

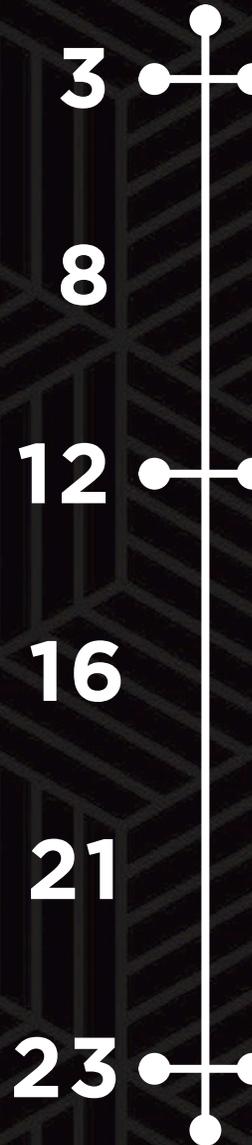
*Hotel  
Boulderado*

**HOTEL  
BOULDERADO**

**SOCIAL  
MENU**



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# RECEPTION

COLD & HOT HORS D'OEUVRES · DISPLAYS · STATIONS

# COLD HORS D'OEUVRES

(Priced per Dozen. 2 Dozen Minimum. GF available +\$5 pp)

## POULTRY

### FOIE GRAS MOUSSE | 70

Peach Jam, Pickled Blueberries,  
Butter Toasted Brioche

### BUFFALO STYLE DEVEILED EGGS | 65

Honey Buffalo Sauce, Crispy Chicken  
Skin

### DUCK RILLETTES | 70

Puff Pastry, Pickled Cherry Butter,  
Crispy Shallots

### WONTON CHICKEN SALAD BITES | 65 <sup>DF</sup>

Red Curry Peanut Sauce, Grapes,  
Cabbage, Lime

## SEAFOOD

### P.E.I. MUSSELS ESCABECHE | 70 <sup>DF</sup>

Grilled Ciabatta, Pickled Shallots,  
Lemon Dijon Aioli, Tomato Jam

### SMOKED TROUT MOUSSE | 75

Toasted Focaccia, Pickled Red  
Onion, Crispy Capers, Roe

### PICKLED SHRIMP TOAST | 70

Grilled Ciabatta, Whipped Ricotta,  
Pickled Celery, Sweet Chili Harissa

### SMOKED SALMON & WAFFLE | 75

Caramelized Onion Boursin, Citrus Chili  
Olive, Savory Potato Waffle

### TUNA WONTON CUP | 78 <sup>DF</sup>

Ginger Lime Avocado, Sriracha Aioli,  
Green Onions, Sesame Seeds

## BEEF & PORK

### BACON-WRAPPED DATES | 65 <sup>GF</sup>

Lemon Ricotta Stuffing, Balsamic  
Dipped

### BEEF TARTAR ON TOAST | 70 <sup>DF</sup>

Focaccia, Pickled Shallot, Truffle Aioli,  
Pickled Mustard Seeds, Cornichons

### BURRATA, FIG & SPECK | 73

Rosemary Focaccia, Fig Jam, Smoked  
Prosciutto, Balsamic Glaze

### MELON & PROSCIUTTO SKEWERS | 63 <sup>GF</sup>

Compressed Cantaloupe, Pickled  
Cucumbers, Prosciutto

### CHARCUTERIE SKEWERS | 68 <sup>GF</sup>

Soppressata, Peppadew, Truffle  
Cheddar, Citrus Chili Olive

## VEGETARIAN

### MUSHROOM CONSERVA TOAST | 65

Rosemary Focaccia, Whipped  
Ricotta, Pesto

### CAPRESE CROSTINI | 65

Rosemary Focaccia, Cured Tomatoes,  
Burrata, Fresh Basil

### CARROT BANH MI WRAP | 60

Cilantro, Cucumber, Portabella, Soy  
Marinade

### CRISPY CAULIFLOWER | 65

Sweet and Sour Sauce, Serrano  
Chilies, Mango Cilantro Chutney

### TOFU WONTON CUPS | 65 <sup>GF</sup>

Cucumber Kimchi, Sweet Chili Tofu,  
Sesame Seeds, Green Onion

Pricing is based on 45 minutes of service. Add \$2 per guest for each additional 30 minutes of service. Please add a taxable 24% service charge and sales tax to pricing. Menus & pricing are subject to change.

# HOT HORS D'OEUVRES

(Priced per Dozen. 2 Dozen Minimum. GF available +\$5 pp)

## POULTRY

### CRISPY RED BIRD CHICKEN

DRUM | 75 <sup>GF DF</sup>

Red Pepper Jam, Cilantro

### CHICKEN CROQUETTES | 75

Potato, Panko, Mama Lil's Goathorn Peppers, Manchego Bechamel

### YELLOW CURRY CHICKEN

SATAY | 70 <sup>GF</sup>

Sriracha, Cilantro Lime Gremolata

### COLORADO HOT CHICKEN BITE | 70

Crispy Chicken, Ranch Dressing, Sweet Gherkin, Cornbread Waffle

### MINI CHICKEN & WAFFLES | 70

Crispy Chicken, Ranch Dressing, Sweet Gherkin, Cornbread Waffle

## SEAFOOD

### LUMP CRAB RANGOON | 80

Crispy Wonton, Cream Cheese, Chive, Sweet and Sour Sauce

### MINI SALMON CAKES | 80

Cajun Remoulade, Lemon Zest

### SHRIMP JAMBALAYA ARANCINI | 80 <sup>GF</sup>

Remoulade, Parsley

## BEEF, PORK & GAME

### ELK AND JALAPENO SAUSAGE | 75 <sup>GF</sup>

Grilled Pineapple, Pineapple Teriyaki Glaze, Sesame Seeds

### BEEF WELLINGTON | 75

Baby Spinach, Onion, Puff Pastry

### KIMCHI PORK BELLY ROLL | 75 <sup>GF DF</sup>

Cured, Apple Cider Braised, Pickled Fresno, Fresh Radish

### BISON MEATBALLS | 75 <sup>GF</sup>

Green Chili BBQ Sauce, Chimichurri

### PULLED PORK | 70 <sup>GF</sup>

Blue Corn Grit Cake, Cherry BBQ Sauce, Green Onion

## VEGETARIAN

### STUFFED CREMINI MUSHROOMS | 70

Wild Rice, Parmesan, Walnuts, Red Pepper Coulis

### BRIE, PEAR AND ALMOND BEGGARS PURSE | 65

Phyllo Dough

### POTATO CROQUETTE | 65

Cilantro, Cucumber, Portabella, Soy Marinade

### BUTTERNUT SQUASH ARANCINI | 75

Smoked Gouda, Parsley

### WILD MUSHROOM BREAD PUDDING | 65

Cucumber Kimchi, Sweet Chili Tofu, Sesame Seeds, Green Onion

Pricing is based on 45 minutes of service. Add \$2 per guest for each additional 30 minutes of service. Please add a taxable 24% service charge and sales tax to pricing. Menus & pricing are subject to change.



## DISPLAYS

### JUMBO SHRIMP | 400<sup>DF GF</sup>

Remoulade, Cocktail Sauce,  
Lemon Wedges

Serves 20

### CHARCUTERIE PLATTER | 400

Sliced Artisan Meats, Local &  
Imported Cheeses, Marinated  
Vegetables, Artisan Crackers

Serves 20

### WARM ARTICHOKE & SPINACH DIP | 270<sup>GF</sup>

Tortilla Crisps, Fresh Vegetables

Serves 20

### FRESH FRUIT, BERRIES AND ASSORTED CHEESES WITH CRACKERS | 250<sup>VG</sup>

Serves 20

### HUMMUS AND ASSORTED GOURMET OLIVES | 200<sup>VG</sup>

Fresh Grilled Vegetables, Pita Crisps

Serves 20

### VEGETABLE PLATTER | 180<sup>VG GF</sup>

Grilled and Raw selections, Two  
Chef's Choice Dipping Sauces

Serves 20

Platters are serviced for 30 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 24% service charge and sales tax to pricing. Menus & pricing are subject to change.

# STATIONS

(Minimum of 50 ppl)

## GRAZING TABLE | 34

Local Salumi, Local and Imported Cheese, Marinated Mozzarella, Pickles, Crackers and Breads, Assorted Roasted Nuts, Mustards, Olives, Fruits and Vegetables

## POKE AND CEVICHE TABLE | 48

**Tuna Poke** with Ponzu Sauce & Wakame <sup>DF GF</sup>  
**Shrimp Aguachile Ceviche** with Cucumber <sup>DF GF</sup>  
**Yellow Tail Ceviche** with Aji Amarillo <sup>DF GF</sup>

\*Includes Warm Rice & Quinoa, Avocado, Cucumber, Carrots, Edamame, Mango, Radish, Pineapple, Jalapeno, Tomato, Scallions and Ginger

## SLIDER TABLE | 38

Select Two Sliders

### CLASSIC AMERICANA

Angus Beef, Cheddar, Mustard, Pickles

### CHIPOTLE BUTTERNUT SQUASH <sup>DF V</sup>

Chipotle Aioli, Lime Cabbage Slaw

### PULLED PORK <sup>DF</sup>

Apple Cider Vinegar Slaw, Sweet Heat Pickles, Carolina Gold BBQ Sauce

### BUTTER CHICKEN THIGHS <sup>DF</sup>

Vadouvan Aioli, Cucumber Mint Raita, Cilantro

### BEEF BULGOGI SHORT RIB <sup>DF</sup>

Kimchi Cucumbers, Charred Scallion Aioli

\*Served with Truffled Waffle Fries and Garlic Butter Potato Wedges

## TAPAS TABLE | 42

Choose any 6 Appetizers and have our chefs prepare a tapas table for your grazing pleasure.

## DESSERT TABLE | 32

Assorted Petite Fours, Fresh Fruits, Mousses, Cake Pops, Brownies, Cupcakes, Truffles, Cookies and Cannolis

## CARVING STATIONS

All Stations Served with Warm Hawaiian Rolls

### COLORADO LEG OF LAMB | 500 <sup>DF GF</sup>

Charred Onion & Rosemary Rub, Fresh Thyme Pan Jus

**Serves 25**

### ROASTED BEEF TENDERLOIN | 900 <sup>GF</sup>

Pink & Green Peppercorn Rub, Au Povire

**Serves 25**

### PRIME RIB OF BEEF | 1280 <sup>GF</sup>

Black Garlic and Pepper Rub, Horseradish Cream, Au Jus

**Serves 50**

### ROASTED KING SALMON | 550 <sup>GF DF</sup>

Pineapple Salsa, Pumpkin Seed Chimichurri

**Serves 15**

### SLOW BRAISED PORCHETTA | 425 <sup>GF DF</sup>

Charred Onion & Rosemary Rub, Fresh Thyme Pan Jus

**Serves 25**

## ADD A SIDE TO ANY STATION

(10 Per Person)

Whipped Potatoes <sup>GF VG</sup>

Herb Roasted Fingerling Potatoes <sup>GF VG</sup>

Wild Mushroom Risotto <sup>GF VG</sup>

Lemon and Parmesan Asparagus <sup>GF VG</sup>

Collard Greens with Bacon <sup>GF DF</sup>

Seared Haricot Vert with Roasted Tomatoes and Thyme Lemon Butter <sup>GF VG</sup>

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 24% service charge and sales tax to pricing. Menus & pricing are subject to change.

# DINNER BUFFETS

A photograph of a buffet line in a restaurant. The focus is on several trays of appetizers, including skewers with meat and vegetables, and other small bites. The background is blurred, showing more of the buffet area and some people. The text "DINNER BUFFETS" is overlaid in white, bold, sans-serif font across the center of the image.



*(Price per person. Dinner Buffets include a Coffee & Tea Station, Artisan Bread & Butter)*

## SUMMIT | 98

### **MOUNTAIN GREENS** <sup>GF VG</sup>

Gem Lettuces, Cherry Tomatoes, Shaved Carrots, Radish, Charred Scallion, Celery, Cracked Black Pepper Ranch

### **BUTTERNUT SQUASH BISQUE** <sup>GF V</sup>

Coconut Milk, Ginger, Warming Spices

### **PAN-SEARED ROCKY MOUNTAIN TROUT** <sup>GF</sup>

Wild Rice Pilaf, White Wine Fennel Cream

### **RED WINE BRAISED SHORT RIBS** <sup>GF</sup>

Whipped Potatoes, Pearl Onions, Braising Jus

### **HERB MARINATED STUFFED**

#### **PORTABELLAS** <sup>GF V</sup>

Puttanesca, Quinoa, Olive and Tomato Stuffing

### **ROASTED BRUSSELS SPROUTS** <sup>GF VG</sup>

Beets, Goat Cheese, Candied Pecans, Balsamic

### **ROASTED FINGERLING POTATOES** <sup>GF VG</sup>

Garlic & Charred Onion Butter

### **SEASONAL BREAD PUDDING** <sup>VG</sup>

Caramel Sauce

## COLORFUL COLORADO | 98

### **PANZANELLA SALAD** <sup>DF VG</sup>

Arugula, Heirloom Tomatoes, Sourdough Crouton, Cucumber, Basil, Mozzarella, Red Wine Vinaigrette

### **TOMATO SOUP** <sup>GF V</sup>

Emulsified with Olive Oil

### **BRAISED COLORADO LAMB SHANK** <sup>GF</sup>

White Bean & Braised Greens

### **STRIPED BASS**

Warm Farro, Chipotle Herb Butter  
Achiote

### **ROASTED CHICKEN** <sup>GF</sup>

Creamy Polenta, Orange Chipotle  
Chicken Jus

### **STUFFED BELL PEPPERS** <sup>V</sup>

Wild Rice, Mushroom Duxelles, Butternut  
Squash, Kale

### **PARMESAN COUSCOUS** <sup>V</sup>

Israeli Couscous, Roasted Brussels  
Sprouts, Seared Mushrooms, Spinach

### **ROASTED BROCCOLINI WITH BACON** <sup>GF</sup>

Roasted Tomatoes & Caramelized Onion

### **CARROT CAKE** <sup>V</sup>

Walnuts and 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 24% service charge and sales tax to pricing. Menus and pricing are subject to change.



## TRATTORIA | 92

**ROMAINE & KALE CAESAR SALAD** <sup>GF VG</sup>  
House-Made Croutons, Caesar Dressing,  
Parmesan

**WHITE BEANS STEW** <sup>GF</sup>  
Mirepoix, Sausage, Kale, Parmesan  
Broth

**GRILLED SWORDFISH** <sup>GF</sup>  
Braised Tomatoes, Basil Pesto

**CHICKEN MARSALA**  
Pastina, Marsala Wine Mushroom Cream  
Sauce

**GRILLED FLANK STEAK** <sup>GF</sup>  
Florentina, Salsa Verde, Watercress and  
Parmesan

**EGGPLANT CAPONATA** <sup>GF V</sup>  
Golden Raisins, Basil, Charred Tomato

**WILD MUSHROOM RISOTTO** <sup>GF VG</sup>

**MINI CHEESE & CHOCOLATE CANNOLI**

## MESA VERDE | 81

**STREET CORN CAESAR SALAD** <sup>VG</sup>  
Romaine Lettuce, Chipotle Caesar Dressing,  
Charred Corn, Jalapenos, Cotija Cheese,  
Cilantro, Croutons

**CREAMY CHICKEN TORTILLA SOUP**  
Crispy Corn Tortillas, Cotija, Lime

**CHICKEN FAJITAS** <sup>DF</sup>  
Sauteed Peppers and Onions

**SLOW BRAISED BEEF BARBACOA** <sup>GF DF</sup>

**BAKED CHILLI RELLENOS** <sup>GF VG</sup>  
Stuffed with Mushrooms, Kale, Pueblo  
Beans, Monterey Jack Cheese

**CILANTRO LIME RICE + PUEBLO BEANS** <sup>GF DF</sup>

**WARM CORN + FLOUR TORTILLAS**

**TOPPINGS** <sup>GF</sup>  
Sour Cream, Shaved Lettuce, Monterey Jack,  
Cotija, Tomatoes, Radishes, Onion,  
Guacamole, Tomatillo Salsa Verde

**CHURROS WITH GANACHE** <sup>VG</sup>

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## PEAK TO PEAK | 98

### POTATO AND LEEK SOUP <sup>GF</sup>

Crispy Bacon, Herb Oil

### QUINOA SALAD <sup>GF VG</sup>

Baby Kale Roasted Beets, Goat Cheese, Apple Cider Vinaigrette, Candied Pecans

### BERKSHIRE PORK LOIN <sup>GF DF</sup>

Bourbon Apricot Glaze, Bok Choy

### ROASTED SALMON <sup>GF DF</sup>

Dijon Dill Rub, Roasted Zucchini

### ROASTED BUTTERNUT SQUASH STEAK <sup>GF V</sup>

Braised Greens, White Bean Mash, Pumpkin Seed Chimichurri

### POTATOES AU GRATIN <sup>GF VG</sup>

Melted Leek Cream, Herbed Rice Panko, Smoked Gouda

### ROASTED CAULIFLOWER <sup>GF V</sup>

Harissa, Coconut Milk

### APPLE CRUMBLE <sup>VG</sup>

Cinnamon Whipped Cream

## FUSION STEAKHOUSE | 98

### MISO MUSHROOM CONSOMMÉ <sup>GF V</sup>

Wild Mushrooms, Scallion

### STEAKHOUSE WEDGE <sup>GF</sup>

Iceberg Lettuce, Cherry Tomatoes, Miso Ranch, Furikake, Soy Braised Pork Belly, Pickled Red Onions

### BLACK GARLIC RUBBED BAVETTE

**STEAK** <sup>GF DF</sup>

Sesame Broccolini, Chili Crunch

### TEPPANYAKI CHICKEN <sup>GF DF</sup>

Roasted Root Vegetables, Teriyaki Glaze

### MISO GLAZED JAPANESE EGGPLANT <sup>GF V</sup>

Edamame, Leeks, Wild Mushrooms

### CHARRED PINEAPPLE FRIED RICE <sup>GF V</sup>

Eggs, Tamari, Carrots, Peas, Scallion

### SHISHITO YAKISOBA NOODLES <sup>GF DF</sup>

Soy Butter, Garlic, Scallion

### YUZU MANGO PANNA COTTA <sup>GF VG</sup>

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A close-up photograph of a plated dinner. The main element is a rack of lamb, cooked to a medium-rare doneness, with several ribs protruding. It is garnished with a small, bright red cherry tomato and a piece of green herb. To the left of the lamb is a large, roasted red pepper, its skin wrinkled and charred. The lamb is served on a bed of a light-colored, creamy sauce, possibly a béchamel or a similar emulsion. A vibrant orange-red sauce is drizzled around the base of the lamb. The entire dish is presented on a white, oval-shaped plate. The text "PLATED DINNER" is overlaid in the center of the image in a bold, white, sans-serif font.

**PLATED DINNER**



## CUSTOM PLATED DINNER

*(Selections Include Tableside Coffee & Tea Service, Artisan Bread & Butter. 3 Course Minimum. Entrée Selection Required)*

### SOUPS AND SALADS | 10

*(Choose One Soup or Salad for the Group)*

#### CREAMY CHICKEN TORTILLA SOUP <sup>GF</sup>

Shredded Chicken, Jalapeno, Corn Tortilla Strips

#### CURRIED LENTIL SOUP <sup>GF V</sup>

Roasted Carrots, Coconut Milk, Cilantro, Yellow Curry

#### ROASTED BUTTERNUT SQUASH SOUP <sup>GF DF</sup>

Coconut Milk, Southern Collard Greens, Bacon

#### TOMATO BASIL SOUP <sup>V</sup>

Olive Oil, Fresh Basil

#### CORN AND POTATO CHOWDER <sup>GF</sup>

Charred Corn, Bacon, Leeks, Fingerling Potatoes, Green Onions

#### CAESAR SALAD

Romaine Hearts, Parmigiano-Reggiano, Herb Croutons, House-Made Caesar Dressing

#### STEAKHOUSE WEDGE <sup>GF</sup>

Iceberg, Crispy Bacon, Cherry Tomatoes, Shaved Red Onions, Chive Ranch

#### BABY KALE & SPINACH SALAD <sup>GF VG</sup>

Goat Cheese, Cucumbers, Citrus Marinated Olives, Red Onions, Cherry Tomatoes, Marcona Almonds, Charred Tomato Hummus Dressing

#### FRESH HARVEST GREENS <sup>GF DF VG</sup>

Gem Lettuces, Shaved Carrots, Roasted Squash, Nuts, Berries, Seeds, Balsamic Vinaigrette

### ENTRÉES | PLANT BASED

#### HARVEST SQUASH RAVIOLI | 48 <sup>VG</sup>

Brown Butter, Pecan Pesto, Balsamic Reduction, Toasted Cashews

#### GRILLED CHIPOTLE BUTTERNUT SQUASH | 48 <sup>GF V</sup>

White Bean Mash, Kale and Wild Mushrooms, Chimichurri, Coconut Fresno Hot Sauce

#### ROASTED SPAGHETTI SQUASH | 48 <sup>GF V</sup>

Herb Roasted Cremini Mushrooms, Hearty Tomato Sauce, Creamy Polenta

#### STUFFED BALSAMIC MARINATED PORTABELLAS | 48 <sup>GF V</sup>

Quinoa, Braised Tomato & Olive Stuffing, Seared Greens

#### WILD MUSHROOM RISOTTO | 48 <sup>GF VG</sup>

Shaved Broccoli, Roasted Cipollini Onions, Cashew Chili Crunch

Plated dinners require entree 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.



## ENTRÉES | MEAT & POULTRY

### GRILLED ANGUS RIBEYE | 80 <sup>GF</sup>

Whipped Smoked Gouda Potatoes, Lemon Garlic Green Beans, Sweet Onion Butter

### ROSEMARY MARINATED AIRLINE CHICKEN | 59 <sup>GF</sup>

Parsnip Puree, Grilled Broccolini, Rosemary Brown Butter Cream

### PAN-SEARED DUCK BREAST | 66

Roasted Carrot Puree, Mirepoix Couscous, Cherry Duck Jus

### BEEF SHORT RIBS | 66 <sup>GF</sup>

Seared Greens, Creamy Polenta, Red Wine Demi-Glace

### GRILLED NY STRIP STEAK | 72 <sup>GF</sup>

Whipped Sweet Potato, Asparagus, Black Pepper Brandy Cream Sauce

### GRILLED COLORADO LAMB RACK | 66

Gremolata and Preserved Lemon Crust, Farro Risotto, Roasted Squash, Roasted Tomato Romesco

### BACON WRAPPED FILET MIGNON | 80 <sup>GF</sup>

Potatoes Au Gratin, Wild Mushroom Demi-Glace

## ENTRÉES | FISH & SHELLFISH

### GRILLED SWORDFISH | 66 <sup>DF GF</sup>

Eggplant Caponata, Carrot and Walnut Salsa

### ROASTED SALMON | 66

Red Pepper Couscous, Grilled Asparagus, Sauce Nantua

### SEARED ROCKY MOUNTAIN RAINBOW TROUT | 66 <sup>GF</sup>

Charred Corn Esquites, Corn Puree, Sautéed Snap Peas

### JAMBALAYA RISOTTO | 72 <sup>GF</sup>

Grilled Mango Shrimp, Chipotle Chicken Sausage, Creole Relish

Plated dinners require entree 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.



## DESSERTS

(Price per Person)

### NEW YORK STYLE CHEESECAKE | 15<sup>VG</sup>

Graham Cracker Crust,  
Blackberry Coulis, Whipped  
Cream

### CLASSIC CRÈME BRÛLÉE | 15<sup>GF VG</sup>

Vanilla Egg Custard, Crispy  
Caramelized Sugar

### FLOURLESS CHOCOLATE LAVA CAKE | 15<sup>GF VG</sup>

Whipped Cream, Raspberry Coulis

### BLACK FOREST CAKE | 15<sup>VG</sup>

Cherry Compote, Shaved Chocolate,  
Whipped Cream

### CARROT CAKE | 14<sup>VG</sup>

Cream Cheese Frosting,  
Roasted Walnuts

### GLAZED BERRIES | 14<sup>GF VG</sup>

Chocolate Tulip, Coconut  
Mousse

### VEGAN COCONUT PINEAPPLE PANNA COTTA | 14<sup>GF V</sup>

Hazelnut Rum Toffee

Plated Dinners require entrée counts no later than 7 days prior to the event date. Escort cards are required to indicate guests' meal selection. Client can provide these, or the hotel can provide these for an additional fee.



# BAR PACKAGES

PREMIUM BAR · DELUXE BAR · SELECT BAR ·  
ADDITIONAL BEVERAGES

## PREMIUM BAR

### WINES | 68 BOTTLE

Choose up to 4 Wines from the Premium Wine List

### IMPORTED AND CRAFTED BEERS | 8 EACH

Includes a Mix of Local and Seasonal Beer

### DOMESTIC BEERS | 6 EACH

Includes Coors and Coors Light

### MIXED DRINKS | 15 EACH

Belvedere Vodka, Makers Mark Bourbon, McCallan 12 Double Cask Scotch, Jameson Black Barrel Irish Whiskey, Beefeater Gin, Flor de Cana Rum, Don Julio Blanco Tequila

\*Includes Basic Mixers & 2 Specialty Cocktails

### Premium Full Bar Package

2 Hour Package: 52 per guest

3 Hour Package: 68 per guest

4 Hour Package: 84 per guest

Additional Hour: 16 per guest

### Premium Beer and Wine Package

2 Hour Package: 46 per guest

3 Hour Package: 61 per guest

4 Hour Package: 76 per guest

Additional Hour: 14 per guest

## DELUXE BAR

### WINES | 49 BOTTLE

Choose up to 4 Wines from the Deluxe Wine List

### IMPORTED AND CRAFTED BEERS | 8 EACH

Includes a Mix of Local and Seasonal Beer

### DOMESTIC BEERS | 6 EACH

Includes Coors and Coors Light

### MIXED DRINKS | 12 EACH

Tito's Handmade Vodka, Stranahan's Malt Whiskey, Johnnie Walker Scotch, Jameson Irish Whiskey, Hendrick's Gin, Bacardi Rum, Patron Silver Tequila

\*Includes Basic Mixers

### Deluxe Full Bar Package

2 Hour Package: 40 per guest

3 Hour Package: 52 per guest

4 Hour Package: 64 per guest

Additional Hour: 14 per guest

### Deluxe Beer and Wine Package

2 Hour Package: 36 per guest

3 Hour Package: 48 per guest

4 Hour Package: 60 per guest

Additional Hour: 12 per guest

# SELECT BAR

## WINES | 38 BOTTLE

Choose up to 4 Wines from the Select Wine List

## IMPORTED AND CRAFTED BEERS | 8 EACH

Includes a Mix of Local and Seasonal Beer

## DOMESTIC BEERS | 6 EACH

Includes Coors and Coors Light

## MIXED DRINKS | 10 EACH

Breckenridge Vodka, Dewars Scotch, Four Roses Bourbon, Jameson Irish Whiskey, Cruzan Rum, Breckenridge Gin, Jose Cuervo Tequila

\*Includes Basic Mixers

### Select Full Bar Package

2 Hour Package: 34 per guest

3 Hour Package: 44 per guest

4 Hour Package: 54 per guest

Additional Hour: 11 per guest

### Select Beer and Wine Package

2 Hour Package: 30 per guest

3 Hour Package: 40 per guest

4 Hour Package: 50 per guest

Additional Hour: 10 per guest

## NON-ALCOHOLIC BEVERAGES

Served with All Bar Levels

Assorted Pepsi Products, La Croix Sparkling Water | 6 each

## MOCKTAILS AND N/A BEER

*Available by Request | 8 - 10 each*

## CUSTOM SPECIALTY COCKTAILS

*Available by Request | 11 - 17 each*

## CRAFT COCKTAILS UPGRADE |

*Available upon Request | 3 per person*

Includes ingredients for Craft Cocktails like Old Fashioneds, Martinis, Manhattans, and Margaritas

## CASH BAR

*Available Upon Request*

## PREMIUM WINE | 68

### WHITE

Hartford Court Chardonnay - Russian River Valley

Frank Family Vineyards Chardonnay - Napa Valley

Cakebread Cellars Sauvignon Blanc - Napa Valley

### SPARKLING

Taittinger Brut La Française - Reims

### RED

Routestock Cabernet Sauvignon - Napa Valley

Alexander Valley Vineyards Cabernet Sauvignon - Alexander Valley

Migration by Duckhorn Pinot Noir - Sonoma Coast

Étude Grace Benoist Ranch Pinot Noir - Carneros

Duckhorn Pinot Noir - Napa Valley

The Prisoner Reed Blend - Napa Valley

## DELUXE WINE | 49

### WHITE

Diora "La Splendeur du Soleil" Chardonnay - Monterey

Decoy by Duckhorn Chardonnay - Sonoma County

Kim Crawford Sauvignon Blanc - Marlborough, New Zealand

Cuvaison Winery Sauvignon Blanc - Los Carneros, Napa Valley

King Estate Pinot Gris - Willamette Valley  
Chenin Blanc

Aperture Pinot Gris - Clarksburg

### SPARKLING

Mumm Napa Brut - Napa Valley

### RED

B.R. Cohn Silver Label Cabernet Sauvignon - North Coast

DAOU Vineyards Cabernet Sauvignon - Paso Robles

Domaine de la Solitude - Côtes du Rhône

La Crema Pinot Noir - Monterey  
Zinfandel

Ridge Three Valleys Pinot Noir - Sonoma County



## SELECT WINE | 38

### WHITE

Austin Hope Chardonnay - Paso Robles

Folonari Pinot Gris - Venezia

Carl Graff Kabinett Riesling - Mosel, Germany

### ROSE

Le Charmel Dry Rosé - Côtes de Provence

### SPARKLING

Ca' Bolani Tenuta - Prosecco, Italy

Bouvet by Taittinger - Excellence Brut Rosé, Loire Valley

### RED

Grounded by Josh Phelps Cabernet Sauvignon - California

Eolán Pinot Noir - Oregon

Bodegas Muriel Tempranillo - Crianza, Rioja, Spain

Piattelli Vineyards Reserve Malbec- Luján de Cuyo, Mendoza

## SPECIALTY WINE & CHAMPAGNE

### CHAMPAGNE

Louis Roederer - Collection 242, Reims  
**119 PER BOTTLE**

Veuve Clicquot - Yellow Label, Reims  
**152 PER BOTTLE**

### RESERVE WHITE

Rombauer Vineyards Chardonnay- Los Carneros, Napa Valley  
**84 PER BOTTLE**

### RESERVE RED

Emeritus Vineyards Hallberg Ranch Estate Pinot Noir - Russian River Valley  
**86 PER BOTTLE**

Domaine Gachot-Monot Pinot Noir - Côte de Nuits-Villages, Burgundy  
**92 PER BOTTLE**

Frog's Leap Estate Cabernet Sauvignon - Rutherford, Napa Valley  
**137 PER BOTTLE**

Silver Oak Cabernet Sauvignon - Alexander Valley  
**195 PER BOTTLE**

Opus One "Overture" Red Blend - Napa Valley  
**279 PER BOTTLE**



# AUDIO VISUAL

*PACKAGES · ADD-ONS · QUESTIONS*

## 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)

50" Monitor | 350  
65" Monitor | 450  
85" Monitor | 550

## AUDIO

8 Input Audio Mixer | 60  
12 Input Audio Mixer | 120  
Wired Hand Held Microphone | 40  
Push to Talk Microphone | 75  
Digital Audio Interface | 150  
Wireless Microphone Package\* | 150

\*Includes Wireless Hand Held, Lavalier,  
Headset. +40 for each additional microphone

## MEETING AIDS

Flipchart Easel with Pads & Markers | 70  
Flipchart Stand | 25  
5x3 Whiteboard | 50  
6x4 Whiteboard | 100  
Basic Slide Advancer | 35  
Easel | 15  
Polycom (not available for Aspen or  
Evergreen rooms) | 100

## VIRTUAL MEETINGS

Webcam | 50  
Polycom (not available for Aspen or  
Evergreen rooms) | 100  
Push to Talk Mic (1 per 2 guests) | 75  
Meeting Owl | 325

## POWER GRIDS

1-10 People Per Day | 50  
11-25 People Per Day | 75  
26-50 People Per Day | 150  
51-75 People Per Day | 175  
75+ People Per Day | 200

## SCENIC

LEDUp-Lighting | 50 Per Light  
(250 for 8)

## 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*  
Quoted on a case-by-case basis

## STAGING

6ftx8ftRiser (14 Inches high) | 150  
Dance Floor - Set Up | 200 Flat Fee

## INTERNET

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 discuss with your  
Sales Manager.

Please add a taxable 24% service charge and sales tax to Audio-Visual Services and rental items. Menus & pricing are subject to change.

A photograph of the Hotel Boulderado building facade, featuring brickwork, balconies with wrought-iron railings, and a central fire escape. The building has a prominent arched brick structure at the top. In the foreground, a black awning with a white logo is partially visible.

# POLICIES

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

**HOTEL BOULDERADO**



## **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 groups 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 10 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 nonrefundable 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 with a 2-hour minimum

## **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 & FEES**

All services are subject to applicable taxes & fees.

Food & Beverage is subject to 9.195 % sales tax and 24% service charge. Audio-Visual Services & Rentals are subject to 9.045% tax and 24% service charge. Service Charge is subject to 5.185% tax.