

A photograph of the Hotel Boulderado at night. The building is a multi-story brick structure with a prominent central gabled section. It features multiple balconies with dark railings, some of which are lit up. An American flag is visible on one of the balconies. The entrance is covered by a dark awning with a white logo. To the right, there is a storefront for 'SPRUCE farm & fish'. The overall scene is illuminated by streetlights and the building's own lights.

*Hotel
Boulderado*

**HOTEL
BOULDERADO**

**CORPORATE
MEETINGS
MENU**

CONTENTS

3 • MEETINGS

5 BREAKFAST

9 • BREAKS

12 LUNCH

17 AUDIO VISUAL

19 • POLICIES

A photograph of a conference room. In the foreground, a long table covered with a white cloth is set with several black pens and clear glass water carafes. A row of dark grey upholstered chairs is visible on the left. In the background, a large projector screen displays a logo that reads "Homer G. Edwards" in a stylized script. The room has wood-paneled walls and a warm, ambient light.

MEETINGS

ARAPAHOE · CANYON · BASELINE



PACKAGES INCLUDE:

(Priced Per Guest)

GENERAL SESSION ROOM RENTAL

DISPLAY PACKAGE (PROJECTOR OR MONITOR)

ONE FLIPCHART WITH EASEL & MARKERS OR ONE WHITEBOARD

ARAPAHOE PLANNER PACKAGE | 184

Choice of Breakfast Buffet
Lunch Buffet
Two Themed Breaks
Deluxe Beverage Break, All Day

CANYON PLANNER PACKAGE | 174

Choice of Breakfast Buffet
Lunch Buffet
One Themed Break
Deluxe Beverage Break, All Day

BASELINE PLANNER PACKAGE | 124

(Half Day Only | 4 Hours or Under)
Choice of Breakfast Buffet OR
Lunch Buffet
One Themed Break
Deluxe Beverage Break, Half Day

Package must be purchased for the entire group. Package and event space minimums may apply. Additional add-ons and enhancements are available. Supplemental A/V available at an additional cost. Please add a taxable 24% service charge & sales tax to prices. Menus & pricing are subject to change.

A photograph of a breakfast buffet table. In the foreground, there's a wooden tray filled with various donuts and pastries. To the left, a silver toaster is visible. In the background, a black coffee machine sits on the table. A silver thermos and a bowl of fruit are also present. The table is set with white linens and glassware. A vase of tulips is in the lower left corner. The text "BREAKFAST" is overlaid in large white letters, and "BUFFET · BUFFET ENHANCEMENTS · GRAB & GO" is overlaid in smaller white letters below it.

BREAKFAST

BUFFET · BUFFET ENHANCEMENTS · GRAB & GO



BREAKFAST

(GF Option Available for additional \$2pp)

CLASSIC COLORADO CONTINENTAL | 36

Seasonal-Cut Fruit & Berries ^{GF V}
House-Made Granola & Noosa Yogurt ^{VG}
Locally-Baked Mini Bagels & Cream Cheese ^{VG}
Fresh-Baked Croissants & Danishes ^{VG}
Fresh-Brewed Boulderado Blend Silver
Canyon Coffee (Regular & Decaf)
The Tea Spot Assorted Hot Tea Selection
Orange, Cranberry & Apple Juices

EXECUTIVE DECISIONS | 42

Seasonal-Cut Fruit & Berries ^{GF V}
House-Made Granola & Noosa Honey Yogurt ^{VG}
Egg, Bacon & Cheddar Muffin Sandwiches
Chorizo, Egg & Cheese Breakfast Burritos
Fresh-Baked Croissants, Danishes &
Breakfast Breads ^{VG}
Fresh-Brewed Boulderado Blend Silver
Canyon Coffee (Regular & Decaf)
The Tea Spot Assorted Hot Tea Selection
Orange, Cranberry & Apple Juices

BOULDERADO BREAKFAST BUFFET | 48

(Select One Style of Eggs)

SCRAMBLED EGGS ^{GF VG}

White Cheddar & Chive

DENVER SCRAMBLE ^{GF}

Bell Pepper, Onion, Diced Ham & Sharp
White Cheddar

BOULDERADO POWER BOWL ^{GF VG}

Scrambled Eggs, Quinoa, Seared Greens,
Carrots, Bell Peppers, Mushrooms, Onions

VEGGIE SCRAMBLE ^{VG}

Sliced Mushrooms, Baby Spinach, Bell
Peppers, Onions, Pepper Jack

TOFU SCRAMBLE ^V

Soft Tofu, Spinach, Bell Peppers, Pico de
Gallo, Chili Powder, Tumeric

(Select One Type of Breakfast Protein)

Thick-Cut Smoked Bacon ^{GF}

Locally-Sourced Pork Breakfast Sausage
Links ^{GF}

Chicken Apple Sausage ^{GF}

Sofritas Tofu ^V

INCLUDED:

Breakfast Potatoes ^{GF V}

Seasonal-Cut Fruit & Berries ^{GF V}

House-Made Granola & Noosa Yogurt ^{GF VG}

Fresh-Baked Croissants, Danishes &
Breakfast Breads ^{VG}

Fresh-Brewed Boulderado Blend Silver
Canyon Coffee (Regular & Decaf)

The Tea Spot Assorted Hot Tea Selection
Orange, Cranberry & Apple Juices

Price per person. Minimum 10 guests. Buffets must be ordered for the entire group. Per guest pricing is based on 45 minutes of service. Add \$2 per guest for each additional 30 minutes of service. Buffets remain in the room for a maximum of 90 minutes. Please add a taxable 24% service charge and sales tax to pricing. Menus & pricing are subject to change.



BREAKFAST BUFFET ENHANCEMENTS

Steel-Cut Oatmeal with Dried Fruit & Milk | 6 ^{VG}

Locally-Baked Mini Bagels & Assorted Whipped Cream Cheese | 5 ^{VG}

Southern Biscuits & Sausage Gravy | 7

Thick-Cut Smoked Bacon | 7 ^{GF}

Short Rib Hash | 12 ^{GF}

Chicken Apple Sausage | 7 ^{GF}

Locally-Sourced Pork Breakfast Sausage Links | 7 ^{GF}

Tofu Scramble | 12 ^{GF V}

Breakfast Potatoes | 6 ^{GF V}

BREAKFAST SANDWICHES ON CROISSANT, ENGLISH MUFFIN, OR BAGEL:

(Price per Unit)

Shaved Ham, Egg & Cheddar | 10

Bacon, Egg & Pepper Jack | 10

Egg & Cheddar | 10 ^{VG}

Chorizo, Egg & Cheese Breakfast Burrito | 10

Egg, Cheese & Potato Breakfast Burrito | 9 ^{VG}

Tofu Scramble, Cherry Tomatoes, Potato Burrito | 9 ^V

Bagel, Lox & Cream Cheese | 10

CHEF ATTENDED BREAKFAST STATIONS

(Chef Attendant / 150)

Omelet Station, Assorted Meats, Cheeses & Veggies | 18

Waffles, Fresh Berries, Whipped Cream & Warm 100% Maple Syrup | 18 ^{VG}

French Toast, Seasonal Fruit Compote, Powdered Sugar, Whipped Seasonal Cream Cheese, Warm 100% Maple Syrup | 18 ^{VG}

Price per person (unless noted otherwise). Minimum 10 guests. Per person enhancements must be ordered for the entire group. Breakfast sandwiches may be ordered as needed. Per Guest Pricing is based on 45 minutes of service. Add \$2 per guest for each additional 30 minutes of service. Buffets remain 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.



GRAB & GO

BREAKFAST | 30

*(Intended For Off-Site Consumption
For On-Site Consumption Add \$5 PP)*

INCLUDED

Fresh-Brewed Boulderado Blend Silver
Canyon Coffee (Regular & Decaf)
The Tea Spot Assorted Hot Tea Selection
Orange, Cranberry & Apple Juices OR
Eldorado Bottled Water

CHOOSE TWO

BREAKFAST SANDWICHES

English Muffin or Plain Bagel

Shaved Ham, Egg & Cheddar

Bacon, Egg & Pepper Jack

Egg & Cheddar ^{VG}

BREAKFAST BURRITOS

Chorizo, Egg & Cheese

Egg, Cheese & Potato ^{VG}

Tofu Scramble, Cherry Tomatoes,
Potato ^V

Price per person. Off-site consumption includes to-go beverage and food containers. Per Guest Pricing is based on 45 minutes of service. Add \$2 per guest for each additional 30 minutes of service. Food items remain in the room for a maximum of 90 minutes. Please add a taxable 24% service charge and sales tax to pricing. Menus & pricing are subject to change.



BREAKS

THEMED BREAKS · BEVERAGES

BREAKS

(Priced Per Person)

THE TRAIN RIDE | 25

Garbanzo Bean Hummus, Warm Naan, Sliced Salumi, Assorted Cheeses, Fresh Crudit , Gluten Free Crackers, Ranch & Gorgonzola Dips ^{GF}

WE'RE GOING ON AN ADVENTURE | 25

(Create your own Trail Mix)

House-Made Nut & Fruit Granola, Whole Almonds, Roasted Cashews, M&M's, Dark & White Chocolate Pieces, Cajun Mix, Seasonal Whole Fruit ^{VG}

POWER PLAY | 20

Energy Bars, Protein Bars, House-Made Bar Nuts, Sliced Fruit Platter with Noosa Honey Yogurt Dip

FOLSOM FIELD | 20

Caramel Corn, Cheddar Popcorn, Warm Bavarian Pretzels, Mini Corn Dogs, Green Chili Queso, Grain Mustard

GIVE A MOUSE A COOKIE | 20

Chocolate Chunk Cookies
Double Chocolate Cherry Cookies
Chefs Choice Seasonal
Ice Cold Whole Milk

DONUT WORRY BOUT A THING | 20

Apple Fritter, Chocolate Glazed, Powdered, Apple Cider, Bombolini, Donut Holes, Sliced Fruits, Cold Brew Coffee ^{VG}

TAKE ME TO THE CANDY SHOP | 20

Classic Gummies, Sour Gummies, Jelly Beans, Assorted Chocolate Candies, Chocolate Covered Almonds

BAKESHOP | 20

Fresh-Baked Assorted Danishes, House-Made Assorted Muffins (Gluten Free Available), Fresh-Baked Croissants, Lemon Bars, Fudge Brownies ^{VG}

KEEP IT LIGHT | 24

Vegetable Crudit , Ranch and Blue Cheese Dip, Apple Wedges with Dulce de Leche and Whipped Honeycomb Peanut Butter, Chef's Smoothie Shooter of the Day ^{VG}

Minimum 10 guests. Each break must be ordered for the entire group. Mix & Match no more than 2 breaks. Breaks are refreshed for 30 minutes. Add \$2 per guest for each additional 30 minutes of service. Breaks will remain in the room for up to 90 minutes. Please add a taxable 24% service charge and sales tax to pricing. Menus & pricing are subject to change.



HOT BEVERAGE BREAK

(22 FULL DAY | 14 HALF DAY)

Boulderado Blend Silver Canyon Coffee (Regular & Decaf), The Tea Spot Assorted Hot Tea Selection

COLD BEVERAGE BREAK

(20 FULL DAY | 12 HALF DAY)

Assorted Pepsi Products, La Croix Sparkling Water, Assorted Juices, Red Bull (Assorted Flavors)

DELUXE BEVERAGE BREAK

(36 FULL DAY | 20 HALF DAY)

Boulderado Blend Silver Canyon Coffee (Regular & Decaf), The Tea Spot Assorted Hot Tea Selection, Assorted Pepsi Products, La Croix Sparkling Water, Assorted Juices, Red Bull (Assorted Flavors)

A LA CARTE BEVERAGES

Boulderado Blend Silver Canyon Coffee (Regular & Decaf) | 75 Per Gallon

The Tea Spot Assorted Hot Tea Selection | 75 Per Gallon

Cold Brew Coffee | 75 Per Gallon

Juices - Apple, Orange, Lemonade, Cranberry | 24 Per Carafe (1 liter)

Berry-Citrus-Infused Water | 50 Per Gallon

Iced Tea | 55 Per Gallon, 15 Per Carafe (1 Liter)

Red Bull | 10 Each

Gatorade | 8 Each

Assorted Pepsi Products | 8 Each

Bottled Juices | 8 Each

La Croix Sparkling Water | 6 Each

Eldorado Springs Bottled Water | 6 Each

Almond Milk | 15 Per Carafe

Oat Milk | 15 Per Carafe

Price per person(unless noted otherwise). Items may be ordered as needed. Please add a taxable 24% service charge and sales tax to pricing. Menus & pricing are subject to change.

A buffet table with various food items in metal serving dishes. The dishes include a salad bar with green vegetables, a sandwich bar with bread and fillings, a buffet with a variety of meats and vegetables, and a boxed meal with a tomato-based sauce and vegetables. The food is presented in a variety of metal serving dishes, including a large silver bowl with a wooden handle, a smaller silver bowl with a wooden handle, and a silver bowl with a wooden handle. The background is blurred, showing more food and a warm, indoor setting.

LUNCH

SALAD BAR · SANDWICH BAR · BUFFET · BOXED



SOUTHWEST COLORADO | 55

served with Tortilla Chips and House-Made Salsa

STREET CORN CAESAR SALAD

Romaine Lettuce, Chipotle Caesar Dressing, Charred Corn, Jalapeños, Cotija Cheese, Cilantro, Croutons

KALE AND BLACK BEAN SALAD ^{GF VG}

Purple Cabbage, Cilantro Lime Vinaigrette, Red Bell Peppers, Red Onions, Charred Corn, Black Beans

CHICKEN FAJITAS ^{GF}

Sauteed Peppers and Onions

SLOW BRAISED BEEF BARBACOA ^{GF}

BAKED CHILI RELLENOS ^{VG}

Stuffed with Mushrooms, Kale, Pueblo Beans, Monterey Jack Cheese

CILANTRO LIME RICE ^{GF}

ROASTED CALABACITAS ^{GF VG}

TOPPINGS ^{GF}

Sour Cream, Shaved Lettuce, Monterey Jack, Cotija, Tomatoes, Radishes, Onion, Guacamole, Tomatillo Salsa Verde

WARM CORN + FLOUR TORTILLAS

CHURROS WITH GANACHE ^{VG}

BOLDER BOULDER | 55

served with Dinner Rolls with Honey Butter

KALE AND QUINOA SALAD ^{GF VG}

Dried Cherries, Apples, Feta Cheese, Sunflower Kernels, Roasted Walnuts, White Balsamic Dressing

CHICKPEA SALAD ^{GF VG}

Shaved Romaine Lettuce, Mangos, Cucumbers, Cherry Tomatoes, Red Onions, Roasted Carrots, Castelvetrano Olives, Orange and Calabrian Chili Vinaigrette

ORANGE CHIPOTLE MAHI ^{GF}

Red Pepper Coulis, Blistered Snap Peas, Pineapple Salsa

ROASTED AIRLINE CHICKEN ^{GF}

Shaved Roasted Broccoli, with Yogurt Pesto

CHILI LIME TOFU ^{GF V}

Cilantro Lime Quinoa

RED PEPPER PILAF ^{GF VG}

ROASTED CARROTS WITH HERBED BUTTER ^{GF VG}

FRESH FRUIT PARFAITS ^{GF VG}

Price per person. Minimum 10 guests. Buffets must be ordered for the entire group. Per guest pricing is based on 45 minutes of service. Add \$2 per guest for each additional 30 minutes of service. Buffets remain in the room for a maximum of 90 minutes. Please add a taxable 24% service charge and sales tax to pricing. Menus & pricing are subject to change.



ANDIAMO | 55

served with Garlic Parmesan Breadsticks

ITALIAN CHOPPED SALAD ^{GF}

Artisan Lettuces, Red Onions, Olives, Pepperoncini, Cherry Tomatoes, Salumi, Cucumbers, Mozzarella, Herbed Vinaigrette

CAPRESE SALAD ^{GF VG}

Heirloom Tomatoes, Mozzarella, Basil, Arugula, Olive Oil, Balsamic Vinegar

CHICKEN SALTIMBOCCA ^{GF}

Prosciutto Wrapped, Romesco Sauce

FLANK STEAK STRACCETTI ^{GF}

Arugula and Spinach, Rosemary Cream Sauce

PORTABELLA OSSO BUCO ^{GF VG}

Polenta, Tomato Ragout

GNOCCHI

Asparagus, Pancetta, Lemony Basil Cream

CAPONATA ^{GF V}

Eggplant, Tomato, Red Bell Pepper, Olives, Raisins

MINI CANNOLI ^{VG}

SPRUCE | 55

served with Dinner Rolls with Honey Butter

MOUNTAIN GREEN SALAD ^{GF VG}

Arugula, Watercress, Blueberries, Cranberries, Toasted Pistachios, Feta Cheese, Blueberry Balsamic Vinaigrette

WHITE BEAN SALAD ^{GF VG}

Roasted Broccolini, Pickled Red Onions, Artichoke Hearts, Celery, Roasted Tomatoes, Lemon Vinaigrette

ROSEMARY ROCKY MOUNTAIN TROUT ^{GF}

Braised Kale, Charred Lemon Beurre Blanc

GRILLED FLANK STEAK ^{GF}

Cipollini Bordelaise, Herb Cured Cherry Tomatoes

WHITE BEAN CASSOULET ^{GF V}

Roasted Garlic Charred Cabbage

GRILLED BROCCOLINI ^{GF VG}

Charred Lemon, Walnuts, Parmesan

HARVEST BREAD PUDDING WITH CRÈME ANGLAISE ^{VG}

Price per person. Buffets require a minimum of 10 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 & pricing are subject to change.



PACIFIC FUSION | 60

served with Sweet Rolls with Honey Butter

JAPANESE STEAKHOUSE SALAD ^{GF VG}

Romaine Lettuce, Pickled Cucumber, Shaved Carrot, Cherry Tomato, Purple Cabbage, Radish, Ginger Dressing

CHINESE COLD NOODLE SALAD ^{GF VG}

Noodles, Cucumber, Carrots, Cilantro, Roasted Peanuts, Edamame, Red Bell Peppers, Green Onions, Toasted Sesame Seeds, Lime Peanut Dressing

HULI HULI CHICKEN Cilantro, Pickled ^{GF DF}
Fresnos, Garlic Green Beans

BULGOGI KOREAN SHORT RIBS ^{GF}

Charred Green Onions, Glazed Bok Choy, Toasted Sesame Seeds

CHARRED MISO EGGPLANT ^{GF V}

Ginger Scallion Relish

MISO BUTTER SWEET POTATO MASH ^{VG}

**CHARRED PINEAPPLE VEGETABLE
FRIED RICE** ^{GF VG}

YUZU MANGO PANNA COTTA ^{GF VG}

BACKCOUNTRY BBQ | 65

served with Sweet Bread with Honey Butter

HEIRLOOM TOMATO AND

CUCUMBER SALAD ^{GF VG}

Green Goddess Dressing, Red Onions, Baby Kale, Smoked Feta

GRILLED CORN SALAD ^{GF VG}

Charred Summer Squash and Zucchini, Red Onions, Sundried Tomatoes, Peppadews, Chipotle Vinaigrette

SMOKED GOUDA MAC N CHEESE ^{VG}

**BBQ PIT BEANS WITH SMOKED
BACON** ^{GF DF}

CAROLINA GOLD MUSTARD

CHICKEN THIGHS ^{GF}

Roasted Red Peppers Succotash

TEXAS STYLE SMOKED BRISKET ^{GF DF}

Curtido Slaw

SMOKED AND ROASTED SQUASH

MEDLEY ^{GF V}

Portobello Mushrooms, Red Peppers, Tomatoes, Red Onions

BOURBON PEACH COBBLER ^{VG}

Vanilla Whipped Cream

Price per person. Minimum 10 guests. Buffets must be ordered for the entire group. Per guest pricing is based on 45 minutes of service. Add \$2 per guest for each additional 30 minutes of service. Buffets remain in the room for a maximum of 90 minutes. Please add a taxable 24% service charge and sales tax to pricing. Menus & pricing are subject to change.

KEEPING IT LIGHT | 40

*(Includes Boulder Chips, Cookie, and a choice of La Croix or Eldorado Canyon Bottled Water.
Turn your selections into a box lunch+\$5 pp. Gluten Free available for \$2 pp)*

CHOOSE 1 SALAD

CAPRESE SALAD GF VG

Heirloom Tomatoes, Mozzarella, Basil,
Arugula, Olive Oil, Balsamic Vinegar

JAPANESE STEAKHOUSE SALAD GF VG

Pickled Cucumber, Shaved Carrot,
Cherry Tomato, Purple Cabbage,
Radish, Ginger Dressing

KALE AND BLACK BEAN SALAD GF VG

Purple Cabbage, Cilantro Lime Vinaigrette,
Red Bell Peppers, Red Onions, Charred
Corn, Black Beans

CAESAR SALAD

House-Made Croutons, Caesar Dressing,
Parmesan

GRILLED CORN SALAD GF VG

Charred Summer Squash and Zucchini, Red
Onions, Sundried Tomatoes, Peppadews,
Chipotle Vinaigrette

CHOOSE 2 SANDWICHES

COLD

DILL MARINATED CUCUMBER ON SOURDOUGH VG

Heirloom Tomato, Tzatziki, Crumbled
Feta, Arugula

BLACK FOREST HAM GRINDER

Soppressata, Genoa Salami, Shredded
Romaine, Provolone, Creamy Italian
Dressing, Pepperoncini, Red Onion,
Ciabatta

ROAST BEEF ON FOCACCIA

Pimento Cheese Spread, Avocado,
Pickled Red Onion

CORONATION CHICKEN SALAD ON A CROISSANT DF

Curry, Chive, Sweet Onion,
Lettuce, Tomato

TURKEY BACON RANCH WRAP

Raquelitas Tortilla, Thick Cut Million
Dollar Bacon, Romaine, Havarti,
Chipotle Crema

HOT PRESSED

CHIMICHURRI PORTABELLA ON SOURDOUGH VG

Roasted Bell Peppers, Pickled Red
Onions, Avocado

HOTEL BOULDERADO CUBANO ON FLATBREAD

Shaved Black Forest Ham, Mojo
Braised Pork, Dill Pickles, Cubano
Mustard, Swiss Cheese

PASTRAMI ON RYE

Sauerkraut, Swiss Cheese,
Thousand Island Dressing

GRILLED CHICKEN ON CIABATTA

Cheddar Cheese, Honey Mustard,
Pickled Fresno, Watercress

ROASTED TURKEY ON FOCACCIA

Sundried Tomato Pesto,
Mozzarella, Arugula

Price per person. Minimum 10 guests. Buffets must be ordered for the entire group. Per guest pricing is based on 45 minutes of service. Add \$2 per guest for each additional 30 minutes of service. Buffets remain in the room for a maximum of 90 minutes. Please add a taxable 24% service charge and sales tax to pricing. Menus & pricing are subject to change.



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 Screens) | 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
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 | 162.50

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 red brick, dark brown woodwork, and ornate iron balconies. Three flags (blue, American, and black) are flying from poles on the second floor. A black awning with a white 'B' logo is visible at the bottom.

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