Hotel Boulderado

CORPORATE MENU

MEETING PACKAGES

ALL HOTEL BOULDERADO MEETING PLANNER PACKAGES INCLUDE THE FOLLOWING:

General Session Room Rental
Audio Visual Package
LCD Projector, 70" Projection Screen, Flip Chart with Easel & Markers or Whiteboard
Additional Audio Visual is available at additional cost.

ARAPAHOE PLANNER PACKAGE $168

Boulderado Breakfast Buffet
Lunch Buffet
AM Break – Themed Break
PM Break – Themed Break
All Beverages, All Day

CANYON PLANNER PACKAGE $158

Boulderado Breakfast Buffet
Lunch Buffet
Choice of Themed Break
All Beverages, All Day

BASELINE PLANNER PACKAGE $118

(Half Day Only | 4 Hours or Under)
Breakfast Buffet or Lunch Buffet
Themed Break
All Beverages, Half Day
**Priced per guest. Minimums may apply.*

Package must be purchased for the entire group.
Additional add-ons and enhancements are available.
Be sure to inquire with a member of our sales and catering team to customize a package to meet your budget and preferences.
A minimum of 10 people are required for meeting planner packages.

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

BREAKFAST BUFFETS

CONTINENTAL $30

Fresh Fruit and Berry Platter
Fresh-Baked Assorted Breakfast Pastries
Berry Preserves and Honey Butter
Moe's Mini Bagels – Whipped Cream Cheese
House-made Granola and Noosa Honey Yogurt
Assorted Juices
Silver Canyon Coffees
The Tea Spot - Teas

BOULDERADO BREAKFAST BUFFET $38

SELECT 1 STYLE OF EGGS

Scrambled Eggs - White Cheddar Cheese and Chive
Denver Scramble – Bell Pepper, Onion, Diced Ham and Sharp White Cheddar
Boulderado Power Bowl – Scrambled Eggs, Quinoa, Seared Greens, Carrots, Bell Peppers, Mushrooms, Onions
Veggie Scramble – Sliced Mushrooms, Baby Spinach, Bell Peppers, Onions and Pepper Jack Cheese

SELECT 2 TYPES OF BREAKFAST PROTEIN

Applewood-Smoked Bacon
Maple Sausage Links
Chicken Apple Sausage
Grilled Black forest Ham
Sofritas Tofu

INCLUDES

Fresh Fruit and Berry Platter
Moe's Mini Bagels - Cream Cheese
Fresh-Baked Assorted Breakfast Pastries
Berry Preserves and Honey Butter
House-made Granola and Noosa Honey Yogurt
Homestyle Breakfast Potatoes
Assorted Juices
Silver Canyon Coffees
The Tea Spot - Teas

**Breakfast Buffets must be ordered for the entire group. A minimum guarantee of 20 guests is required.*
**Pricing is based on 90 minutes of service. Add $3 per guest for each additional 30 minutes.*

BUFFET ENHANCEMENTS

HARD-BOILED EGGS $4

BELGIAN WAFFLES $10

GRAND MARNIER FRENCH TOAST $10

DUCK TRAP RIVER SMOKED SALMON PLATTER $12

Red Onion Relish, Capers, Cornichons, English Cucumber, Tomato

FRESH BAKED - CROISSANT SANDWICHES $7

(Available in Egg and Cheese -or- Egg, Black Forest Ham, and Cheese)

BREAKFAST SMOOTHIE $7

Seasonal Fruits & Vegtables

STEEL CUT OATMEAL $6

Dried Cranberries, Raisins, Brown Sugar

BREAKFAST BURRITOS $7

Chorizo, Pepper Jack Cheese, Green Chiles, Diced Potatoes

BREAKFAST PROTEINS $5

Applewood-Smoked Bacon
Maple Sausage Links
Chicken Apple Sausage
Grilled Ham
Sofritas Tofu

EGGS YOUR WAY $14

A Chef Attendant Is Required At $95 Per 100 Guests

INCLUDES:

Whole Egg and Egg White Omelets, Poached and Fried Eggs
Shredded Cheddar, Goat Cheese, Ham, Tomatoes, Onion, Peppers, Mushrooms, Spinach, Chives, Hollandaise

**Enhancements are only available in addition to one of our Breakfast Buffets.*
**Per guest Buffet Enhancements must be ordered for the entire group.*
**Pricing is based on 90 minutes of service. Add $3 per guest for each additional 30 minutes.*

PLATED BREAKFASTS

ALL PLATED BREAKFASTS SERVED WITH:

Fresh Fruit and Berries
Breakfast Pastries
Orange Juice, Tea Spot - Teas & Silver Canyon Coffee

CANYON BREAKFAST $32

Scrambled Eggs – White Cheddar Cheese and Chive
Homestyle Breakfast Potatoes

SELECT 1 BREAKFAST PROTEIN:
Applewood Smoked Bacon, Maple Sausage Links,
Chicken Apple Sausage, Grilled Ham, Sofritas Tofu

FLATIRON BREAKFAST $33

Protein Power Bowl – Scrambled Eggs, Quinoa, Seared Greens, Carrots, Bell Peppers, Onions, Mushrooms

SELECT 1 BREAKFAST PROTEIN:
Applewood Smoked Bacon, Maple Sausage Links,
Chicken Apple Sausage, Grilled Ham, Sofritas Tofu

COLORADO BENNIE $36

Smoked Rocky Mountain Trout, Poached Eggs, English Muffins, Lemon, Dill Hollandaise
Home Style Breakfast Potatoes

**Pastries and fruit will be served as first course.*

BREAKS

ALL DAY BEVERAGE BREAK I

$17 ~ Half Day $12

Silver Canyon Coffees and the Tea Spot – Teas

ALL DAY BEVERAGE BREAK II

$17 ~ Half Day $12

Sodas, Juices, and Bottled Eldorado Spring Water

ALL DAY BEVERAGE BREAK III

$24 ~ Half Day $13

Silver Canyon Coffees and the Tea Spot – Teas

Sodas, Juices, and Bottled Eldorado Spring Water

POWER UP $17

Whole Roasted Almonds & Pecans
Fresh Fruit Skewers with Noosa Honey Yogurt Dipping Sauce
Blueberry Power Balls
Whey Protein Berry Smoothie Shots

SWEET INDULGENCE $17

Chef's Choice Fresh Baked Cookies to include:
Chocolate Chunk Cookies & Sugar Cookies
White & Dark Chocolate Drizzled Berries
Chocolate Milk
Chocolate Covered Almonds

REFRESHER $17

Fresh & Grilled Vegetable Platter with Dip
Housemade Lemon Bars
Fresh Oranges & Tangerines
Fresh Squeezed Lemonade
Mint Green Tea

PLAY BALL $17

Warm Pretzels with Buffalo Gold Beer Cheese Sauce
and Assorted Mustards
Caramel Corn
Salted In the Shell Peanuts
Root Beer / Assorted Sodas

TRAILHEAD $17

(CREATE YOUR OWN TRAILMIX)

Granola, Almonds, Dried Fruits, M&M's, Roasted Nuts,
Chocolate Chips, Dark Chocolate Chips, Cajun Mix
Whole Fruit
Iced Coffee

TAKE IT LIGHTLY $17

Olive Tapenade Hummus
Grilled Bruschetta
Tomato-Balsamic Relish
Saffron White Bean Dip
Pita Chips
Fresh Vegetables

Minimum 20 guests.
**Items with per guest pricing must be ordered for the entire group.*
**Per guest pricing is based on 30 minutes of service. Add $2 per guest for each additional 30 minutes.*

A LA CARTE BEVERAGES & SNACKS

COLD BEVERAGES

**Priced by the gallon*

Orange Juice $50
Lemonade $55
Cranberry Juice $55
Iced Tea $46
Milk - 2% or Skim $30
Coconut or Soy Milk $30
Iced Coffee $75
Fruit-Infused Water $48

HOT BEVERAGES

**Priced by the gallon*

Silver Canyon Coffees and the Tea Spot – Teas $69
Hot Chocolate $69
Hot Apple Cider $69

CHARGED ON CONSUMPTION

Bottled Juices $6
LaCroix Sparkling Bottled Waters $6
Eldorado Bottled Waters $5
Assorted Pepsi Products $6
Izze Assorted Sparkling Juices $7

SNACKS

PRICED BY THE DOZEN

Fresh-Baked Butter Croissants $40
Energy Bars $36
Moe's Mini Bagels & Cream Cheese $30
House Made Muffins $40
Fresh-Baked Assorted Cookies $35
Fudge Brownies $40
Lemon Bars $45
Cranberry Coconut Bars $45
Chocolate Dipped Biscotti $36
Assorted Sweet Pastries $40

A LA CARTE SNACKS

PRICED PER GUEST

Whole Fruit $4
Artisan Cheese & Crackers $9
Fresh & Grilled Vegetable Platter with Dip $5
Sliced Fruit & Berries $5
Mixed Roasted Nuts $6
Warm Baked Pretzels with Buffalo Gold Cheese Sauce & Assorted Mustards $8
Tri – Color Tortilla Chips & Fire Roasted Poblano Salsa $6

SMOOTHIES $7

Seasonal Fruits & Vegetables

**Per Guest pricing is based on 30 minutes of service. Add $2 per guest for each additional 30 minutes.*

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LUNCH BUFFETS

FOOTHILLS DELI $42

Tomato Cream Soup
Mixed Field Greens – Heirloom Tomatoes, Cucumbers & Julienne Radish - Citrus Vinaigrette
Shaved Roast Beef, Oven Roasted Turkey Breast, Black Forest Ham
Grilled & Marinated Vegetable Platter - Hummus, Sprouts
Assorted Fresh-Baked Deli Rolls & Bread
Sliced Cheeses-Cheddar, Swiss, Horseradish-Chive Havarti
Assorted Condiments and Relish Tray
House-Made Pasta Salad
Kettle-Style Potato Chips
Fudge Brownies

ANDIAMO $45

Minestrone Soup
Kale Caesar Salad & Italian Chopped Salad
Fresh-Baked Garlic Breadsticks
Warm Marinated Roasted Vegetables
Penne & Orecchiette Pasta
Sweet and Spicy Sausage & Pepper Ragout,
Roasted Garlic & Chicken Cream Sauce
Eggplant Caponata
Housemade Biscotti & Mini Cannoli

CORTEZ $45

Chicken and Corn Tortilla Soup
Warm Flour & Corn Tortillas
Cheese Enchiladas - Corn Tortillas
Char-Grilled Chicken, Steak & Sauteed Peppers & Onions
Cilantro-Lime Rice
New Mexican Pinto Beans
Shredded Cheddar, Sour Cream, Black Olives,
Diced Tomatoes, Lettuce
House Spiced Tortilla Chips - Poblano Salsa, Guacamole
Lemon Lime Cookies
Add Grilled Shrimp $6

MOUNT MASSIVE SANDWICH BUFFET $42

HOT-PRESSED SANDWICHES:
Turkey, Brie, Caramelized Pear & Grilled Portabella,
Boursin Cheese & Caramalized Onions

COLD SANDWICHES:
Tuna Salad, Chicken Club

Roasted Tomato Cream Soup
Kale & Baby Spinach Salad - Toasted Almonds-Dried Cherries-Charred Tomato Dressing
Watermelon & Feta Salad – White Quinoa - Arugula - Heirloom Tomatoes
Kettle - Style Potato Chips
Assorted Fresh Baked Cookies

**Lunch Buffets must be ordered for the entire group. Menus must have a minimum guarantee of 20 guests.*
**Pricing is based on 90 minutes of service. Add $3 per guest for each additional 30 minutes.*
**Veralsso salmon was the first farmed salmon rated yellow, "Good Alternative" by the Monterey Bay Aquarium seafood watch program.*

LUNCH BUFFETS

(CONTINUED)

ALL SELECTIONS INCLUDE ICED TEA

BOLDER BOULDER $47

Wild Mushroom & Toasted Barley Soup
Assorted Fresh-Baked Rolls
Roasted Cauliflower & Carrots - Arugula, Quinoa, Sunflower Seeds – Fig-Balsamic Vinaigrette
Farmer's Choice Vegetables - Herb Butter
Kale & Spinach Salad - Quinoa, Red Onion, Feta, Pumpkin Seeds & Fresh Herb Vinaigrette
Roasted Verlasso Salmon* – Charred Green Onions & Black Bean Sauce
Grilled Chicken Breast with Lemon/Thyme Jus
Fresh Fruit Parfaits

GREEKTOWN $47

Mediterranean Vegetable Soup
Greek Salad - Cucumbers, Tomatoes, Red Onions, Feta & Kalamata Olives
Olive Tapenade, Roasted Tomato Hummus, Warm Pita
Falafel - Tzatziki Sauce, Feta, Olives, Tomatoes, Shredded Lettuce, Cucumbers
Grilled Lemon Herb Chicken – Tarragon, Lemon, and Piquillo Pepper Relish
Baklava with a Honey Thyme Drizzle

OLATHE $44

SERVED WITH FRESH-BAKED ASSORTED ROLLS & BUTTER

GREENS
Kale & Arugula Mix
Baby Spinach & Romaine Mix

DRESSING
Citrus Vinaigrette
Honey Buttermilk Dressing
Charred Tomato Vinaigrette

INCLUDED TOPPINGS
Cucumbers, Carrots, Tomatoes, Mushrooms, Hard Boiled Egg, Sprouts,
Sliced Black Olives, Shredded Cheddar Cheese, Bleu Cheese Crumbles
Candied Pecans, House-Made Croutons, Crispy Bacon Bits
Add Chopped Avocado $2

PROTEIN (Select One)
Tofu Sofritas
Grilled Chicken
Grilled Steak
Add Grilled Shrimp $6

SOUP (Select One)
Tomato Cream
Chicken & Corn Tortilla
Wild Mushroom & Toasted Barley
Mediterranean Vegetable
Minestrone

DESSERT
Mascarpone Crème Fraiche & Berry Parfaits

**Lunch Buffets must be ordered for the entire group. Menus must have a minimum guarantee of 20 guests.*
**Pricing is based on 90 minutes of service. Add $3 per guest for each additional 30 minutes.*

PLATED LUNCHEON ENTRÉES

SOUP/SALAD

(Select One)

Tomato Cream Soup
Chicken Tortilla Soup
Wild Mushroom & Toasted Barley Soup
Mediterranean Vegetable Soup
Organic Mixed Greens Salad with Citrus Vinaigrette
Italian Chopped Salad - Crispy Romaine, Parmesan, Italian Vinaigrette
Petite Baby Kale Salad - Cucumbers, Grape Tomatoes, White Balsamic
Kale & Spinach Salad - Quinoa, Red Onion, Feta, Pumpkin Seeds & Fresh Herb Vinaigrette

ENTRÉES

Turkey, Brie & Caramelized Pear Sandwich - Raspberry Mayo & Tomato $28
Chicken Club Sandwich - Grilled Chicken, Applewood-Smoked Bacon, Garlic Aioli, Swiss Cheese, Avocado, Lettuce, Tomato $28
Chicken Caesar Salad - Romaine Lettuce, Grilled Chicken Breast, Shaved Parmesan, Herb Crouton, House-made Dressing* $28
**May be served with sliced avocado as vegetarian option.*

Harvest Squash Ravioli - Fresh Tomato Provencal Sauce, Grated Romano Cheese $33
Seared Atlantic Salmon - Tomato-Basil Coulis, Fresh Herbs, White Quinoa and Pumpkin Seed Salad $35
Traditional Beef Bourguignon - Red Wine Sauce, Wild Mushrooms, Pearl Onions, Sharp White Cheddar Mashed Potatoes $35

ADD DESSERT $10

(Select One)

House-made Tiramisu
Chocolate Kahlua Toffee Cake
Fresh Strawberries & Cream Parfait

*Minimum 2 course selection required for plated lunch. Counts due 72 hours prior to event.
*Plated lunch includes Iced Tea and Coffee.

GOURMET BOX LUNCHES $32

ALL BOX LUNCHES SERVED WITH:

Individual Bag of Chips, Kale & Quinoa Salad – Dried Cherries, Apples, Sunflower Seeds, Honey Vinaigrette, Fresh Fruit Salad, Chocolate Chip Cookie or Chocolate Brownie, Eldorado Bottled Water, Mayonnaise & Mustard packets on the side

ROAST BEEF SANDWICH
Thinly Sliced Roast Beef, Provolone Cheese, Sliced Tomato & Lettuce

TURKEY SANDWICH
Smoked Turkey Breast, Cheddar Cheese, Sliced Tomato & Sprouts

CHICKEN CAESAR WRAP
Hearts of Romaine, Grilled Chicken, Parmesan Cheese, House-made Caesar Dressing

HAM AND SWISS SANDWICH
Black Forest Ham, Swiss, Lettuce, Sliced Tomato & Pickles

ROASTED VEGETABLE SANDWICH
Seasonal Roasted Vegetables, Hummus & Sprouts

**Boxed Lunches are only available for off-site consumption.*
**Select up to 3 sandwich choices. Minimum of 20 guests.*

HORS D'OEUVRES

BUTLER-PASSED COLD HORS D'OEUVRES

Burrata Crostini with Seared Greens, Shaved Garlic and Red Pepper Flakes $55
Shrimp & Scallop Ceviche – Mango, Ginger and Thai Basil $60
Grilled Chicken Tortilla Roll – Jalapeno Cream Cheese, Cilantro and Oven Roasted Tomato $52
Napa Cabbage Roll - Quinoa, Grilled Asparagus, Heirloom Tomatoes, Sweet Soy $52
Smoked Trout Panini – Caper Cream Cheese, Watercress, Pepperoncini – Citrus Crema $58
Brie and Caramelized Pears with Cinnamon Aioli on Crispy Baguette $55
Deviled Eggs - Cold Smoked Salmon, Fresh Dill, Pickled Radish $55
Grilled Tiger Shrimp Kebabs – Mango, Cucumber, Sweet Thai Chili Sauce $60
Beef Tartare in Phyllo Cups - Shallots, Dijon Mustard, Crispy Capers $55
Crispy Duck and Date Skewer with Caramel Balsamic Glaze $60
Julienne Vegetable Cold Roll – Carrots, Kimchee, Pickled Shitake & Chili- Lime Ponzu $52
**Priced per dozen, with 2 dozen minimum required*

BUTLER-PASSED WARM HORS D'OEUVRES

Miniature Tacos Al Pastor - Smoked Green Chili Pork & Grilled Pineapple $55
Mini Grilled Cheese, Tomato & Bacon Sandwich – Red Onion Relish $55
Crimini Mushroom Stuffed with Wild Rice, Walnuts & Parmesan – Red Bell Pepper Coulis $55
Kale and Vegetable Potsticker with Honey-Kimchee Dipping Sauce $55
Coconut Chicken Skewer – Ginger, Coconut Milk and Sweet Thai Chili Sauce $55
Apple Cider Braised Pork Belly with Kimchee & Sherry Reduction $55
Spicy Sockeye Salmon Cakes – Ancho-Passion Fruit Aioli $60
Mini Shredded Beef Enchiladas with Charred Gold Pepper Sauce $60
Buffalo Meatballs – Oven Roasted Tomato – Chipotle Demi-Glace $55
Petite Duck Tostada Spicy Refried Beans, Queso Fresco, Avocado Corn Salsa $60
Grilled Shrimp and Coconut Milk Thai Soup Sips $60
**Priced per dozen, with 2 dozen minimum required*

TABLE PLATTERS

	SERVES 20 | SERVES 50
Jumbo Shrimp - Remoulade, Cocktail Sauce, Lemon Wedges	N/A | $375
Baked Brie in Puff Pastry – Raspberries, Toasted Almonds, French Bread	N/A | $325
Charcuterie Platter - Sliced Artisan Meats, Local & Imported Cheeses, Marinated Vegetables	$225 | $450
Warm Artichoke & Spinach Dip - Tortilla Crisps, Fresh Vegetables	$215 | $425
Fresh Fruit, Berries, and Assorted Cheeses, Crackers	$215 | $425
Hummus and Assorted Gourmet Olives - Fresh Grilled Vegetables, Pita Crisps	$165 | $325
Vegetable Platter - Grilled and Raw selections, Two Chef's Choice Dipping Sauces	$150 | $300
Warm Saffron and White Bean Dip - Corn Tortilla Chips, Fresh Vegetables	$175 | $350
Jumbo Shrimp and Crab Cocktail Claws - Remoulade, Cocktail Sauce, Lemon Wedges Red	Market
Alaskan Butterflied King Crab Legs - Drawn Butter	Market

BOULDERADO SIGNATURE STATIONS

ASIAN NOODLE STAND $25

Buckwheat Soba, Udon and Rice Vermicelli Noodles,
Lemongrass Miso Broth,
Sesame Asian Shredded Chicken, Firm Tofu, Shredded Bulgogi Beef,
Coconut Red Curry Sauce, Peanut Sauce, Sambal, Siracha,
Bean Sprouts, Jalapeño Slices, Thai Basil, Scallions, Toasted Almonds, Kimchi, Edamame,
Mango-Coconut Parfait

GOURMET SLIDER BAR $25

(Select Two Slider Toppings with Your Choice of CAB Beef, Colorado Bison, Herb Chicken, or Veggie)

Accompanied with Home-Cut Fries and Sweet Potato Fries
Crispy Onion Strings, Chipotle BBQ Sauce, Sharp White Cheddar
Sautéed Mushrooms, Horseradish & Chive Havarti Cheese, Caramelized Onions
Fresh Sliced Jalapenos, Fire-Roasted, Poblano Salsa, Pepper Jack
Crispy Applewood Bacon, Guacamole, Swiss
Artichoke Hearts, Roasted Red Peppers, Boursin Cheese
Grilled Onion, Chopped Tomato, Pickle Relish, American Cheese

TAPAS STATION $31

(Select Four)

Kale and Veggie Potsticker – Kimchee & Honey Dipping Sauce
Spicy Sockeye Salmon Cakes – Ancho-Passion Fruit Aioli
Seafood Ceviche – Mango, Ginger, Thai Basil
Coconut Chicken Skewer – Ginger, Coconut Milk, Sweet Thai Chili Sauce
Pepper Crusted Beef Carpaccio Cigar – Arugula, Horseradish Aioli, Crispy Caper
Cold Smoked Salmon – Potato Gaufrette, Mango-Jalapeno Salsa
Grilled Tiger Shrimp Kebabs – Mango, Cucumber, Sweet Thai Chili Sauce
Duck Tostada – Spicy Refried Beans, Queso Fresco, Avocado Corn Salsa
Mini Grilled Cheese & Bacon – Sliced Tomato & Red Onion Relish
Chevre-Stuffed Zucchini – Haystack Mountain Chevre, Red Pepper Coulis
Vegetarian Quesadilla – Roasted Chiles, Pepper Jack Cheese, Cilantro, Avocado Crema
Braised Pork Belly – Apple Cider Vinegar, Sherry Reduction, Kimche
Buffalo Meatballs – Oven Roasted Tomato, Chipotle Demi-Glace

ICEHOUSE SEAFOOD STATION $40

Cocktail Crab Claws
Seasoned Shrimp Served With Zesty Cocktail Sauce
Seafood Ceviche – Scallops, Shrimp, Fresh Lime & Pico de Gallo
*Oysters on the Half Shell
**$95 Shucker Fee Per 50 Guests*

ARTISAN FLATBREADS $23

(Select Three)

QUATTRO FORMAGGI - Olive Oil, Roasted Garlic, Mozzarella, Provolone, Parmesan, Romano
ITALIAN MEAT LOVERS - Pepperoni, Salami, Capicollo & Sweet Italian Sausage
BBQ CHICKEN - Chipotle BBQ Sauce, Grilled Chicken, Red Onion, Roasted Green Chili
KAUAI CLASSIC - Ham, Green Onion, Pineapple, Bacon
CAPRESE - Fresh Mozzarella, Heirloom Cherry Tomatoes, Fresh Basil, Breaded Eggplant, Aged Balsamic

CARVING STATIONS

**$95 Chef Carving Fee Per 50 Guests*

Apple Mushroom Pork Loin Porchetta with Rosemary Apple Jus $25
Colorado Buffalo Ribeye with Apple Brandy Demi-Glace, Horseradish Cream Sauce $29
Garlic and Molasses Whole Grilled Tenderloin with Port Wine Demi-Glace, Horseradish Cream Sauce $27
Prime Rib of Beef with Roasted Shallot Au Jus, Horseradish Cream Sauce $25

**Minimum of 20 guests required. 90 minutes of continuous service. Add $3 per guest for each additional 30 minutes.*
**Must be ordered for the entire group.*
**Must order a minimum of 3 stations*

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

BOULDERADO SIGNATURE STATIONS

(CONTINUED)

SOUP, SALAD, AND MACARONI STATION $30

GREENS

Kale & Arugula Mix

Baby Spinach & Romaine Mix

INCLUDED TOPPINGS

Cucumbers, Carrots, Tomatoes, Mushrooms, Hard Boiled Eggs,
Sliced Black Olives, Shredded Cheddar Cheese, Bleu Cheese Crumbles,
Candied Pecans, House-Made Croutons, Crispy Bacon Bits

Add Chopped Avocado $2

DRESSING (Select Two)

Honey Buttermilk

Charred Tomato Vinaigrette

Champagne Vinaigrette

PROTEIN (Select One)

Tofu Sofritas

Grilled Chicken

Grilled Steak

Add Grilled Shrimp $6

BAKED MACARONI & CHEESE CHOICES (Select One)

White Truffle, Grilled Asparagus, Roasted Red Pepper & Smoked Cheddar

Apple Wood Bacon, Diced Ham, Scallions & White Cheddar

Chorizo, Roasted Poblano Chiles, Pepper Jack & Queso Fresca

Crispy Brussels Sprouts, Grilled Chicken, Roasted Shallots & Cheddar

*Gluten Free Pasta Available Upon Request add $5

SOUP SIP CHOICES (Select Two)

Roasted Tomato Cream - Mini Grilled Cheese

Creamy Carrot Coconut - Petite Vegetable Spring Roll

Butternut Squash - Crispy Leeks

Truffled Cauliflower – Crispy Potato Gaufrette

DESSERT STATION $20

Assorted Mini Cake Pops, Apricot-Cinnamon Crème Brûlée,
Chocolate Dipped Strawberry Assortment,
House-Made Truffles & Mascarpone Crème Fraiche with Fresh Berries

CHOCOLATE LOVERS STATION $20

Chocolate Cake, Chocolate Truffles, Chocolate Mousse Cups,
Chocolate Kahlua Toffee Cake, Chocolate Chip Cookies

**Minimum of 20 guests required. 90 minutes of continuous service. Add $3 per guest for each additional 30 minutes.*

**Must be ordered for the Entire Group.*
**Must Order a Minimum of 3 Stations*

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

DINNER BUFFETS

ALL DINNER BUFFETS INCLUDE SILVER CANYON COFFEES, THE TEA SPOT - TEAS & ARTISAN BREAD AND BUTTER

SOUP OR SALAD

(Select One)

French Onion Soup with Guyere Crostini
Truffled Cauliflower Soup
Roasted Butternut Squash Soup
Mediterranean Vegetable Soup
Organic Field Greens Salad – Sugar Snap Peas, Grape Tomatoes, Julienne Radish, Citrus Vinaigrette
Baby Chard & Kale Salad – Heirloom Tomatoes, Multi Colored Carrots, White Balsamic Vinaigrette
Whole Leaf Red Romaine Caesar – Parmigiano-Reggiano, Herb Croutons with House-Made Caesar Dressing
Baby Spinach & Frisse Salad – Roasted Tomatoes, Candied Shallots, Goat Cheese, Champagne Vinaigrette

ENTRÉES $79

(Select Two)

Chicken Saltimboca – Seared Garlic Greens, Marsala Demi-Glace
Grilled Bone-In Chicken – White Bean Cassoulet – Lemon -Thyme Jus
Verlasso Salmon* - Broken Warm Roasted Warm Tomato Vinaigrette
Traditional Beef Bourguinon Red Wine Sauce, Shitake Mushrooms & Pearl Onions
Seared Colorado Striped Bass – Bacon & Shallot Seared Swiss Chard- Basil Pistou
Braised Beef Short Ribs - Pot Roast Pan Jus, Pearl Onions and Carrots
Beef Tenderloin Medallions – Port Wine Demi-Glace + $4
Seared Arctic Char – Oyster Mushrooms, Ginger-Lemongrass Tamari Sauce + $4

VEGETARIAN ENTRÉE

(Select One)

Vegetarian Three Cheese Lasagna – Baby Spinach & Marinated Roasted Vegetables
Roasted Spaghetti Squash – White Bean Stew - Grape Tomatoes - Garlic & Basil Relish
Black Bean Risotto Cakes – Chard Gold Pepper Sauce - Seared Garlic Greens
Harvest Squash Ravioli & Fresh Tomato Provencal Sauce, Balsamic Reduction & Romano Cheese

STARCH

(Select One)

Roasted Yukon Gold Potatoes - Garlic and Fresh Herbs
White and Wild Rice Pilaf with Toasted Almond Slivers
Rustic Root Vegetable Puree with White Truffle oil
Yukon Gold Mashed Potatoes with Boursin Cheese
Black and Red Quinoa Medley with Grilled Vegetables

VEGETABLE

(Select One)

Asparagus with Roasted Multi-Colored Carrots & Roasted Shallot Butter
Farmer's Choice Medley Vegetable – Fresh Herb Butter
Fried Brussels Sprouts - Beets - Crispy Shallots
Roasted Squash & Parsnips with Honey Butter

DESSERT

(Select One)

Chocolate Kahlua Cake
Apricot - Cinnamon Crème Brûlée
Mascarpone Crème Fraiche & Berry Parfait
Passion Fruit Pavlova

Pricing based on 90 minutes of service. Add $4 per guest for each additional 30 minutes.
Dinner Buffets must be ordered for the entire group. A minimum guarantee of 20 guests is required.
**Veralsso salmon was the first farmed salmon rated yellow, "Good Alternative" by the Monterey Bay Aquarium seafood watch program.*

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

PLATED DINNER

SELECTIONS INCLUDE SILVER CANYON COFFEES, THE TEA SPOT - TEAS & ARTISAN BREAD AND BUTTER

SALAD $9

Organic Field Greens – Sugar Snap Peas, Grape Tomatoes, Julienne Radish, Citrus Vinaigrette
Caesar Salad - Romaine Hearts, Parmigiano-Reggiano, Herb Croutons, House-made Caesar Dressing
Baby Red Romaine – Candied Walnuts, Shaved Red Onion and Charred Tomato Vinaigrette
Organic Mixed Greens – Sunflower Seeds, Red Onion, Caramelized Pears, Carrot Ginger Dressing
Baby Spinach & Frisse with Roasted Tomatoes, Candied Shallots, Goat Cheese, Champagne Vinaigrette

SOUP $8

French Onion with Gruyere Crostini Truffled
Cauliflower Cream
Butternut Squash
Lobster Bisque

EARTH ENTRÉE $40

Roasted Spaghetti Squash – White Bean Cassoulet, Grape Tomato, Garlic & Basil Relish
Black Bean Risotto Cakes – Seared Garlic Greens, Charred Gold Pepper Sauce
Grilled Vegetable Napoleon – Spiced Chickpeas, Smoked Tomato Sauce
Harvest Squash Ravioli – Fresh Tomato Provencal Sauce, Balsamic Reduction

FARM ENTRÉES

Grilled Bone-In Chicken – White Bean Cassoulet, Lemon-Thyme Jus $49
Stuffed Chicken Breast – Wild Mushroom & Goat Cheese, Sage-Sweet Potato Puree, Garlic Chicken Jus $49
Burgundy Braised Short Ribs – Seared Greens, Mascarpone Creamy Polenta $51
Beef Flatiron Steak – Espresso Demi Glace, Horseradish Mashed Potatoes, Candied Baby Carrots $56
Herb Crusted Filet Mignon – Fresh Mozzarella, Aged Balsamic Reduction $58
Grilled Bison Ribeye – Apple Brandy Demi-Glace – Creamy Polenta $66

FISH ENTRÉES

Seared Colorado Striped Bass – Cauliflower & Buluga Lentil Coucous – Seared Sugar Snap Peas $54
Oven Roasted Verlasso Salmon* – Citrus Risotto, Grilled Asparagus, Lemon-Dill Vinaigrette $54
Coriander Crusted Tombo Tuna Loin – Jasmine Rice, Tamari Glazed Baby Bok Choy $66

DUET PLATES ENTRÉES

Petite Filet of Beef with Grilled Prawns – Port Wine Demi-Glace $81
Petite Filet of Beef with Broiled Lobster Tail – Drawn Butter & Port Wine Demi – Glace $90

DESSERT $10

Apricot-Cinnamon Crème Brûlée
Mascarpone Crème Fraiche & Fresh Berry Parfait
House-made Tiramisu
Chocolate Kahlua Toffee Cake
Dessert Trio: House-made Tiramisu, Vanilla Bean Crème Brûlée & House-made Truffles + $4

**3 course minimum. Must be ordered for entire group. 20 guest minimum.*
**Pre-count option for groups of up to 240. Sterling option for groups of up to 60 with a $10 menu price increase.*
**Veralsso salmon was the first farmed salmon rated yellow, "Good Alternative" by the Monterey Bay Aquarium seafood watch program.*

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

BAR SERVICES

PREMIUM BAR

WINES

$44 PER BOTTLE (HOST) $12 PER GLASS (CASH)

Decoy Chardonnay,
Kim Crawford Sauvignon Blanc,
B.R. Cohn Cabernet Sauvignon Blanc,
Piattelli Vineyards Reserv Malbec

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,
Real McCoy Rum, Milagro Silver Tequila

SELECT BAR

WINES

$36 PER BOTTLE (HOST) $11 PER GLASS (CASH)

Angeline Chardonnay,
Folonari Pinot Grigio,
San Simeon Cabernet,
Murphy-Goode Pinot Noir

COCKTAILS

$10 PER DRINK (HOST) $11 PER DRINK (CASH)

Breckenridge Gin, Breckenridge Vodka,
Four Roses Bourbon, Ezra Brooks blended whiskey,
Montanva Platino Rum, Exotico Tequila,
Passport Blended Scotch

ADDITIONAL BEVERAGES

Served on both Premium & Select Bars

IMPORTED BEERS & MICRO BREW BEERS

$8 EACH (HOST) $9 PER DRINK (CASH)

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

DOMESTIC BEERS

$6 EACH (HOST) $7 PER DRINK (CASH)

Coors & Coors Light

SOFT DRINKS $6 EACH

BOTTLED WATERS $5 EACH

BAR PACKAGES

FULL BAR (PREMIUM)

1st & 2nd Hours: $44 per guest
3rd & 4th Hours: $30 per guest
Additional Hours: $15 per guest

BEER & WINE (PREMIUM)

1st & 2nd Hours: $39 per guest
3rd & 4th Hours: $26 per guest
Additional Hours: $13 per guest

FULL BAR (SELECT)

1st & 2nd Hours: $35 per guest
3rd & 4th Hours: $22 per guest
Additional Hours: $11 per guest

BEER & WINE (SELECT)

1st & 2nd Hours: $35 per guest
3rd & 4th Hours: $23 per guest
Additional Hours: $11 per guest

FEES

Cash Bar Minimum = $300 per 100 guests
Bartender Fee = $60 per hour – One bartender per 75 guests.

Hosted or Cash Bar Service. Hosted Bar Charges Are Based on Actual Consumption. Food order must accompany beverage service.
All beverages consumed on premise must be provided by Hotel Boulderado. Colorado Law prohibits the sale of alcohol to intoxicated persons or those under the age of 21.
Guests may be asked to present valid identification. Hotel Boulderado enforces a strict "no shots" policy.

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WHITE WINES

CHAMPAGNES & SPARKLINGS

Stellina di Notte Prosecco, Italy	$30
Bouvet by Taittinger Excellence Brut Rosé Sparkling, Loire Valley	$36
Mumm Napa Sparkling, Napa Valley	$44
Piper Heidseck Champagne, Reims	$65
Louis Roederer, Collection 242, Riems	$110
Veuve Cliquot Yellow Label, Riems	$148

CHARDONNAY

Angeline, California	$32
Alexander Valley Vineyards Estate, Alexander Valley	$44
Decoy by Duckhorn, Sonoma County	$48
Paul Hobbs Crossbarn, Sonoma Coast	$54
Frog's Leap Estate, Napa Valley	$60
Brewer-Clifton, Sta. Rita Hills	$62
Château de la Crée "Les Tourelles" Premier Cru, Burgundy	$65
Jordan Vineyard and Winery, Russian River	$71
Rombauer Vineyards, Carneros, Napa	$79

SAUVIGNON BLANC

Kunde Family Winery "Magnolia Lane", Sonoma County	$40
Pascal Jolivet "Attitude", Louire Valley	$42
Kim Crawford, Marlborough, NZ	$44
Cakebread, Napa Valley	$54
Domaíne du Carrou, Sancerre	$61

INTERESTING WHITES

Folonari Pinot Grigio, Venezie	$32
Peter Zemmer Pinot Grigio, Alto Adige, Italy	$37
Van Duzer Estate Pinot Gris, Willamette Valley	$44
Trimbach Pinot Blanc, Alsace France	$41
Famille Perrin Reserve White Blend, Côte du Rhone	$36
Bodegas Fillaboa Albarino, Rías Baixas	$38
Nik Weis St Urbans-Hof Riesling, Mosel Germany	$37
Le Charmel Dry Rosé, Côtes De Provence	$36
Whispering Angel Château d'Esclans Dry Rosé, Provence France	$48

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RED WINES

CABERNET SAUVIGNON

Louis M. Martini, California	$32
Charles Smith Vineyard "Substance", Columbia Valley	$36
San Simeon, Paso Roles	$44
BR Cohn Silver Label, North Coast	$48
Goldschmidt Vineyards"Katherine", Alexander Valley	$51
Whitehall Lane "Rassi", Sonoma Valley	$56
Oberon "Vintners Selection" by Mondavi, Napa County	$64
Mt Veeder, Napa Valley	$79
Honig Vineyard and Winery, Napa Valley	$89
Far Niente Bella Union, Napa Valley	$104
Frog's Leap Estate, Rutherford, Napa	$120
Silver Oak, Alexander Valley	$167

PROPRIETARY BLENDS

Pessimist by Daou, Paso Robles	$52
Booker Harvey and Harriet, San Luis Obispo County	$56
Prisoner, Napa Valley	$79
Orin Swift 8 years in the Desert, Napa Valley	$85
Opus One "Overture", Napa Valley	$235

PINOT NOIRS

Murphy-Goode, California	$32
Erath "Resplendent", Oregon	$39
La Crema, Sonoma Coast	$44
OuterBound by Micheal David, Russian River Valley	$53
Chehalem, Chehalem Mountain, Willamette	$56
Patz and Hall, Sonoma Coast	$69
True Story, Willamette Valley	$77
Emeritus Vineyards Hallberg Ranch Estate, Russian River Valley	$83
Domaine Serene Vineyards, Yamhill Cuvée	$99

OTHER RED VARIETALS

Palacios Remondo "La Vendimia" Tempranillo Blend, Rioja, Spain	$36
Campo Viejo Rioja Gran Reserva Tempranillo, Rioja, Spain	$49
Château La Nerthe Les Cassagnes, Côte du Rhone	$38
Mazzei, Badiola Castrello di Fonterutoli Super Tuscan, Tuscany	$33
Duckhorn Vineyards Merlot, Napa Valley	$66
Seghesio "Angels Table" Zinfandel, Sonoma County	$52
Rombauer Vineyards Zinfandel	$69
D'Arenberg. 'The Footbolt" Siraz, McLaren Vale	$39
Piattelli Vineyards Reserve Malbec, Lujan De Cuyo, Mendoza	$38
A Lisa Bodega Noemia Malbec, Patagonia	$44

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AUDIO | VISUAL

PROJECTION PACKAGES - $275

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

PROJECTION SUPPORT PACKAGES - $100

Screen & Power

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 Lavaliere - $120
Push to Talk Microphone - $75
E6 Headset for Lavaliere - $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 - $75
(1 per 2 guests)

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 Per Hour - $75
Weekend Per Hour - $125
Holiday Per Hour - $125
Half Day (Up to 5 hours) - $500
Full Day (Up to 10 Hours) - $750
ASAP Add on Fee - $100

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
AV team at:

Transcend Event Production
970-331-2084
info@transcendeventproduction.com

Sales tax not included. Menus & pricing are subject to change.