
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. For groups of 15 or fewer, a \$10 per person fee will be added to the menu price.

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

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 | \$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.

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 Per 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 **V** | \$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 & coffees

Coffee & Coloradough Donuts **V** | \$27 Per Person

hot coffee & hot cocoa, assorted chocolate truffles, sugars, & creamers, assorted whole donuts

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

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

HYDRATION STATION

\$114 *Per Gallon*

LEMONADE OR ICED TEA

\$94 *Per Gallon*

SEASONAL INFUSED WATER

\$92 *Per Gallon*

SPARKLING WATER

\$12 *Per Bottle*

ASSORTED REGULAR/SUGAR FREE RED BULL

\$8 *Per Bottle*

INDIVIDUAL STARBUCKS RTDS

\$10 *Per Bottle*

ORANGE OR GRAPEFRUIT JUICE

\$94 *Per Gallon*

ASSORTED JUICES

\$7 *Per Bottle*

SELECT STILL WATER

\$9 *Per Bottle*

NAKED JUICE SMOOTHIES

\$10 *Per Bottle*

ARNOLD PALMERS

\$10 *Per 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.

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. A \$10 per-person surcharge applies for groups of fewer than 15 guests

ITALIAN

Minestrone Soup **DF VGN V**

tomato, beans, pasta

Black Garlic Caesar Salad **V**

romaine Hearts, focaccia croutons, shaved parmesan, tomato

Chicken Picatta

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**

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 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

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 chili, 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

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*

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**

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

ENTRÉES

Green Circle Chicken **GF** | \$64 Per Person

corn & basil cheddar polenta, sage madeira jus, broccolini, crispy

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

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.

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 **VGN CN** | \$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 & 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

A \$10 per-person surcharge applies for groups of fewer than 25 guests. All reception stations must be ordered based on the full guest count guarantee.

MAC & CHEESE

Cajun Shrimp Mac & BBQ Brisket Mac

.....
Add Cacio e Pepe Wheel Station | +\$12 Per Person | \$12 Per Person

.....
\$30 *Per Person*

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

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

.....
\$34 *Per Person*

SEA BOUND

Citrus 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*

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*

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

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

Pistachio Cannoli

\$1500 *Each*

WHOLE PEKIN DUCK

Serves 5 to 10 guests.

Crepes, Cucumber, Hoisin, Scallion

\$200 *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. An additional \$10 will be added to the per person menu price for groups smaller than 25 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

PORCHETTA

Serves 18 to 20 guests.

Cilantro Mojo, Farro Risotto

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

\$345 *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. For groups smaller than 25 guests, an additional \$10 per person will be added to the menu price.

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 lager 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

\$580 *Per Piece*

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*

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

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*

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**

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. For groups smaller than 25 guests, an additional \$10 per person will be added to the menu price.

SALADS

Burrata Salad **V**

SOUPS

Braised Bison Cheek & Onion Soup

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

PREMIUM STARTERS

Seared Crab Cake **CN** | \$25 Per Person

caviar & chipotle infused champagne sauce, jalapeno elote, fried
chili threads, romesco

Seared Potato Pave **GF** | \$18 Per Person

pork belly lardons, champagne butter jus, caviar

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

ENTRÉES

Roasted Seabass | \$125 Per Person

sun-dried tomato & mascarpone couscous, tarragon & mint
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

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

lemon jus

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 Stations

BANANA FOSTERS **V**

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

\$28 Per Person

\$250 Chef Attendant Fee

COOKIE MONSTER STATION **V**

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

\$24 Per Person

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.

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

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 Signature Cocktails: Moscow Mule, Aperol Spritz, Espresso Martini, Paloma, French 75, Old Fashioned

Cordials | \$15 Drink

Kahlua

Sparkling Wine | \$60 Bottle

Mionetto Avantgarde Prosecco

Signature Wines | \$65 Bottle

House of Brown Chardonnay Vavasour Sauvignon Blanc Trumpeter Cabernet Sauvignon Terrazas 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

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 Premium Cocktails: Moscow Mule, Aperol Spritz, Espresso Martini, Paloma, French 75, Old Fashioned

Cordials | \$18 Drink

Bailey's

Champagne | \$130 Bottle

Moet & Chandon Imperial

Premium Wines | \$85 Bottle

La Follette Chardonnay Terlano Alto Adige Pinot Grigio Lohr Hilltop Cabernet Sauvignon Napa 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 Super Premium

ensure a seamless experience.

.....
Dedicated Wine Servers | \$150

2 hours of tableside service
.....

Cocktails: Moscow Mule, Aperol Spritz, Espresso Martini, Paloma,
French 75, Old Fashioned
.....

Cordials | \$21 Drink

Disaronno Amaretto
.....

Champagne | \$190 Bottle

Veuve Cliquot Brut Yellow Label
.....

Super Premium Wines | \$120 Bottle

Patz & Hall Chardonnay Kim Crawford Sauvignon Blanc Lion

Tamer Cabernet Sauvignon Four 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:

- House of Brown Chardonnay
- Vavasour Sauvignon Blanc
- Trumpeter Cabernet Sauvignon
- Terrazas Malbec
- La Follette Chardonnay
- Terlano Alto Adige Pinot Grigio
- Lohr Hilltop Cabernet Sauvignon
- Napa Cellars Merlot

Domestic & Imported Beers:

- Coors Light, Corona, Stella

Colorado Craft Beers:

CASH BAR

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

Charged by the drink to the individual guest
.....

- 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.

.....

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.

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 | \$110 Bottle

.....

McBride Sisters Rose, Hawkes Bay, New Zealand | \$65 Bottle

.....

Veuve Cliquot, Brut Yellow Label, Reims, Champagne, France | \$135 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