
PARK HYATT®

PARK HYATT BEAVER CREEK
MEETING & EVENT MENUS



Breakfast Buffets

All breakfast buffets include orange and grapefruit juices, freshly brewed regular and decaffeinated coffee, and a selection of teas. Buffets are available for a maximum of 120 minutes, with additional charges applied for extended service. Groups under 25 guests are subject to \$10 per guest charge.

CONTINENTAL

- Seasonal Sliced Fruit & Assorted Berries **DF VGN GF**
- Assorted Breakfast Pastries **V**
seasonal muffins, danishes & croissants served with compote, whipped butter & honey
- Bagels, Toast & English Muffins **V**
whipped cream cheese
- Greek Yogurt Parfait **CN**
dried cranberries, mixed berry compote, almonds, & toasted coconut
- Overnight Oat Shooters **DF VGN**
chai tea spiced, cinnamon whipped coconut cream
- Hard Boiled Eggs
assorted hot sauces & local and imported olive oils

\$47 *Per Person*

COL-MEX

- Assorted Mini Conchas **V**
- BYO Breakfast Taco **V**
flour tortillas, pico, guacamole, queso fresco, cilantro crema
- Chillequilles
salsa verde tossed tortillas, avocado, lima crema, cotija, sauteed elk chorizo
- Scrambled Eggs **V GF**
cilantro
- Assorted Salsas **DF VGN GF**
- Achiote & Brown Sugar Bacon **DF GF**
- CO Pueblo Roasted Potatoes with Sauteed Onions **DF V GF**
- Add Chicken Tinga or Pork Pastor | \$4 Per Person

ALL MOUNTAIN

- Seasonal Sliced Fruit & Assorted Berries **DF VGN GF**
- Warm Cinnamon Rolls **V**
- CO Peach Cobbler Oatmeal **DF V CN**
cinnamon sugar, candied pecans served with warm maple & oats
- Mile High Scramble **GF**
black forest ham, bell peppers, onions, colby
- Mountain Hash **GF**
smoked brisket, romesco, scallion, roasted potatoes, scrambled eggs
- Smoked Applewood Bacon **DF GF**
- CO Green Chili Roasted Breakfast Potatoes **DF V GF**
with sauteed onions & peppers

\$57 *Per Person*

EXHALE READY

- Seasonal Sliced Fruit & Assorted Berries **DF VGN GF**
- BYO Yogurt Parfait **V CN**
agave & vanilla whipped yogurt, banana, chia seeds, honey, granola, peanut butter, pepitas, kiwi, rice crisps, dark chocolate
- Assorted Multigrain Muffins & Cereal Bars **V CN**
- Assorted Booster Shots **DF VGN GF**
green machine, ginger carrot
- Centennial Egg White Frittatas **DF V CN**
sun-dried tomato, swiss, mushrooms, romesco
- Farmers Market Breakfast Skillet **V GF**
roasted sweet potato, onions, peppers, quinoa with green goddess
- Cottage Cheese & Dill Scrambled Eggs **V GF**

\$57 *Per Person*

Chicken Apple Sausage **DF GF**

\$61 *Per Person*

Final guarantees are due 7 days before the start of your first event; otherwise, additional fees may apply. All prices are subject to a 26% service charge and 10.25% sales tax. A 30% service charge applies for Park Lawn events.

Breakfast Station Enhancements

Attended stations marked on the menu include a \$250 chef attendant fee per station and are available for a maximum of 120 minutes, with additional charges for extended service. One chef attendant is provided for every 50 guests, with a minimum of 25 guests required.

LOX & BAGEL STATION

assorted bagels, smoked salmon, assorted whipped cream cheeses, cucumber, tomato, capers, sliced red onion

Make it attended to have salmon sliced to order. | \$250 Chef Attendant Fee

\$24 *Per Person*

AVOCADO TOAST STATION **V**

ancient grain bread, avocado, tomato, lemon & olive oil dressed arugula, pickled shallots, hard-boiled egg, feta cheese

Make it attended to have eggs cooked to order | \$250 Chef Attendant Fee | \$8 Per Person

attended stations with eggs cooked to order will incur an additional \$8 per person fee due to the added food preparation.

\$23 *Per Person*

OMELET STATION **GF**

cage free whole eggs & egg whites, ham, bacon, onions, tomatoes, mushrooms, peppers, spinach, cheddar, fontina, goat cheese

\$23 *Per Person*

GRIDDLE STATION **V CN**

choice of made to order Belgian waffles, challah french toast or pancakes served with bourbon caramel, chocolate chips, maple syrup, whipped butter, seasonal berry compote, nutella

add buffalo friend chicken or cauliflower

\$21 *Per Person*

Final guarantees are due 7 days before the start of your first event; otherwise, additional fees may apply. All prices are subject to a 26% service charge and 10.25% sales tax. A 30% service charge applies for Park Lawn events.

A La Carte Breakfast Add Ons

All biscuits, pancakes, and French toast are served with maple syrup, whipped butter, and seasonal compote. Add-on available for a minimum of 25 guests.

A LA CARTE BREAKFAST ADD ONS

Gluten Free Energy Bites | \$90 Per Dozen

Mini Fruit Tarts \$18 Per Dozen
Whole Fresh Fruit \$48 Per Dozen
Individual Greek Yogurt \$9 Each
Individual Vanilla & Coconut Chia Seed Pudding \$10 Each
Mini Egg White Frittatas \$12 Pe Piece
Buttermilk Pancakes \$12 Per Person
Cinnamon Sugar French Toast \$14 Per Person
Cereal Bars \$14 Per Dozen
Buttermilk Biscuits \$68 Per Dozen
Assorted Breakfast Pastries \$69 Per Dozen
CO Cinnamon Buns \$72 Per Dozen
Individual Roasted Vegetable Quiche \$17 Per Dozen
Individual Chai Spiced Overnight Oat \$9 Each
Applewood Bacon \$12 Per Person
Chicken Apple Sausage \$14 Per Person
Turkey Sausage \$13 Per Person

Final guarantees are due 7 days before the start of your first event; otherwise, additional fees may apply. All prices are subject to a 26% service charge and 10.25% sales tax. A 30% service charge applies for Park Lawn events.

Coffee Breaks

Includes a maximum duration of 45 minutes of continuous service. All package breaks must be ordered based on the full guarantee. Minimum of 25 guests.

COFFEE BREAKS

Lean Machine \$25 Per Person
assorted smoothie shots, local jerky, assorted whole fruit, dark chocolate nut bark, cottage cheese parfaits with honey & orange, vegetable chips
Individual Dips & Chips ▼ \$24 Per Person

roasted red pepper hummus, black garlic tzatziki seasonal crudite & warm pita

Tea Time | \$28 Per Person

lavendar & lemon Madeleins, burrata & strawberry toast, waldorf chicken salad tarts, almond butter & huckleberry PB&J on ancient grain, crab salad profiteroles, chouschous, assorted teas

Coffee & Coloradough Donuts **V** | \$27 Per Person | \$5 Per Person for SnowRoast Coffee Roasters

hot coffee & hot cocoa, assorted chocolate truffles, sugars, & creamers, assorted whole donuts Elevate your event with *Single Heritage Coffee* with **Snowroast Coffee Roasters** choose from the following thoughtfully sourced origins:

- Indian Monsooned Malabar – Exceptionally smooth and rich, with notes of chocolate and subtle fruit, shaped by India’s monsoon winds.
- Costa Rican Tarrazú – Bright and lively with citrus acidity, complemented by delicate hints of honey and dried fruit.
- Mexican Terruño Nayarita – Distinctive and full-bodied, grown sustainably in volcanic soil for a bold, unforgettable flavor.

Sweeter Things in Life **V** | \$24 Per Person

oatmeal raisin, chocolate chip & gluten free cookies

Final guarantees are due 7 days before the start of your first event; otherwise, additional fees may apply. All prices are subject to a 26% service charge and 10.25% sales tax. A 30% service charge applies for Park Lawn events.

Beverage Breaks

Hot Beverages | Includes regular and decaffeinated coffee, along with a selection of specialty teas Cold Beverages | Featuring Pepsi soft drinks and bottled water Beverage breaks are available on a timed or consumption basis. For consumption pricing, see a la carte options listed per gallon.

COLD BEVERAGE BREAK

90 Minutes | \$10 Per Person Half Day | \$14 Per Person Full Day | \$21 Per Person

HOT BEVERAGE BREAK

90 Minutes | \$18 Per Person Half Day | \$25 Per Person Full Day | \$40 Per Person Elevate your event with *Single Heritage Coffee* with **Snowroast Coffee Roasters** Choose from the following thoughtfully sourced origins:

- Indian Monsooned Malabar – Exceptionally smooth and rich, with notes of chocolate and subtle fruit, shaped by India’s monsoon winds.
- Costa Rican Tarrazú – Bright and lively with citrus acidity, complemented by delicate hints of honey and dried fruit.
- Mexican Terruño Nayarita – Distinctive and full-bodied, grown sustainably in volcanic soil for a bold, unforgettable flavor.

\$5 Per Person for SnowRoast Coffee Roasters

COMBO

90 Minutes | \$28 Per Person Half Day | \$34 Per Person Full Day | \$52 Per Person

Final guarantees are due 7 days before the start of your first event; otherwise, additional fees may apply. All prices are subject to a 26% service charge and 10.25% sales tax. A 30% service charge applies for Park Lawn events.

Beverage A La Carte Add Ons

Includes a maximum duration of 45 minutes of continuous service. \$4 upcharge for any requested coke product.

HYDRATION STATIONS

Water Dispensers | \$150 Per Additional Station 1 Water Station for each 50 guests is offered complimentary. Water station fees will be waived if you provided your guests with a reusable container.

FRESHLY BREWED CAFFEINATED & DECAFFEINATED COFFEE

\$123 *Per Gallon*

TAO HOT TEA

\$114 *Per Gallon*

HYDRATION STATION

LEMONADE OR ICED TEA

\$94 *Per Gallon*

ORANGE OR GRAPEFRUIT JUICE

\$94 *Per Gallon*

SEASONAL INFUSED WATER

\$92 *Per Gallon*

ASSORTED JUICES

\$7 *Per Bottle*

SPARKLING WATER

\$12 *Per Bottle*

SELECT STILL WATER

\$9 *Per Bottle*

ASSORTED REGULAR/SUGAR FREE RED BULL

\$8 *Per Bottle*

NAKED JUICE SMOOTHIES

\$10 *Per Bottle*

INDIVIDUAL STARBUCKS RTDS

\$10 *Per Bottle*

ARNOLD PALMERS

\$10 *Per Bottle*

ASSORTED SOFT DRINKS

\$8 *Per Person*

Final guarantees are due 7 days before the start of your first event; otherwise, additional fees may apply. All prices are subject to a 26% service charge and 10.25% sales

tax. A 30% service charge applies for Park Lawn events.

Lunch Buffets

All lunch buffets are available from 11 a.m. to 2 p.m., with up to 120 minutes of continuous service; additional charges apply for extended time. Groups under 25 guests are subject to \$10 per guest charge.

ITALIAN

Minestrone Soup **DF VGN V**

tomato, benas, pasta

Black Garlic Caesar Salad **V**

romaine hearts, focaccia croutons, shaved parmesan, tomato, lack garlic caesar dressing

Chicken Picatta

white wine, lemon, fried capers

Red Wine Braised Short Rib **GF**

chives, crispy onion

Mezzi Rigatoni **V**

vodka Sauce, roasted mushrooms, green onion

Pesto Roasted Broccolini **V GF**

pine nuts, lemon zest

Smoked Goat Cheese Polenta **V GF**

crispy parmesan & crispy sage

Add Olive Oil & Garlic Roasted White Fish | \$12 Per Person

Tiramisu Pave's

Orange Zeppoles

\$74 *Per Person*

SOUTH WEST

Southwest Salad **V GF**

romaine, black beans, charred corn, tomato, cheddar, crispy tortilla, avocado serrano crema

Mexican Fruit Salad **DF VGN GF**

watermelon, pineapple, mango, tajin, jalapeno, arugula, lime

OUT EAST

Wonton Soup **DF**

chicken wontons, ginger garlic, scallion

Soba Noodle Salad **DF V GF**

green onion, cucumber, shredded carrot, cabbage, sesame ginger sesame soy dressing

Bibb Lettuce Wraps **DF VGN GF**

Lime Scented Jasmine Rice **DF VGN GF**

crispy garlic & chili oil

Chicken Terriyaki **DF**

sesame, charred green onion

Thai Coconut Shrimp **DF GF CN**

red thai curry, coconut milk basil, bok choy, egg plant, cashews

Thai Peppered Asparagus **DF VGN GF**

thai chli, lime, mint

Add Hoisin Duck Confit & Crepes | \$12 Per Person

Assorted Mochi

Matcha Raspberry Tarlets

\$74 *Per Person*

MEDITERANEAN

White Bean & Kale Soup **DF VGN V GF**

white wine, lemon, leeks, rosemary

Campanelle Pasta Salad

olives, feta, cucumber, tomato, red onion, mint, red wine vinaigrette

juice

Taco Bar

tomato & lime braised chicken, fajita style skirt steak, ancho & pasilla spiced vegetables, king trumpet, onion, poblano, fresh flour tortillas, corn tortillas, salsa verde & rojo, lime crema, pico de gallo, ice burg lettuce, cotija cheese, cilantro lime rice and queso fresco

Add Blackened Roasted White Fish | \$12 Per Person

Tres Leches Shooters

Horchata Rice Pudding

\$74 Per Person

COLORADO COWBOY

Vegetarian Chili

spiced sweet potato, beans, onions peppers, cornbread crumble on the side

Jalapeno Cabbage Slaw **V GF**

shaved red onion, buttermilk, carrot

Sliced BBQ Brisket **DF GF**

hickory smoked bbq sauce

Blackened Salmon **DF GF**

maple mustard glaze

Grapefruit Agave Roasted Brussels **V GF**

pecorino

Jalapeno Corn Bread **V**

Smoked Gouda Mac N Cheese **V**

Add BBQ Pulled Pork & Sweet Buns | \$12 Per Person

Mini Assorted Pie Tartlets **V**

Mediterranean Kale Salad **GF**

quinoa, roasted carrot, roasted red pepper, crispy chick peas, cucumber, oregano & cured lemon vinaigrette

Grecian Chicken

white wine lemon sauce

Black Garlic & Lemon Marinated Tri Tip

oregano chimichurri

Caponata Style Roasted Aubergine

sherry vinegar & agave

Papas Bravas

roasted garlic & red pepper aioli

Add Build Your Own Gyro Station | \$15 Per Person

Mini Baklava

Lemon Olive Oil Cake

\$74 Per Person

Mini Strawberry Shortcakes **V**

~~\$74~~ Per Person

Final guarantees are due 7 days before the start of your first event; otherwise, additional fees may apply. All prices are subject to a 26% service charge and 10.25% sales tax. A 30% service charge applies for Park Lawn events.

Plated Lunches

Select one starter, one entrée, and one dessert.Price per guest is based on the entrée selected and includes tea and coffee.

SALADS

Baby Romaine
gem, smoked buttermilk dressing, crispy pork belly, tomato
confit, shaved red onion, egg, parmesan, oreganata

Mixed Green Salad **V CN**
radish, tomato, blue cheese, shaved apple, pretzel croutons,
smoked pine nuts, blackberry honey vinaigrette

Spinach & Farro **V**
orange blossom & tarragon vinaigrette, strawberries, spiced
sunflower seeds, herb whipped goat cheese

Cress & Melon **V GF CN**
thyme compressed melon, mint, marcona almonds, white
balsamic & honey vinaigrette, whipped ricotta

ENTRÉES

Green Circle Chicken **GF** | \$64 Per Person
corn & basil cheddar polenta, sage madeira jus, broccolini, crispy
prosciutto

Grilled Bistro Fillet **GF** | \$72 Per Person
brown butter asparagus, smoked potato puree, bearnaise

Seared Trout **GF** | \$68 Per Person
corn puree, crispy pork belly, ginger scented black rice, grapefruit
& tarragon butter sauce

Prawn N Grits **GF** | \$74 Per Person
Five U8 tiger shrimp, smoked gouda grits, chorizo, braised
collards, chili oil

DESSERT

Flourless Chocolate Torte
praline, bourbon caramel

Raspberry Daquoise Cake
raspberry coulis, white chocolate mousse

Classic Tiramisu
coffee liquor

Strawberry Short Cake
macerated strawberries, lavender soak

Final guarantees are due 7 days before the start of your first event; otherwise, additional fees may apply. All prices are subject to a 26% service charge and 10.25% sales

tax. A 30% service charge applies for Park Lawn events.

Grab n' Go Lunch

Our grab-and-go boxed lunches are perfect for enjoying outside the hotel, whether exploring the village or heading off-site. Each includes a seasonal whole fruit, freshly baked cookie, locally curated chips, and flatware. A \$10 per guest charge applies for groups under 25.

GRAB 'N GO BOXED LUNCH

\$65 *Per Person*

SALADS

Pick One

- Ancient Grain Bowl

farro, arugula, quinoa, cucumber, feta, and green goddess dressing

.....
- Kale Cobb Salad

tender belly bacon, blue cheese, tomatoes, and buttermilk dressing

.....
- Grilled Chicken Romaine Salad

crisp romaine, pecorino romano, and buttermilk dressing

.....
- Mixed Greens Salad

roasted root vegetables, crispy parmesan, sourdough croutons, and orange blossom vinaigrette

.....
- Tuscan Kale Salad

roasted carrots, chickpeas, roasted red peppers, and cured lemon vinaigrette

.....

WRAPS & SANDWICHES

Pick Three

- Harissa Honey Chicken

feta, roasted pepper hummus, avocado, corn, pickled onions, and harissa vinaigrette

.....
- Falafel Wrap

hummus, roasted eggplant, pickles, cabbage slaw, tomato, and garlic dressing

.....
- Buffalo Fried Chicken

romaine, avocado ranch, charred corn, black beans, and tomatoes

.....
- Herb-Roasted Mushroom

fresh mozzarella, heirloom tomato, arugula, and balsamic vinaigrette

.....
- Turkey & Swiss

bacon, avocado pesto, heirloom tomato, arugula, and sourdough

.....
- Turmeric Chicken Salad

petite greens, grapes, marcona almonds, and ciabatta

Balsamic Roasted Eggplant
fresh mozzarella, heirloom tomatoes, pesto aioli, and arugula on ciabatta

Cajun Egg Salad
bibb lettuce, tomato, and red onion

Tamari Chicken
carrot-cucumber slaw, radish, and ginger sesame dressing

Roast Beef & Brie
caramelized onions, horseradish crema, roasted red pepper aioli, and hoagie

Final guarantees are due 7 days before the start of your first event; otherwise, additional fees may apply. All prices are subject to a 26% service charge and 10.25% sales tax. A 30% service charge applies for Park Lawn events.

Après Dinner

All passed canapés require a minimum order of 25 pieces per item and are priced per piece.

PASSED CANAPÉS

Lemon & Goat Cheese Crostini **V** | \$11 Per Piece
mixed berry compote, micro basil

Bacon Wrapped Candied Apple **GF** | \$12 Per Piece
horseradish crema, chive

Honey Roasted, Bri Cheese, Walnut Tartine **V** | \$11 Per Piece

Sesame Crusted Ahi Tuna Cups **DF** | \$12 Per Piece
pineapple pico, avocado & jalapeno aioli, wasabi tobiko

Mini Charcuterie | \$11 Per Piece
marinated mozzarella, prosciutto, salami, local cheese, grapes, lavash

Tiger Prawn Cocktail Shooter **GF** | \$14 Per Piece
marie rose, finger lime

Coconut U 12 Prawns **DF GF** | \$15 Per Piece
fresno & basil jam

Pear & Brie Puff Pastry Dumpling **V** | \$10 Per Piece
Mike's Hot Honey

Three Cheese & CO Pueblo Chili Arancini **V** | \$10 Per Piece

romesco
Mini Crab Cakes \$15 Per Piece cajun remoulade, charred corn and green chili slaw
Mini Beef Wellington \$13 Per Piece cognac peppercorn aioli
Braised Pork Belly & Olathe Corn Tacos GF \$18 Per Piece pickled shallots, cilantro avocado crema
Tomato, Mozzarella & Basil Salad \$11 Per Piece saba, basil pesto
Colorado Venison Skewer DF GF \$14 Per Piece caraway, lardo
Coffee Rubbed CO Lamb Lollipop DF GF \$17 Per Piece pepita cilantro pesto
Mini Millionaire Potato \$14 Per Piece caviar, cheddar, pork belly, creme fraiche
Elk Meatball Tostada \$12 Per Piece toasted sesame seeds, pita crisp, honey sriracha aioli
Denver Cuban Cigar Spring Roll \$11 Per Piece ham, swiss & pickle, onion jam
Mini Brisket & Jalepeno Arepa DF GF \$10 Per Piece mojo, cilantro aiol

Final guarantees are due 7 days before the start of your first event; otherwise, additional fees may apply. All prices are subject to a 26% service charge and 10.25% sales tax. A 30% service charge applies for Park Lawn events.

Reception Stations

All reception stations must be ordered based on the full guest count guarantee. Groups under 25 guests are subject to \$10 per guest charge.

MAC & CHEESE

Cajun Shrimp Mac & BBQ Brisket Mac
Add Cacio e Pepe Wheel Station +\$12 Per Person \$12 Per Person \$150 Chef Attendant Fee
<i>\$30 Per Person</i>

CHARCUTERIE **CN**

Chef’s Selection of Hard, Semi Soft & Wash Rind Cheeses Assorted Charcuterie, Jams, Mustards Candied Pecans, Lavash
Add Attended Iberico Ham Slicing \$4500 Flat Fee (Includes Chef Attendant Fee)
<i>\$34 Per Person</i>

PASTA BAR

Mezzi Rigatoni, Italian Sauce, Bolognese Pecorino

Orecchiette, Mushrooms, Duck Confit Arugula Pesto

Sweet Potato Gnocchi
charred Leeks, caramelized onions, sage cream

\$36 *Per Person*

POUTINE BAR

Crispy Regular & Sweet Potato Tots

Braised Short Rib

Demi Glaze

Queso Blanco, Sour Cream, Caramelized Onions, Jalapeño, Bacon Crumbles

\$33 *Per Person*

SALAD BAR

House Black Garlic Ranch, Palisade Peach Vinaigrette

Shaved Parmesan, Feta

Ancho Pasilla Shrimp, Roasted Chicken, Shredded Carrot, Cucumber, Cherry Tomatoes, Bacon Lardons, Candied Pecans, Pickled Onion, Pretzel Croutons

Romaine, Spinach, Baby Greens

\$38 *Per Person*

SEA BOUND

Cirtus Poached Shrimp, Gulf Oysters, Cocktail Crab Claws

House Crafted Cocktail Sauce, Champagne Mignonette, Lemon, Hot Sauce

\$63 *Per Person*

LOLLIPOP STOP

Based on 3 Pieces Per Person

CO Lager Brined Chicken Lollipops
parmesan herb, classic buffalo, ginger hoisin

Celery, Cucumber

House Blue Cheese & Ranch

Romaine, Spinach, Baby Greens

Acho Pasilla Shrimp, Roasted Chicken, Shredded Carrot, Cucumber, Cherry Tomatoes, Bacon Lardons, Candied Pecans, Pickled Onions, Pretzel Croutons

\$39 *Per Person*

Final guarantees are due 7 days before the start of your first event; otherwise, additional fees may apply. All prices are subject to a 26% service charge and 10.25% sales tax. A 30% service charge applies for Park Lawn events.

Reception Action Stations

Attended stations require a minimum of 25 guests and are subject to a \$250 chef attendant fee per station, with a maximum duration of 120 minutes. Additional fees apply for service beyond 120 minutes. One chef attendant is provided per 50 guests.

POKE BOWL

- Sushi Grade Salmon & Tuna
- Kani Salad
- Forbidden Rice
- Mixed Greens
- Sweet Soy, Kosho Ponzu, & Serrano Avocado Dressing, Cucumber, Seaweed Salad, Red Onion, Tomato, Magno, Tobiko, Pickled Ginger

\$46 *Per Person*

GRIT BAR

- Smoked Gouda Grits
- Achiote Rubbed Pork Belly, Pasilla Roasted Shrimp
- Green Onion, Pico, Buttermilk Cabbage Slaw, Sauteed Mushrooms, Crispy Onions

\$34 *Per Person*

ELOTE STATION

- Roasted Corn
- Spiced Sour Cream, Smoked Ranch
- Tajin, BBQ Sauce, Cotija, Crumbled Blue Cheese, Panko, Chicharrones
- Cilantro, Red Onion, Limes

\$33 *Per Person*

RAMEN STATION **GF**

- Wheat or Rice Noodles
- Pork or Mushroom Broth
- Scallion, Mushrooms, Cilantro, Roasted Chicken, Shrimp, Soft Poached Eggs, Crispy Chili, Hoisin

\$38 *Per Person*

Final guarantees are due 7 days before the start of your first event; otherwise, additional fees may apply. All prices are subject to a 26% service charge and 10.25% sales tax. A 30% service charge applies for Park Lawn events.

Premium Action Stations

Attended stations require a minimum of 25 guests and are subject to a \$250 chef attendant fee per station, with a maximum duration of 120 minutes. Additional fees apply for service beyond 120 minutes. One chef attendant is provided per 50 guests.

AUSTRALIAN WAGYU TENDERLOIN HOT POT

- Serves 18 to 25 guests.
- Sliced & Cooked to Order
 - Steamed Buns, Lettuce Wraps, Fried Tofu

WHOLE PEKIN DUCK

- Serves 5 to 10 guests.
- Crepes, Cucumber, Hoisin, Scallion
- \$200** *Each*

Sriracha Aioli, Eel Sauce, White Sticky Rice, Fried Rice Noodle,
Yuzu Slaw, Asian Pickles, Tobiko

.....

Pistachio Cannoli

.....

\$1500*Each*

Final guarantees are due 7 days before the start of your first event; otherwise, additional fees may apply. All prices are subject to a 26% service charge and 10.25% sales tax. A 30% service charge applies for Park Lawn events.

Reception Carving Stations

Attended stations require a minimum of 25 guests and are subject to a \$250 chef attendant fee per station, with a maximum duration of 120 minutes. Additional charges apply for service beyond 120 minutes. One chef attendant is provided per 50 guests.

WHOLE ROASTED BEEF TENDERLOIN

Serves 20 to 25 guests.

Bone Marrow Jus, Horseradish Crema, Assorted Dinner Rolls

.....

\$840*Per Piece*

SMOKED BRISKET

Serves 20 to 25 guests.

House-made BBQ Sauce, Buttermilk Slaw, Jalapeno Corn Bread Muffins

.....

\$570*Per Piece*

CARAMELIZED BONE IN SHORT RIB

Serves 5 to 8 guests.

Smoked Gouda Grits, Apricot BBQ Sauce, Assorted Dinner Rolls | \$5 Per Person

.....

\$345*Per Piece*

PORCHETTA

Serves 18 to 20 guests.

Cilantro Mojo, Farro Risotto

.....

Tortilla Chips, Salsa, Guacamole | \$8 Per Person

.....

\$580*Per Piece*

ROSEMARY DIJON CRUSTED TOMAHAWK

Serves 8 to 12 guests.

Black Garlic Spinach, Horseradish Crema, Assorted Dinner Rolls

.....

\$408*Per Piece*

Final guarantees are due 7 days before the start of your first event; otherwise, additional fees may apply. All prices are subject to a 26% service charge and 10.25% sales tax. A 30% service charge applies for Park Lawn events.

Dinner Buffets

Dinner buffets include warm rolls and 90 minutes of continuous service. Groups under 25 guests are subject to \$10 per guest charge.

VALLEY STANDARD

- Onion Soup **V**
gruyere toasted croutons
- Beet Salad **V GF CN**
roasted yellow & gold beets, smoked goat cheese, arugula,
candied pistachios, white balsamic vinaigrette
- Mixed Greens **V**
CO peach & elderflower vinaigrette, roasted root vegetables,
shaved gouda, foccaccia croutons
- Lamb Ribs **GF**
balsamic & honey glaze, CO llager lamb jus, crispy chili threads
- Dr Pepper Braised Short Rib **GF**
maple dijon glaze, green onion
- Blackened Salmon **DF GF**
maple dijon glaze, green onion
- Roasted Marble Potatoes **V GF**
rosemary, mint creme fraiche
- Roasted Colorado Corn **V GF**
green chili & roasted garlic butter
- Chocolate Mousse with Candied Jalapeños
- Mini Smores Tartlets
- \$125 Per Person*

MOUNTAIN FONDUE

- Fruits
apples, plums, strawberries, dried pears, apricot
- Vegetables
cherry tomatoes, broccoli, cornichons, peppers, asparagus,
potatoes
- Meats
elk sausage, coffee rubbed venison loin, bison skewers, local beef
tomahawk, rack of lamb, quail

ITALIAN AMERICAN

- Wedding Soup
meatballs, white wine, spinach
- Tuscan Kale Salad **CN**
pine nuts, roasted garlic, figs, balsamic gorgonzola dressing
- Chicken Parmesan
pomodoro, buffalo mozzarella, aged balsamic
- Red Wine Braised Akaushi Short Ribs **GF**
saffron polenta
- Baked Ziti
vodka Sauce, italian spiced eggplant, roasted mushrooms, green
onion
- Pesto & Calabrian Honey Roasted Cauliflower, Carrots & Pearl
Onions
lemon gremolata
- Tiramisu Cannolis
- Cinnamon Sugar Zeppoles
- \$125 Per Person*

ELEVATION 8100

- Lobster Bisque
tarragon, puff pastry croutons, smoked oil
- Butter Lettuce **GF**
tomato, green onion, avocado, pork belly, blue cheese dressing
- Sliced Wagyu Picanha **GF**
chimichurri, crispy sunchokes
- Roasted Lamb Chops **GF**

From The Sea
tiger prawns, escargot

S'mores Galore
Marshmallows: Strawberry, Cinnamon, Vanilla Bean Hershey's
Milk Chocolate Bars, White Chocolate Graham Crackers, Lemon
Shortbread Cookies, Oreo Cookies Bacon, Peanut Butter Cups,
Peppermint Patties, Pretzel *Must be held in fire pits at an
approved location and rented in advance for \$250 per pit.*

\$250 Per Person

jalapeno & mint zhoug

Bourbon Braised Pork Belly **GF**
jalapeno corn elote

Crab Mac
orzo mac n cheese

Roasted Asparagus **GF**
romesco, charred lemon

Caramelized Onion Mashed Potato

Assorted Mini Cheesecakes

\$175 Per Person

Final guarantees are due 7 days before the start of your first event; otherwise, additional fees may apply. All prices are subject to a 26% service charge and 10.25% sales tax. A 30% service charge applies for Park Lawn events.

Plated Dinners

All plated dinner menus include your choice of soup or salad, house-made rolls, dessert, freshly brewed coffee, and tea. A second starter can be added for \$12 per guest. If an additional entrée is selected, the higher price will apply. Groups under 25 guests are subject to \$10 per guest charge.

SALADS

Burrata Salad **V**
whipped burrata & tomato salad, elderflower tossed strawberries,
hydroponic cress, candied pistachios

Tuscan Kale Salad **GF CN**
pine nuts, roasted garlic, figs, balsamic gorgonzola dressing,
shaved speck

Mixed Greens **V**
CO peach vinaigrette, roasted root vegetables, shaved gouda,
focaccia croutons

Romaine Wedge
smokey rogue blue, bacon lardons, confit tomato, oreganata,
black garlic caesar dressing

SOUPS

Braised Bison Cheek & Onion Soup
gruyere, crispy leeks, herb oil

Sunchoke & Prosciutto Soup **GF**
spiced pepitas, crispy prosciutto, aged balsamic

Lobster Bisque | \$6 Per Person
puff pastry, sherry

Potato Leek Soup **GF**
truffle, pork belly

PREMIUM STARTERS

Seared Crab Cake **CN** | \$25 Per Person
caviar & chipotle infused champagne sauce, jalapeno elote, fried

ENTRÉES

Roasted Seabass | \$125 Per Person
sun-dried tomato & mascarpone couscous, tarragon & mint

chili threads, romesco

Seared Potato Pave **GF** | \$18 Per Person
pork belly lardons, champagne butter jus, caviar

pesto, calabrian grilled broccolini

Seared Center Cut Fillet **GF** | \$150 Per Person
black garlic soubise, roasted spring carrots, charred shishito
chimichurri

Egg Plant Parmesan **V** | \$95 Per Person
ricotta, aged balsamic, polenta, herb oil

Braised Wagyu Short Rib **GF** | \$128 Per Person
fig & port demi, smoked gouda grits, orange maple glazed carrot

Salt Baked Celery Root **VGN GF** | \$115 Per Person
local mushrooms, sweet corn, honey & cilantro salsa macha,
chipotle tofu crema

Almond Crusted Salmon **CN** | \$115 Per Person
seasonal root puree, roasted marble potatoes, chipotle &
tarragon yogurt dressing

Roasted Petite Chicken **GF** | \$135 Per Person
wilted lacinato kale, smoked gouda grits, hatch chili and garlic
butter

Seared Duck | \$145 Per Person
apple mustard sauce, duck confit & pesto tossed cauliflower,
butternut gnocchi, black garlic sunchoke puree

U8 Jumbo Prawns **GF CN** | \$145 Per Person
romesco, white bean & sundried tomato kale, pesto, charred
lemon jus

DUOS

Duos are available as an entrée option.

Fillet Oscar **GF** | \$165 Per Person
asparagus & lump crab topping, hassle back potato

Lobster & Foie **GF** | \$185 Per Person
poached maine lobster, seared Foie Gras, truffle & wild
mushroom risotto, crispy kale

Scallop & Beef Cheek **GF** | \$159 Per Person
carrot puree, sherry butter sauce

Korean Braised Short Rib & Crab | \$149 Per Person
crab fried rice, lime compressed radish, charred scallion
chimichurri

DESSERTS

Baileys Irish Cream Smores Pave **V**
hazelnut meringue, graham cracker sponge

Carrot & Ginger Cake **V CN**
pineapple rum compote, candied orange

Creme Brulee Cheesecake **V GF**
macerated berries

Flourless Chocolate Torte **V GF**
coconut & almond crumb, macerated mango

Spiced Chocolate & Banana Parfait **V**
cinnamon, sugar, bourbon caramel

Final guarantees are due 7 days before the start of your first event; otherwise, additional fees may apply. All prices are subject to a 26% service charge and 10.25% sales tax. A 30% service charge applies for Park Lawn events.

Dessert Reception

An additional \$10 will be added to the per person menu price for groups smaller than 25 guests. All display stations must be ordered based on the full guarantee. All display stations have a 90-minute run time. Available starting June 2025.

ESPRESSOTINIS & S'MORES

Toasted Meringue S'mores Macarons

.....
Mini Espresso Martinis

.....
\$23 *Per Person*

\$250 *Bartender Fee*

LIQUID NITROGEN DIP N DOTS

Made to order Dip n Dots

.....
\$21 *Per Person*

\$250 *Chef Attendant Fee*

LIQUID NITROGEN FROZEN BANANA BAR

Nitrogen Frozen Bananas
dipped in choice of tempered milk or dark chocolate

.....
Oreo Crumbs, Pecans, PB&J, Chocolate Chips, Graham Crumbs, Caramel

.....
\$26 *Per Person*

\$250 *Chef Attendant Fee*

MIDNIGHT MOCHA

Extensive Coffee Bar
featuring all single origin coffee with your choice of preparation and accompaniments including crystalized sugar sticks, stir-in, chocolate truffles, espresso macarons, local gelato, chocolate coated candied oranges, mini biscottis

.....
\$26 *Per Person*

\$250 *Chef Attendant Fee*

Final guarantees are due 7 days before the start of your first event; otherwise, additional fees may apply. All prices are subject to a 26% service charge and 10.25% sales tax. A 30% service charge applies for Park Lawn events.

Dessert Stations

Attended stations requires a minimum of 25 guests and are subject to a \$250 chef attendant fee per each station based on a maximum duration of 90 minutes: one chef attendant per 50 guests.

BANANA FOSTERS **V**

chocolate banana bread, rum caramel, vanilla ice cream, whipped cream, chocolate chips, candied pecans, graham crumble

\$28 *Per Person*

COOKIE MONSTER STATION **V**

individual hot cookie skillet with BYO station of ice cream, Oreo crumbs, chocolate syrup, caramel, & marshmallow

\$24 *Per Person*

\$250 *Chef Attendant Fee*

\$250 *Chef Attendant Fee*

CHOCOLATE GRAZING TABLE **V CN**

assorted petite fours, Seasonal chocolate truffles, imported specialty chocolates & caramels

\$34 *Per Person*

Final guarantees are due 7 days before the start of your first event; otherwise, additional fees may apply. All prices are subject to a 26% service charge and 10.25% sales tax. A 30% service charge applies for Park Lawn events.

Late Night Bites

An additional \$10 will be added to the per person menu price for groups smaller than 25 guests. All display stations must be ordered based on the full guarantee. All display stations have a 90-minute run time. Available starting June 2025.

PARK EXPRESS

Selection of Individual Chinese Takeout Boxes

- Orange Chicken & Fried Rice
- Mongolian Beef & Lo Mein
- Crab Rangoons

\$15 *Per Box*

NITRO SUNDAE EXPERIENCE

Made-to-Order Ice Cream, featuring your choice of two flavors from the selection below, with a variety of toppings available

- Ice Cream Flavors
- peanut butter, vanilla, chocolate, pistachio, banana, strawberry
- chamomile, coffee

\$28 *Per Person*

FESTIVAL FEAST

- Mini Corn Dog & Ketchup Cones
- Pretzel Bite & Queso Cones
- Funnel Cake Fry Cones

\$24 *Per Person*

CARB CRAVINGS

- Individual Pizza Pockets
- Fried Ravioli
- pomodoro, basil
- Garlic Bread

\$21 *Per Person*

Bar Packages

Whether you would like to host a per-hour, per-drink, or guest pay-per-drink option, there is an opportunity for each event to have the exact beverage

offerings of your choice.

SIGNATURE HOSTED BAR

Charged on consumption

Signature Liquor | \$15 Drink
Signature Liquor: Breckenridge Vodka, Breckenridge Gin, Captain Morgan Spiced Rum, Cruzan Rum, Jack Daniel's Whiskey, Dewars Scotch, Luna Azul Tequila

Cordials | \$15 Drink
Kahlua

Sparkling Wine | \$60 Bottle
Mionetto Avantgarde Prosecco

Signature Wines | \$65 Bottle
Chateau Souverain ChardonnayVavasour Sauvignon BlancTrumpeter Cabernet SauvignonTerrazas Malbec

Domestic and Imported Beer | \$8 Each
Coors Light, Corona, Stella

Colorado Craft Beers | \$9 Each
Voodoo Ranger IPA, Fat Tire

Black Cherry White Claw | \$9 Each

Sparkling & Mineral Water | \$9 Each

Assorted Soft Drinks | \$6 Each

LABOR CHARGES

Cocktail Server | \$75
One hour of tray-passed service.

Bartender | \$150 3 Hours | \$50 Each Additional Hour
We recommend having one bartender for every 75 guests to ensure a seamless experience.

Dedicated Wine Servers | \$75 Per Hour
2 hours of tableside service

PREMIUM HOSTED BAR

Charged on Consumption

Premium Liquor | \$18 Drink
Premium Liquor: Tito's Vodka, Bombay Sapphire Gin, Meyer's Dark Rum, Bacardi Silver Rum, Breckenridge Bourbon, Chivas Regal Scotch, Patron Tequila

Cordials | \$18 Drink
Bailey's

Champagne | \$130 Bottle
Moet & Chandon Imperial

Premium Wines | \$85 Bottle
La Follette ChardonnayTerlano Alto Adige Pinot GrigioLohr Hilltop Cabernet SauvignonNapa Cellars Merlot

Domestic and Imported Beer | \$8 Each
Coors Light, Corona, Stella

Colorado Craft Beers | \$9 Each
Voodoo Ranger IPA, Fat Tire

Black Cherry White Claw | \$9 Each

Sparkling & Mineral Water | \$9 Each

Assorted Soft Drinks | \$6 Each

SUPER PREMIUM HOSTED BAR

Charged on Consumption

Super Premium Liquors | \$21 Drink
Super Premium Liquor: Grey Goose Vodka, Hendrick's Gin, Goslings Dark Rum, Montanya Platino Rum, Woodford Reserve Bourbon, Glenlivet 12 Scotch, Casamigos Tequila

Cordials | \$21 Drink
Disaronno Amaretto

Champagne | \$190 Bottle
Veuve Cliquot Brut Yellow Label

Super Premium Wines | \$120 Bottle
Patz & Hall ChardonnayKim Krawford Sauvignon BlancLion

Tamer Cabernet SauvignonFour Graces Pinot Noir

Domestic and Imported Beer | \$8 Each

Coors Light, Corona, Stella

Colorado Craft Beers | \$9 Each

Voodoo Ranger IPA, Fat Tire

Black Cherry White Claw | \$9 Each

Sparkling Mineral Water | \$9 Each

Assorted Soft Drinks | \$6 Each

PER PERSON PACKAGE BARS

Signature Bar

One Hour: \$42 Per Person Each Additional Hour: \$21 Per Person

Premium Bar

One Hour: \$48 Per Person Each Additional Hour: \$24 Per Person

Super-Premium Bar

One Hour: \$55 Per Person Each Additional Hour: \$27 Per Person

Beer & Wine Package | \$28 One Hour | \$14 Each Additional Hour

Wines:

- Sparr Cremant d'Alsace -sparkling champagne
- Routestock Chardonnay -chardonnay
- Frenzy Sauvignon Blanc-New zealand sauv blanc
- Peyrassol La Croix Rose - Old World Rose
- Peyrassol La Croix Rouge -Old world Merlot red blend
- Routestock Pinot Noir -California Pinot
- Routestock Cabernet Sauvignon -Napa Cab

Domestic & Imported Beers:

- Coors Light, Corona, Stella

Colorado Craft Beers:

- Voodoo Ranger IPA, Fat Tire

Seltzers:

- Black Cherry White Claw

Selected Cocktails | \$24 Per Person Per Hour

Choose up to two custom cocktails for your event. Please provide your selections at least 10 days in advance to ensure we have the necessary ingredients.

CASH BAR

Cash bar offerings are charged at hosted bar prices plus 10.25% tax.

Charged by the drink to the individual guest

tax. A 30% service charge applies for Park Lawn events.

Bubbles, White & Red Wines

Elevate your wine experience! At Hyatt, we offer a refined selection of bubbles, white wines, and red wines, each crafted with exceptional grapes and premium quality. Savor the elegance and balance in every glass.

BUBBLES

Mionetto Avantgarde, Prosecco \$65 Bottle
Schramsberg, “Mirabelle”, Brut Rosé \$75 Bottle
Roederer Estate Brut, Anderson Valley, Mendocino \$94 Bottle
Möet & Chandon, Imperial, Epernay, France \$130 Bottle
McBride Sisters Rose, Hawkes Bay, New Zealand \$65 Bottle
Veuve Cliquot, Brut Yellow Label, Reims, Champagne, France \$190 Bottle

WHITE & ROSE

Schloss Vollrads, Rheingau, Germany \$50 Bottle
Kim Crawford, Signature Reserve Sauvignon Blanc, NZ \$60 Bottle
Chateau d’Esclans, Rosé, “Whispering Angel”, France \$60 Bottle
Flowers, Chardonnay, Sonoma County \$100 Bottle
Cakebread, Sauvignon Blanc, Napa Valley \$115 Bottle
Ramey, Chardonnay, Sonoma County \$115 Bottle

RED

Sonoma-Cutrer, Pinot Noir , Sonoma Coast \$75 Bottle
Chateau d’Arcins, Haut Medoc, France \$80 Bottle
The Prisoner, Red Blend, Napa Valley \$110 Bottle
Heitz Cellars, Cabernet Sauvignon, Napa Valley \$140 Bottle
Freemark Abbey, Cabernet Sauvignon, Napa Valley \$185 Bottle
Joseph Phelps, Cabernet Sauvignon, Napa Valley \$220 Bottle

Final guarantees are due 7 days before the start of your first event; otherwise, additional fees may apply. All prices are subject to a 26% service charge and 10.25% sales tax. A 30% service charge applies for Park Lawn events.



DF Dairy Free **CN** Contains Nuts **GF** Gluten Free **SF** Contains Shellfish **VGN** Vegan **V** Vegetarian