

*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^{GF}

Honey Buffalo Sauce, Crispy Chicken
Skin

DUCK RILLETTES | 70

Puff Pastry, Pickled Cherry Butter,
Crispy Shallots

WONTON CHICKEN SALAD BITES | 65^{DF}

Red Curry Peanut Sauce, Grapes,
Cabbage, Lime

SEAFOOD

P.E.I. MUSSELS ESCABECHE | 70^{DF}

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^{DF}

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

BEEF & PORK

BACON-WRAPPED DATES | 65^{GF}

Lemon Ricotta Stuffing, Balsamic
Dipped

BEEF TARTAR ON TOAST | 70^{DF}

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^{GF}

Compressed Cantaloupe, Pickled
Cucumbers, Prosciutto

CHARCUTERIE SKEWERS | 68^{GF}

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^{GF V}

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 ^{GF DF}

Red Pepper Jam, Cilantro

CHICKEN CROQUETTES | 75

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

YELLOW CURRY CHICKEN

SATAY | 70 ^{GF}

Sriracha, Cilantro Lime Gremolata

COLORADO HOT CHICKEN BITE | 70

Crispy Chicken, Ranch Dressing, Sweet Gherkin, Cheddar Chive Biscuit

MINI CHICKEN & WAFFLES | 70

Pimento Cheese, Bread and Butter Jalapeño, Whipped Jalapeño Honey, 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

^{GF}

Remoulade, Parsley

BEEF, PORK & GAME

ELK AND JALAPENO SAUSAGE | 75

^{GF}

Grilled Pineapple, Pineapple Teriyaki Glaze, Sesame Seeds

BEEF WELLINGTON | 75

Beef Tenderloin, Mushroom Duxelle, Puff Pastry

KIMCHI PORK BELLY ROLL | 75

^{GF DF}

Cured, Apple Cider Braised, Pickled Fresno, Fresh Radish

BISON MEATBALLS | 75

^{GF}

Green Chili BBQ Sauce, Chimichurri

PULLED PORK | 70

^{GF}

Blue Corn Grit Cake, Cherry BBQ Sauce, Green Onion

VEGETARIAN

STUFFED CREMINI MUSHROOMS | 70

Parmesan Risotto, Walnuts, Panko, Red Pepper Coulis

BRIE, PEAR AND ALMOND BEGGARS PURSE | 65

Phyllo Dough

POTATO CROQUETTE | 65

Havarti Bechamel, Chives, Chipotle Crema

BUTTERNUT SQUASH ARANCINI | 75

Smoked Gouda, Parsley

WILD MUSHROOM BREAD PUDDING | 65

Manchego, Red Onion Jam

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^{DF GF}

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^{GF}

Tortilla Crisps, Fresh Vegetables

Serves 20

FRESH FRUIT, BERRIES AND ASSORTED CHEESES WITH CRACKERS | 250^{VG}

Serves 20

HUMMUS AND ASSORTED GOURMET OLIVES | 200^{VG}

Fresh Grilled Vegetables, Pita Crisps

Serves 20

VEGETABLE PLATTER | 180^{VG GF}

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 ^{DF GF}
Shrimp Aguachile Ceviche with Cucumber ^{DF GF}
Yellow Tail Ceviche with Aji Amarillo ^{DF GF}

*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 ^{DF V}

Chipotle Aioli, Lime Cabbage Slaw

PULLED PORK ^{DF}

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

BUTTER CHICKEN THIGHS ^{DF}

Vadouvan Aioli, Cucumber Mint Raita, Cilantro

BEEF BULGOGI SHORT RIB ^{DF}

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 ^{DF GF}

Charred Onion & Rosemary Rub, Fresh Thyme Pan Jus
Serves 25

ROASTED BEEF TENDERLOIN | 900 ^{GF}

Pink & Green Peppercorn Rub, Au Povidre
Serves 25

PRIME RIB OF BEEF | 1280 ^{GF}

Black Garlic and Pepper Rub, Horseradish Cream, Au Jus
Serves 50

ROASTED KING SALMON | 550 ^{GF DF}

Pineapple Salsa, Pumpkin Seed Chimichurri
Serves 15

SLOW BRAISED PORCHETTA | 425 ^{GF DF}

Charred Onion & Rosemary Rub, Fresh Thyme Pan Jus
Serves 25

ADD A SIDE TO ANY STATION

(10 Per Person)

Whipped Potatoes ^{GF VG}

Herb Roasted Fingerling Potatoes ^{GF VG}

Wild Mushroom Risotto ^{GF VG}

Lemon and Parmesan Asparagus ^{GF VG}

Collard Greens with Bacon ^{GF DF}

Seared Haricot Vert with Roasted Tomatoes and Thyme Lemon Butter ^{GF VG}

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.

A buffet table with various appetizers on skewers. The background is blurred, showing a restaurant setting with warm lighting. The foreground shows a tray of appetizers, including what looks like shrimp, salmon, and other seafood, all skewered and ready to be served. The text "DINNER BUFFETS" is overlaid in the center.

DINNER BUFFETS



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

SUMMIT | 98

MOUNTAIN GREENS ^{GF VG}

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

BUTTERNUT SQUASH BISQUE ^{GF V}

Coconut Milk, Ginger, Warming Spices

PAN-SEARED ROCKY MOUNTAIN TROUT ^{GF}

Wild Rice Pilaf, White Wine Fennel Cream

RED WINE BRAISED SHORT RIBS ^{GF}

Whipped Potatoes, Pearl Onions, Braising Jus

HERB MARINATED STUFFED

PORTABELLAS ^{GF V}

Puttanesca, Quinoa, Olive and Tomato Stuffing

ROASTED BRUSSELS SPROUTS ^{GF VG}

Beets, Goat Cheese, Candied Pecans, Balsamic

ROASTED FINGERLING POTATOES ^{GF VG}

Garlic & Charred Onion Butter

SEASONAL BREAD PUDDING ^{VG}

Caramel Sauce

COLORFUL COLORADO | 98

PANZANELLA SALAD ^{DF VG}

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

TOMATO SOUP ^{GF V}

Emulsified with Olive Oil

BRAISED COLORADO LAMB SHANK ^{GF}

White Bean & Braised Greens

STRIPED BASS

Warm Farro, Chipotle Herb Butter Achiote

ROASTED CHICKEN ^{GF}

Creamy Polenta, Orange Chipotle Chicken Jus

STUFFED BELL PEPPERS ^V

Wild Rice, Mushroom Duxelles, Butternut Squash, Kale

PARMESAN COUSCOUS ^{VG}

Israeli Couscous, Roasted Brussels Sprouts, Seared Mushrooms, Spinach

ROASTED BROCCOLINI WITH BACON ^{GF}

Roasted Tomatoes & Caramelized Onion

CARROT CAKE ^V

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

House-Made Croutons, Caesar Dressing, Parmesan

WHITE BEANS STEW ^{GF}

Mirepoix, Sausage, Kale, Parmesan Broth

GRILLED SWORDFISH ^{GF}

Braised Tomatoes, Basil Pesto

CHICKEN MARSALA

Pastina, Marsala Wine Mushroom Cream Sauce

GRILLED FLANK STEAK ^{GF}

Tagliata, Salsa Verde, Watercress and Parmesan

EGGPLANT CAPONATA ^{GF V}

Golden Raisins, Basil, Charred Tomato

WILD MUSHROOM RISOTTO ^{GF VG}

MINI CHEESE & CHOCOLATE CANNOLI ^{VG}

MESA VERDE | 81

STREET CORN CAESAR SALAD

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

CREAMY CHICKEN TORTILLA SOUP

Crispy Corn Tortillas, Cotija, Lime

CHICKEN FAJITAS ^{DF}

Sauteed Peppers and Onions

SLOW BRAISED BEEF BARBACOA ^{GF DF}

BAKED CHILLI RELLENOS ^{GF VG}

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

CILANTRO LIME RICE + PUEBLO BEANS ^{GF DF}

WARM CORN + FLOUR TORTILLAS

TOPPINGS ^{GF}

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

CHURROS WITH GANACHE ^{VG}

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PEAK TO PEAK | 98

POTATO AND LEEK SOUP ^{GF}

Crispy Bacon, Herb Oil

QUINOA SALAD ^{GF VG}

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

BERKSHIRE PORK LOIN ^{GF DF}

Bourbon Apricot Glaze, Bok Choy

ROASTED SALMON ^{GF DF}

Dijon Dill Rub, Roasted Zucchini

ROASTED BUTTERNUT SQUASH STEAK ^{GF V}

Braised Greens, White Bean Mash, Pumpkin Seed Chimichurri

POTATOES AU GRATIN ^{GF VG}

Melted Leek Cream, Herbed Rice Panko, Smoked Gouda

ROASTED CAULIFLOWER ^{GF V}

Harissa, Coconut Milk

APPLE CRUMBLE ^{VG}

Cinnamon Whipped Cream

FUSION STEAKHOUSE | 98

MISO MUSHROOM CONSOMMÉ ^{GF V}

Wild Mushrooms, Scallion

STEAKHOUSE WEDGE ^{GF}

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

BLACK GARLIC RUBBED BAVETTE

^{GF DF} STEAK

Sesame Broccolini, Chili Crunch

TEPPANYAKI CHICKEN ^{GF DF}

Roasted Root Vegetables, Teriyaki Glaze

MISO GLAZED JAPANESE EGGPLANT ^{GF V}

Edamame, Leeks, Wild Mushrooms

CHARRED PINEAPPLE FRIED RICE ^{GF}

Eggs, Tamari, Carrots, Peas, Scallion

SHISHITO YAKISOBA NOODLES ^{GF}

Soy Butter, Garlic, Scallion

YUZU MANGO PANNA COTTA ^{GF VG}

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A close-up photograph of a plated dinner. The dish features two lamb chops with visible bones, garnished with a green herb crust. A large, roasted red pepper is positioned to the left of the chops. A small, whole tomato sits above the chops. To the right, there is a small pile of diced vegetables, possibly tomatoes and onions. The entire dish is served on a white plate with a light-colored, possibly pureed, sauce drizzled around the base. A small green herb garnish is visible on the right side of the plate.

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 ^{GF}

Shredded Chicken, Jalapeno, Corn Tortilla Strips

CURRIED LENTIL SOUP ^{GF V}

Roasted Carrots, Coconut Milk, Cilantro, Yellow Curry

ROASTED BUTTERNUT SQUASH SOUP ^{GF DF}

Coconut Milk, Southern Collard Greens, Bacon

TOMATO BASIL SOUP ^V

Olive Oil, Fresh Basil

CORN AND POTATO CHOWDER ^{GF}

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

CAESAR SALAD

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

STEAKHOUSE WEDGE ^{GF}

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

BABY KALE & SPINACH SALAD ^{GF VG}

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

FRESH HARVEST GREENS ^{GF DF VG}

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

ENTRÉES | PLANT BASED

HARVEST SQUASH RAVIOLI | 48 ^{VG}

Brown Butter, Pecan Pesto, Balsamic Reduction, Toasted Cashews

GRILLED CHIPOTLE BUTTERNUT SQUASH | 48 ^{GF V}

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

ROASTED SPAGHETTI SQUASH | 48 ^{GF V}

Herb Roasted Cremini Mushrooms, Hearty Tomato Sauce, Creamy Polenta

STUFFED BALSAMIC MARINATED PORTABELLAS | 48 ^{GF V}

Quinoa, Braised Tomato & Olive Stuffing, Seared Greens

WILD MUSHROOM RISOTTO | 48 ^{GF VG}

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 ^{GF}

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

ROSEMARY MARINATED AIRLINE CHICKEN | 59 ^{GF}

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 ^{GF}

Seared Greens, Creamy Polenta, Red Wine Demi-Glace

GRILLED NY STRIP STEAK | 72 ^{GF}

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 ^{GF}

Potatoes Au Gratin, Wild Mushroom Demi-Glace

ENTRÉES | FISH & SHELLFISH

GRILLED SWORDFISH | 66 ^{DF GF}

Eggplant Caponata, Carrot and Walnut Salsa

ROASTED SALMON | 66

Red Pepper Couscous, Grilled Asparagus, Sauce Nantua

SEARED ROCKY MOUNTAIN RAINBOW TROUT | 66 ^{GF}

Charred Corn Esquites, Corn Puree, Sautéed Snap Peas

JAMBALAYA RISOTTO | 72 ^{GF}

Grilled Mango Shrimp, Chipotle Chicken Sausage, Creole Relish

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DESSERTS

(Price per Person)

NEW YORK STYLE CHEESECAKE | 15^{VG}

Graham Cracker Crust,
Blackberry Coulis, Whipped
Cream

CLASSIC CRÈME BRÛLÉE | 15^{GF VG}

Vanilla Egg Custard, Crispy
Caramelized Sugar

FLOURLESS CHOCOLATE LAVA CAKE | 15^{GF VG}

Whipped Cream, Raspberry Coulis

BLACK FOREST CAKE | 15^{VG}

Cherry Compote, Shaved Chocolate,
Whipped Cream

CARROT CAKE | 14^{VG}

Cream Cheese Frosting,
Roasted Walnuts

GLAZED BERRIES | 14^{GF VG}

Chocolate Tulip, Coconut
Mousse

VEGAN COCONUT PINEAPPLE PANNA COTTA | 14^{GF V}

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.

A close-up photograph of a wine glass filled with a golden liquid, likely wine. The glass is the central focus, with its rim and the liquid inside clearly visible. A semi-transparent dark grey horizontal band is overlaid across the middle of the image, containing white text. The background is blurred, showing what appears to be a bar or restaurant setting with other glasses and people in the distance.

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 - Venezie

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 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. The building is a multi-story brick structure with a prominent central gabled section. It features several balconies with ornate black metal railings. Three flags are flying from poles: a blue flag on the left, an American flag in the center, and a black flag with a white logo on the right. A black awning with a white logo is visible at the bottom. The text "POLICIES" is overlaid in large white letters, and "HOTEL BOULDERADO" is visible in gold letters on the building's facade.

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, AV, Rentals are subject to sales tax and 24% service charge. Service Charge is subject to tax.