



BREAKFAST OF THE DAY

A part of Hyatt’s menu of the day program, our breakfast of the day is designed to make planning your event easy - and it’s the sustainable choice, too! To select a Breakfast of the Day outside of its daily rotation, add \$5/person. Served with Coffee, Decaf and Selection of Hot TeaBased on 2 hours of service. Longer service time is offered at an additional \$5/person

RED BUFFALO - MONDAY & FRIDAY

- Orange & Cranberry Juice
 - Assorted Muffins
 - Watermelon, Charred Limes, Mint
 - Sliced Breads for Toasting
Jam, Jelly & Peanut Butter
 - Assorted Whole Fruit
 - Steel Cut Oatmeal
Brown Sugar, Raisins, Honey, Cinnamon, Cocoa Powder, Maple Syrup, Sliced Almonds
 - Scrambled Eggs with Cheddar Cheese
- \$49** Per Person

LARKSPUR - WEDNESDAY

- Orange & Apple Juice
- Assorted Fruit Danish
- English Muffins
Jam, Jelly & Butter
- Cantaloupe, Orange Slices, Orange Saffron Drizzle
- Assorted Whole Fruit
- Yogurt Parfaits, Housemade Gluten Free Granola, Seasonal Berries

GROUSE MOUNTAIN -TUESDAY

- Orange & Apple Juice
 - Butter & Chocolate Croissants
 - Assorted Bagels with Plain & Scallion Cream Cheeses
 - Honeydew Melon & Strawberries, Vanilla Bean Syrup
 - Assorted Whole Fruit
 - Assorted Cold Cereal & Milk
 - Smoked Brisket, Sweet Potato Hash, Scrambled Eggs, Ranchero Sauce
- \$49** Per Person

FIRST TRACKS - AVAILABLE EVERDAY

- On The Go Breakfast for departure day or before activities Not available for banquet service
- Chef's Daily Rotation of 2 Breakfast Sandwiches & Wraps
 - Individual Yogurt Parfaits with Housemade Granola and Seasonal Berries
 - Freshly Brewed Coffee, Decaff and a Selection of Tea
- \$35** Per Person

Colorado Scramble
Kurobuto Ham, Sauteed Bell Peppers & Onions, Local Cheddar Cheese

\$49 Per Person

ROSE BOWL VEGAN BREAKFAST - AVAILABLE EVERYDAY

Orange & Cranberry Juice

Watermelon & Pineapple

Assorted Whole Fruit

Banana & Blueberry Bread

Sliced Breads
Jam, Jelly & Peanut Butter

Steel Cut Oatmeal
Oat Milk, Brown Sugar, Raisins, Cinnamon, Sliced Almonds

Tofu & Corn Scramble, Tumeric, Peppers, Kale

\$55 Per Person

STRAWBERRY PARK - THURSDAY & SUNDAY

Orange & Cranberry Juice

Assorted Coffee Cakes

Assorted Bagels with Plain & Scallion Cream Cheese

Grilled Pineapple, Toasted Coconut, Fresh Blueberries

Assorted Whole Fruit

Whole Grain Overnight Oats, Fresh & Dried Fruits

Scrambled Eggs
Roasted Cherry Tomatoes, Spinach, Queso Fresco, Cilantro, Chimichurri

\$49 Per Person

CENTENNIAL - SATURDAY

Orange & Grapefruit Juice

Assorted Breakfast Breads

Sliced Breads for Toasting
Jam, Jelly & Peanut Butter

Honeydew Melon, Vanilla Bean Syrup, Strawberries

Assorted Whole Fruits

Anson Mills Grits
Toppings: Bacon, Almonds, Cheddar Cheese, Tomatoes, Whipped Chive Butter, Smoke Stack Lightning Hot Sauce

Green Frittata
Baby Spinach, Asparagus, Broccolini, Colorado Feta

\$49 Per Person

26% Service Charge applies to all food and beverage items. Service Charge is taxed in the State of Colorado at 10.25%.Additional \$250.00 will be added for buffet service under 25 guestsUpdated 04.01.2024Valid through 10.31.2024*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

BREAKFAST BUFFET

Heartier breakfast options will nourish your attendees as they begin their day. Served with Coffee, Decaf and Selection of Hot Tea Based on 2 hours of service. Longer service time is offered at an additional \$5/person.

ROCKY MOUNTAIN BREAKFAST

Build Your Own Morning Buffet

CHILLED JUICE ~ SELECT TWO

Orange Juice Grapefruit Juice Cranberry Juice Apple Juice
Watermelon Mint Lime Juice

CEREALS AND GRAINS ~ SELECT ONE

Whole Grain Overnight Oats with Fresh & Dried FruitSteel Cut
Oatmeal with Brown Sugar, Raisins, Honey, Cinnamon, Cocoa
Powder, Maple Syrup, Sliced AlmondsAnson Mills Grits with
Stir-ins: Bacon, Almonds, Cheddar Cheese, Tomatoes, Whipped
Chive Butter, Smoke Stack Lightning Hot SauceAssorted Cold
Cereal to Include: Kashi, Corn Flakes, Frosted Mini
WheatsHousemade Granola, Milk & Plain YogurtCoconut Chia
Pudding, Yogurt, Maple Syrup, Medjool Dates, Almond

FRUIT AND YOGURT ~ SELECT ONE

Colorado Yogurt Parfaits, Organic Yogurt, Local Honey, Gluten
Free Granola, Berries Dairy Free Chia Seed Pudding with
Palisade Peach Preserves Individual Noosa Yogurt Seasonal
Sliced Fruit and Berries

PASTRY ~ SELECT TWO

All pastry selections will be served with butter and house made
preservesBreakfast Toast -- Choice of Sour Dough, Multi Grain,
Marbled Rye, Gluten Free Breads Assorted Breakfast Breads
Bagels with Plain & Scallion Cream Cheeses Assorted Coffee
Cakes Butter & Chocolate Croissants Assorted Danishes Biscuit
with Honey & Butter

EGGS ~ SELECT ONE

Scrambled Eggs with Seavhive Cheddar Green Frittata with
Kale, Asparagus, Broccolini, Colorado Feta Scrambled Egg,
Roasted Cherry Tomatoes, Spinach, Queso Fresco, Cilantro,
Chimichurri

PROTEIN ~ SELECT ONE

All Natural Pecan Wood Smoked Bacon Sustainable Pork
Sausage Link with Rosemary & Sage Garlic Asiago Chicken
Sausage Link Griddled Canadian Bacon

STARCH ~ SELECT ONE

Crispy Yukon Potatoes with Parmesan & HerbsButternut
Squash Hash with Kale, Bell Peppers, Soft HerbsRed Potato
Hash with Red Peppers, LeeksBreakfast Potato Gratin, Gruyere,
Thyme, Caramelized Onions

\$59 Per Person

HIGH COUNTRY BRUNCH

Build Your Own Brunch Buffet Chef Attendants required for
Griddled & Carving Stations

CHILLED JUICE ~ SELECT TWO

Orange Juice Grapefruit Juice Cranberry Juice Apple Juice
Watermelon Mint Lime Juice

PASTRIES & FRUIT

Raspberry Rhubarb Coffee Cake Fruit Danish Cinnamon Rolls
with Orange Glaze Mini Fruit Tarts Seasonal Fruit & Berries

CEREALS AND GRAINS ~ SELECT ONE

Whole Grain Overnight Oats with Fresh & Dried Fruit Steel Cut
Oatmeal with Brown Sugar, Raisins, Honey, Cinnamon, Cocoa
Powder, Maple Syrup, Sliced Almonds Anson Mills Grits with
Stir-ins: Bacon, Almonds, Cheddar Cheese, Tomatoes, Whipped
Chive Butter, Smoke Stack Lightning Hot Sauce Assorted Cold
Cereal to Include: Kashi, Corn Flakes, Frosted Mini Wheats
Housemade Granola, Milk & Plain Yogurt

GRIDDLED ~ SELECT ONE

French Toast or Waffles Served with Maple Syrup, Whipped
Cream, Strawberries, Pecans, Chocolate Chips, Butterscotch
Chips, Whipped Honey Butter

PROTEIN ~ SELECT ONE

All Natural Pecan Wood Smoked Bacon Sustainable Pork
Sausage Link with Rosemary & Sage Garlic Asiago Chicken
Sausage Link Griddled Canadian Bacon

EGGS

Colorado Scramble, Kuroboto Ham, Sauteed Bell Peppers &
Onions, Cheddar Cheese

CARVING ~ SELECT ONE

Herb Marinated Black Pepper Crusted Prime Rib, Horseradish
Cream Sauce, Au Poivre, Roasted Garlic Aioli Maple Bourbon
Salmon, Honey Mustard Creme Fraiche, Warm Bacon
Vinaigrette

STARCH ~ SELECT ONE

Breakfast Potato Gratin, Gruyere, Thyme, Caramelized
OnionsRed Potato Hash, Red Peppers, LeeksButternut Squash
Hash, Kale, Bell Pepper, Soft Herbs

VEGGIES ~ SELECT ONE

Asparagus, Chopped Eggs, Balsamic Vinaigrette, Shaved
Parmesan Roasted Root Vegetables, Toasted Pepitas, Goat
Cheese, Tarragon Vinaigrette

\$79 Per Person

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buffet service under 25 guestsUpdated 04.01.2024Valid through 10.31.2024*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may
increase your risk of foodborne illness, especially if you have certain medical conditions

BREAKFAST ENHANCEMENTS

Additional specialty items are available to elevate existing breakfast buffets. Enhancements are only sold as an addition to a Breakfast of the Day
or Breakfast Buffet and the minimum order is equal to the guarantee for the meal.

SANDWICHES & WRAPS
SELECT TWO

- Bullseye Bagel

Sunny Side Up Egg, Smoked Bacon, Cheddar Cheese and Caramelized Onion
- Breakfast Burrito

Scrambled Eggs, Tater Tots, Green Chili Sausage, Cheddar Cheese, Side of Green Chili Sauce
- English Muffin

Spicy Chorizo, Sautéed Spinach, Smoked Cheese, Tomato
- Croissant

Shaved Turkey, Scrambled Eggs, Swiss Cheese, Tomato Jam
- Green Goddess Power Wrap

Chili Tortilla, Quinoa Brown Rice, Sorrel Pesto, Avocado, Kale, Cucumber Served Cold, Vegan
- \$15** Per Person

MORE DELICIOUS OPTIONS

- Waffles or Brioche French Toast Station | \$19 Per Person

Choice of Individual Waffles OR Brioche French Toast with Chocolate Chips, Fresh Berries Caramel Sauce, Whipped Cream, Icing Sugar, Honey Walnut, Almond Flakes, Bacon Bits Maple Syrup, Cinnamon Butter, Berry Compote
- Toast Bar | \$15 Per Person

Build Your Own Tost with: Smashed Avocado, Herb Roasted Tomatoes, Pickled Red Onions, Capers, Smoked Salmon Queso Fresco, Ricotta, Herbed Cream Cheese, Dill Crème FraicheStrawberry Preserves, Fresh Strawberries, Balsamic Vinegar Sourdough, Whole Grain Wheat, Marbled Rye
- Smoothie Power Bowls | \$12 Per Person

Build Your Own Yogurt Bowl with Acai, Dried Blueberries, Sliced Almonds, Flax SeedApple, Cinnamon, Pepita, Pomegranate Molasses, Cinnamon, Walnuts
- Bagels & Lox | \$18 Per Person

Assorted Bagels Smoked Salmon, Chive Cream Cheese, Diced Tomatoes, Shaved Red Onion, Chopped Hard Boiled Egg, Capers, Dill, Cornichons
- Breakfast Cheese & Charcuterie | \$30 Per Person

Chef's Choice of Cured Meats & Assorted Cheeses Seasonal Jam, Dried Fruit, Grapes Lavosh and Crackers

FARM FRESH EGGS

- Eggs & Omelets Station | \$20 Per Person

Cage Free Eggs, Egg Whites & Omelets prepared by a chef attendant Onions, Peppers, Mushrooms, Tomatoes, Jalapenos, Spinach, Asparagus, Bacon, Ham, Sausage, Cheddar Cheese, Mozzarella Cheese, Colorado Hot Sauce Bar Chef attendant required
- Huevos Rancheros Station | \$18 Per Person

Cage Free Eggs prepared by a chef attendant Mountain View Pork Carnitas, Ranchero Refried Beans, Queso Fresco, Roasted Tomato Salsa, Guacamole, Tostadas Chef Attendant Required
- Build Your Own Breakfast Tacos | \$16 Per Person

Black Bean & Cilantro Scrambled Eggs Bacon, Queso Fresco, Avocado, Cheddar Cheese, Tomatillo Salsa, Tortillas

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BREAK OF THE DAY

A part of Hyatt's menu of the day program, our morning break of the day is designed to make planning your event easy – and it's the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren't repeating options. All prices noted are for the designated day only,. To select a Break of the Day outside of the daily rotation, add \$5/person. Break packages served for up to 1 hour.

SUPER FOODS - MONDAY

Organic Yogurt Parfait, Gluten Free Granola, Berries

Raspberry Chocolate Bar

Avocado Toast Bites, Tomato Jam, Feta, Pea Shoots

\$29 Per Person

BAGEL BAR - TUESDAY

Assorted Bagels

Smoked Salmon, Capers, Eggs, Diced Onions, Tomato, Dill

Plain & Scallion Cream Cheeses

\$29 Per Person

AVOCADO TOAST - WEDNESDAY

Toppings:
Shaved Red Onions, Roasted Tomatoes, Shaved Radishes,
Chopped Hard Boiled Eggs, Queso Fresco

Whole Grain Bread & Smashed Avocados

\$29 Per Person

SWEET & SALTY - THURSDAY

Assorted Homestyle Cookies

Praline Bacon, Candied Bacon, Jalapeno Bacon

\$29 Per Person

MOVIE THEATER - FRIDAY

Assorted Classic Boxed Candies

Flavored Popcorns - Sea Salt, Caramel Cheddar, Kettle Corn
Sweet & Salty

\$29 Per Person

GRILLED CHEESE - SATURDAY

SELECT TWO:
American Cheese, Sliced Tomato, Sour Dough Aged Cheddar,
Brisket, Special Sauce Ham, Cheese And Mustard

Roasted Tomato Soup Shooter

\$29 Per Person

ON THE TRAIL - SUNDAY

Kate's Tram Bars

Seasonal Hand Fruits

Durham Ranch Smoked Jerky

HAPPY TRAILS - AVAILABLE EVERYDAY

Granola, M&Ms, Peanuts, Cashews, Almonds, Raisins, Dried
Cranberries, Pretzels, Pecans, Yogurt Covered Raisins, Goldfish
Crackers, Beef Jerky

\$33 Per Person

Toasted Apple Tart

\$29 Per Person

PERSONAL PREFERENCE BREAK

Jam Filled Shortbread Cookies

Avocado Toast Bites, Sourdough, Tomato Jam, Pea Shoots, Feta

Roasted Garlic Hummus & Crisp Vegetable Crudite

Colorado Cheese and Charcuterie

\$50 Per Person

WELLNESS BREAK

Infuse your event with a healthy dose of wellness!By resting the mind and moving the body, your guests will be more focused through the rest of their day. Our Exhale Spa Fitness Specialists will lead 15 - 30 minutes of standing stretches and stress relief breathing techniques

\$150 Per Session

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A LA CARTE BAKERIES AND SNACKS

Variety of goods available during morning and afternoon breaks.

BUILD YOUR OWN BREAK

Choose 3 Items | \$30 Per Person

Choose 2 Items | \$25 Per Person

Choose 4 items | \$35 Per Person

Choose 5 Items | \$40 Per Person

Chocolate Dipped Rice Krispy Bars

Assorted Mini Cupcakes

Fudge Brownies

Assorted Cheese Bites

Assorted Fruitcake

Cheesecake Bites

Beef Jerky

Chocolate Dipped Strawberries

Popcorn - Classic Butter & Caramel Cheddar

Black Bean Tortilla Chips with Salsa

Finger Sandwiches

Egg and Mustard Cucumber, Feta and Mint

Artichoke and Spinach Mini Quiche

A LA CARTE

Organic Yogurt Parfaits | \$10 Each

Mixed Berries, Gluten Free Granola Minimum order of 10

Selection of Whole Fruits | \$42 Per Dozen

Seasonal Sliced Fruit & Berries | \$12 Per Person

Individual Bags of Chips & Pretzels | \$5 Each

Local Colorado Granola Bars | \$6 Each

Assorted Candy Bars | \$6 Each

- Kettle Cooked Potato Chips
- Seasons Whole Fruits
- Vegetable Crudite with Ranch and Hummus
- Salt Roasted Mixed Nuts

BY THE DOZEN

Minimum order of one dozen per item

- Bagels with Plain & Scallion Cream Cheese
- Butter & Chocolate Croissants
- Seasonal Fruit Danish
- Assorted Donuts
- Assorted Muffins
- Gluten Free Brownies
- Choice of Plain, M&M, Heath Bar or Peanut Butter
- Jumbo Homestyle Cookies
- Raspberry & Blueberry Fruit Oat Bars

\$69 Dozen

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A LA CARTE BEVERAGES

A variety of non-alcoholic libations are available throughout the day.

- COFFEE & TEA
- Each urn is 2 gallons.
- Freshly Brewed Coffee | \$105 Per Gallon
- Selection of Hot Teas | \$105 Per Gallon

- STILL & SPARKLING WATERS
- Still Water - Plastic Bottles | \$8 Each
- Sparkling Water - Plastic Bottles | \$8 Each
- Still Water - Aluminum Bottles | \$9 Each
- Assorted bubly Sparkling Water | \$7 Each

- SOFT DRINKS
- Pepsi Regular, Diet and Decaffeinated Soft Drinks | \$7 Each
- Iced Tea | \$9 Bottle
- Red Bull & Sugar Free Red Bull | \$8 Each

- HYDRATION STATION
- 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.

AND MORE...

Gatoarade | \$8 Each

Lemonade | \$70 Per Gallon

Iced Tea | \$70 Per Gallon

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PLATED LUNCH

Ideal for a lunch meeting, awardss luncheon or keynote speaker - Our two course plated lunch includes one entree & one dessert. Appetizer course may be added for an additional charge.

ENTREE

SELECT ONE

- Waldorf Salad
Grilled Shrimp, Buttercrunch Farms Lettuce, Apples, Grapes, Walnuts, Celery, Champagne Vinaigrette, Pumpernickel Rye
- Pan Seared Chicken Breast
Butternut Squash Puree, Roasted Delicata, Wild Rice Pilaf, Natural Jus, Colorado Feta, Soft Herbs
- Ancient Grains and Chicken Salad
Grilled Chicken, Arugula, Apple, Red Onions, Cherry Tomatoes, Basil Citrus Vinaigrette, Toasted Pumpkin Seeds
- Norwegian Salmon
Mustard Rub, Cucumber Dill Sauce, Green Beans, Bell Pepper and Saffron Cous Cous
- Grilled Striploin of Beef
Lyonnaise Fingerling Potatoes, Roasted Carrots, Au Poivre

\$65 Per Person

DESSERT

SELECT ONE

- Aerated Lemon Curd, Poached Blueberries, Toasted Meringue
- Strawberry Shortcake, Pistachio Mousse, Dark Chocolate Glaze, Fresh Strawberries, Toasted Pistachios
- Flourless Chocolate Torte, Salted Caramel Sauce
- Vanilla Bean Cheesecake, Macerated Strawberries, Graham Cracker Crumble

APPETIZER

Roasted Tomato Soup, Sherry Wine, Parmesan

Best Chili on the Mountain, Smoked Brisket, Lime Crema, Cilantro, Spent Grain Tortilla Chips

Broccoli Cheddar Soup, Parmesan Crouton

Classic Caesar Salad, Garlic Croutons, White Anchovy, Parmesan Cheese, Crumbled Bacon Creamy Dressing

Roasted Rainbow Beets, Goat Cheese, Candied Pecans, Tarragon Vinaigrette, Wild Arugula

Chopped Iceberg and Radicchio Salad, Cherry Tomato, Bacon, Blue Cheese, Chive, White Balsamic Vinaigrette

\$12 Additional Per Person

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LUNCH OF THE DAY

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FIELD & STREAM - MONDAY & FRIDAY

Creamy Potato & Leek Soup
Chive Creme Fraiche, Chopped Bacon, Fried Onions

Roasted Rainbow Beets
Goat Cheese, Candied Pecans, Tarragon Vinaigrette, Wild Arugula

Chopped Kale Salad
Pickled Red Onions, Sweet Drop Peppers, Jumpin' Good Goat Cheese, Sweet Pepper Vinaigrette

Gaucho Marinated Grilled Flank Steak
Grilled Marinated Onions, Chimichurri, Charred Lemons

Grilled Salmon
Beech Mushrooms, Watermelon Radish, Miso Vinaigrette

Creamy Tagliatelle
Creamy Pesto, Delicata Squash, Confit Tomatoes, Parmesan Cheese

Roasted Winter Vegetable and Potato Medley, Sage Coconut Cream Sauce, Marcona Almonds

Dark Chocolate Mousse, Salted Peanuts, Caramel Sauce

\$70 Per Person

FOUR CORNERS - WEDNESDAY

Mountain View Pork Chili Verde, Cilantro, Lime, Onions

Southwestern Cobb Salad

COLORADO FARMERS MARKET - TUESDAY & SATURDAY

Roasted Heirloom Tomato Soup, Sherry Wine, Parmesan

Tomato Mozzarella Salad
Ciligiene Mozz, Heirloom Cherry Tomatoes, Basil, Arugula, Balsamic Reduction

Dried Fruit & Salad, Yuzu Mint Vinaigrette, Macadamias

Soy Yucatan Marinated Wagyu Bavette Steak
Olathe Corn and Tomatillo Relish

Boulder Natural Grilled Chicken Breast
Herbed Chicken Jus, Dried Apricots, Snap Peas, Queso Fresco

Roasted Vegetable and Potato Medley, Marcona Almonda, Balsamic Glaze

Warm Basil Garlic Shells
Cherry Tomato, Balsamic Vinaigrette, Pecorino Cheese

Black Forest Tartlet, Cherries, Chocolate Cream, Kirsh Whipped Cream

\$70 Per Person

BEAVER CREEK BBQ - THURSDAY & SUNDAY

Best on the Mountain Beef Chili, Cornbread Madeleines

Black Eyed Pea Salad, Green Tomato Chow Chow

Black Beans, Roasted Red Pepper, Charred Corn, Seahive Cheddar, Cornbread Croutons, Chipotle Buttermilk Dill Dressing

Bibb Salad
Orange Segments, Sunflower Seeds, Crumbled Goat Cheese, Orange Sherry Vinaigrette

Poblano Braised Short Ribs
Creamy Polenta, Charred Tomatillo Salad, Queso Fresco

Red Chili Rubbed Chicken
Tinga Sauce, Corn Cilantro Relish

Papas Bravas, Spicy Sauce, Cilantro, Green Onions, Queso Fresco

Calabacitas, Roasted Squash, Cherry Tomatoes, Cumin, Garlic, Peruvian Peppers

Raquelta's Black Bean and Yellow Corn Tortilla Chips
Housemade Roasted Red and Green Salsas

Mayan Chocolate Tartlet
Chocolate Custard Spiced with Cinnamon, Ginger & Cayenne, Graham Cracker Crust, Cinnamon Whipped Cream

\$70 Per Person

EXECUTIVE SANDWICH SPREAD - AVAILABLE EVERYDAY

Includes Chef's Daily Rotation of Salad & Dessert Served with Housemade Chips & Real Dill Pickles SELECT THREE SANDWICHES

Park Hyatt Club
Sliced Turkey, Prosciutto, Bacon Truffle Aioli, Sliced Tomato, Lettuce, Honey Whole Grain Bread

Salami, Capicola, Kurobuta Ham
Provolone, Shredded Iceberg, Red Onion, Oil and Vinegar, Hoagie Roll

Greek Chicken Wrap
Grilled Marinated Chicken, Roasted Garlic Tomatoes, Romaine, Cucumbers, Feta Cheese, Greek Mayo, Naan Bread

Smoked Salmon Sandwich
Lox, Marinated Cucumbers, Everything Spice, Chive & Caper Mayo, Sliced Tomato, Marble Rye Bread

Green Run
Chickpea Salad, Cucumber, Grilled Asparagus, Zucchini, Naan Bread

Sliced Steak
Horseradish Cream, Watercress, Sharp Cheddar, Ciabatta

BBQ Ranch Salad
Iceberg Lettuce, Cherry Tomatoes, Buttermilk Fried Green Beans, Seahive Cheddar Cheese, Bbq Spice, Sweet Baby Rays Ranch Dressing

BUILD YOUR OWN BBQ PLATE

Breads
Texas Toast, Potato Rolls

Meats
Palisade Peach Wood Smoked Mountain View Pulled Pork Dales
Pale Ale Brined Chicken Thighs House Smoked Brisket

Toppings
Horseradish, Sliced Onions, Pickles, Carrot & Cabbage Slaw

BBQ Sauces
Colorado Gold, Alabama White, Texas Red

Twice Baked Potato, Grilled Onion, Cheddar, Green Onions, Sour Cream

Hatch Green Chili Mac-N-Cheese

Drop Biscuits, Pepper Jelly and Honey Butter

Strawberry Shortcake, Vanilla Bean Shortcake, Macerated Strawberry

\$70 Per Person

VERY VEGGIE VEGAN - AVAILABLE EVERYDAY

Grilled Polenta, Mixed Beans, Tomato, Parmesan Crisp

Puy Lentil Shepherd's Pie

Grilled Asparagus, Artichoke, Cherry Tomato, Arugula, Sunflower Salad, White Balsamic Vinaigrette

Seared Bean Curd Steak
Charred Snap Peas, Roasted Pepper Sauce, Marinated Olives

Poached Barley, Pomegranate, Celery, Salad, Orange Thyme Vinaigrette

Spiced Chickpea, Edamame & Squash Stew

Black Bean, Roasted Peppers, Green Onions, Chipotle Tortilla Bake

Pistachio, Apricot Wild Rice Pilaf

Chocolate Mousse

Strawberry Shortcake

\$72 Per Person

\$72 Per Person

SORRIDENTE IL PRANZO - AVAILABLE EVERYDAY

Cauliflower and Prawn Chowder, Chopped Herbs, Olive Oil
Bread Rolls and Butter

Grilled Asparagus, Artichoke, Kalamata Olives, Parmesan Shavings, Roasted Almonds, Mixed Greens, Miso Paprika Vinaigrette

Soy Ginger Grilled Ribeye
Celery Sticks, Watermelon Radish, Truffle Oil Wilted Chard, Sweet Gorgonzola Butter

Gnocchi Made to Order by Chef Attendant
Shrimps, Chicken, Mushroom, Artichoke, Asparagus, Spinach, Olives, Cherry Tomatoes, Sundried Tomato

Aglia Olio Pepperoncino, Marinara and Cheese Sauce

Tiramisu

\$98 Per Person

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LUNCH ENHANCEMENTS

Additional offerings to enhance your event's lunch service.

ALTERNATIVE BUFFET ENTREES

The following are offered as a buffet substitution to an existing entrée item as an accommodation for vegetarian and vegan guests.

Eggplant Zucchini Parmigiana

Beyond” Cassoulet, Gigantes Beans, Sun Dried Tomatoes, Seasonal Vegetables

Penne, Eggplant Caponata, Olive Oil, Herb Ricotta

BEVERAGE SERVICE

Lemonade | \$5 Per Person

Iced Tea | \$5 Per Person

Both Iced Tea & Lemonade | \$7 Per Person

Coffee & Tea | \$8 Per Person

Soft Drinks | \$7 Each
Pepsi Regular, Diet and Decaffeinated Soft Drinks

bubly Sparkling Water | \$7 Each

ALTERNATIVE PLATED ENTREES

The following are offered as a plated substitution to an existing entrée item as an accommodation for vegetarian and vegan guests.

Saffron, Asparagus and Lemon Zest Risotto

Paprika Rubbed Charred Cauliflower, Tahini Yogurt, Pomegranate Molasses, Fresh Mint

Grilled Beet Steak, Stewed Golden Lentils, Broccolini, Chimichurri, Toasted Almond Flakes

Spiced Chickpeas, Wild Rice Pilaf, Zattar Roasted Baby Carrots, Macadamias

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HORS D’OEUVRES

Our bite-size, mouth-watering appetizers are best served during a reception prior to dinner. We offer a variety of cold and hot options for your attendees to enjoy. Minimum order of 25 pieces per selection. Hors d'Oeuvres may be tray passed at \$75 per server. We recommend 2 servers per 50 guests.

COLD SELECTIONS

Honey Roasted Apple, Brie Cheese, Walnut Crostini | \$10 Per Piece

Park Truffled Deviled Eggs, BBQ Rubbed Candied Bacon | \$10 Per Piece

Parma Ham Wrapped Melon Skewer | \$10 Per Piece

Tomato Caprese Skewer, Basil, Balsamic Reduction | \$10 Per Piece

Seasonal Fruit Bruschetta | \$10 Per Piece
Avocado, Goat Cheese, Local Honey

Lemon Poached Shrimp, Real Dill Cocktail Sauce | \$11 Per Piece

Confit Duck, Olathe Sweet Corn Tacos, Cilantro, Pickle Onion | \$11 Per Piece

Roasted Grape and Ricotta Bruschetta, Basil | \$11 Per Piece

Tuna Poke | \$11 Per Piece
Scotch Bonnet Mango, Marcona Almond, Sesame Cup

Thin Crisp Potato, Dill Creme Fraiche, Caviar | \$12 Per Piece

Shrimp Ceviche Shooters | \$12 Per Piece
Avocado, Leche de Tigre, Fresh Lime

Chilled Seafood | \$18 Per Piece
Jumbo ShrimpSnow Crab ClawWest Coast OysterMinimum
Order of 25 pieces of each item

WARM SELECTIONS

Chicken Skewers | \$10 Per Piece
Lime, Garlic & Herb Herb Garlic Marinade, Salmoriglio

Gluten Free Crab Cake, Caper Remoulade, Lemon | \$10 Per Piece

Almond Fried Artichoke Hearts, Preserved Lemon Aioli | \$10 Per Piece

Crispy Buffalo Cauliflower Bites, Ranch, Bleu Cheese | \$10 Per Piece

Seared Pork Pot Sticker, Citrus Ponzu | \$10 Per Piece

Crispy Vegetable Spring Rolls, Sesame Sweet Chili Sauce | \$11 Per Piece

Elk Meatball, Breckenridge Bourbon Cherry Glaze | \$11 Per Piece

Grilled Coffee Chili Rubbed Lamb Lollipop, | \$11 Per Piece
Pepita Cilantro Pesto

Bacon, Onion and Gruyere Tart | \$11 Per Piece

Smoked Brisket Mac and Cheese Bites, Texas Red BBQ | \$11 Per Piece

Lobster Fritter, Sweet Chili Sauce | \$12 Per Piece

Mini Beef Wellington, Honey Mustard Cream | \$12 Per Piece

Smoked Paprika & Lime Prawn Skewers, Garlic Thyme Aioli | \$12 Per Piece

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PRESENTATION STATIONS

Curate a perfectly paired reception for your attendees, featuring unique possibilities from exceptional cheeses to locally inspired food stations. All stations require a minimum of 25 guests or more. For options for groups less than 25, please contact your Event Planning Manager for menu selections.

SEAFOOD DISPLAY

4 pieces per personMinimum order of 25 guests

Jumbo Shrimp, Snow Crab Claw, West Coast Oyster

Served with Real Dill Cocktail Sauce, Remoulade, Lemon Wedges, Colorado Hot Sauce

\$75 Per Person

ANTIPASTO

Pistachio, Mortadella, Soppressata and Prosciutto

Sweet Pepper Marinated Manchego, Herb Rubbed Goat Cheese, Prosciutto and Cheese Stuffed Cherry Peppers

Balsamic Roasted Cippolini Onions, Long Stem Artichokes, Marinated Button Mushrooms, House Pickled Asparagus

Grissini, Assorted Crackers & Artisan Breads

\$40 Per Guest

DOWNHILL DIPS

Tortilla Chips, Pita Chips, Salt & Pepper Crusted Sourdough

Dip Selections

Crab Spinach Artichoke Chorizo & Smoky Chipotle Cheddar
Bacon Apple Gouda Cheese Pimento Cheese Smoked Trout

SELECT TWO DIPS | \$18 Per Person

SELECT FOUR DIPS | \$24 Per Person

SELECT THREE DIPS | \$20 Per Person

VEGETABLE HARVEST

Crudite Vegetables

Celery, Carrots, Grape Tomatoes, Cucumbers, Sweet Bell Peppers

Marinated Vegetables

Peppers, Red Onions, Zucchini, Squash

Buttermilk Dill Dip, Za’ Atar Spiced Hummus, Everything Crackers, Local Baguette

\$40 Per Person

CHEESE BOARD

Fig Mostarda, Honey

Marinated Roman Olives, Medjool Dates, Marcona Almonds

Cheese Selections

Cheddar, Delice Mon Sire Triple Cream Brie, Beemster 18 Month Dutch Gouda, Point Reyes Bleu Cheese, Goat Cheese

SELECT 2 CHEESES | \$35 Per Person

SELECT 3 CHEESES | \$40 Per Person

SELECT 4 CHEESES | \$45 Per Person

SELECT 5 CHEESES | \$50 Per Person

SWEET TREATS

Based on 1.5 pieces per person

Seasonal Fruit Tartlets

Variety of Mousses in White, Dark & Milk Chocolate Cups

French Petite Fours

Opera Cake, French Macaron, Glace Petite Fours, Flourless Chocolate, Assorted Truffles

Cookies

Chocolate Truffle, Italian Wedding, Jam Filled Shortbread, Turtle Shortbread

SELECT 2 DESSERTS | \$25 Per Person

SELECT 3 DESSERTS | \$30 Per Person

SELECT 4 DESSERTS | \$35 Per Person

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CARVING STATIONS

An ideal complement to your reception, our carving stations feature show-stopping meat with Chef’s personally selected sides. Chef Attendant Required, \$150 per attendant Based on 90 minutes of service. additional hours are subject to an additional \$5 per person. All stations require a minimum of 50 guests or more. For options for groups less than 50, please contact your Event Planning Manager for menu selections.

MAPLE BOURBON ROASTED SALMON

Served with
Warm Bacon Mustard Vinaigrette Cornbread Muffins Roasted
Brussels Sprouts with Green Goddess Dressing, Crispy
Pancetta

\$49 Per Person

COORS BANQUET BEER CAN CHICKEN

Served With
Black Pepper Red-Eye Gravy, VooDoo Ranger Chicken Demi
Green Chili Mac-n-Cheese House Baked Biscuit with Honey
Butter

\$49 Per Person

MOUNTAIN VIEW PORK SMOKED PIG

Served With
Carolina BBQ & Colorado Gold BBQ Coleslaw, Spicy Borracho
Beans Soft White Buns

\$49 Per Person

OAK GRILLED NEW YORK STRIP LOIN

Served With
Sauce Au Poivre, Chimichurri Roasted Garlic Whipped Potatoes
Herb Focaccia

\$59 Per Person

WOODY CREEK GIN & JUNIPER BRINED ELK LOIN

Served with
Forrestier Sauce Sweet Hawaiian Rolls, Herb Butter Potatoes Au Gratin

\$69 Per Person

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RECEPTION PACKAGES

Minimum Of (2) stations per event function required, stations cannot be purchased individually.

TASTE OF ITALY

Three Cheese Tortellini, Lemon Rucola, Pomodorina Sauce,
Shaved Parmesan

Herbed Olive Oil Focaccia
Chili Flake, Parmesan Cheese, Feta, Olive Oil, Fresh Herbs

SELECT ONE - Chicken Parmesan or Eggplant Parmesan

GREEN MILE

BUILD YOUR OWN SALAD

Proteins - SELECT TWO
Greek Marinated Chicken BreastSlow Poached Salmon Sliced
Steak

:Lettuce

Marinara, Mozzarella Cheese

Pistachio Cannoli

\$49 Per Person

S'MORES GALORE

Must be held outdoors in approved locationFire Pits must to be rented in advance for \$250 each

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, Pretzels

\$30 Per Person

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LATE NIGHT SNACK

Pair these snacks with a night cap to continue the celebration late night. Price based on an after dinner offering. To utilize these options prior to a dinner event, as a reception package, please see your event manager for pricing information

TATER TATCHOS

Build Your Own Tater Tot Nachos
Green Chili Cheese Sauce Smoked Brisket Chili Green Onions,
Sour Cream, Pickled Jalapenos, Salsa

\$18 Per Person

SLIDERS

Minimum order of 20 pieces each

Beef Slider, White Cheddar Cheese, Special Sauce,
Caramelized Onions

Buttercrunch Farms Lettuce, Kale, Little Gems, Lolarosa

Toppings
Tomatoes, Cucumbers, Shredded Rainbow Carrots, Sprouts,
Dried Fruit, Marinated Chickpeas, Parmesan, Bleu Cheese,
Goat Cheese, Feta Cheese, Sunflower Seeds

Dressing
Buttermilk Dill, White Balsamic, Green Goddess, Strawberry
Gochujang

Composed Salads
Little Gem Caesar, House Caesar Dressing, Crispy Prosciutto &
Parmesan Mixed Greens, Cherry Tomatoes, Cucumbers,
Shredded Rainbow Carrots, Buttermilk Dill Dressing

\$40 Per Person

COLORADO MICROBREW

Mary’s Natural Chicken Wings, Buffalo Sauce, Sweet & Tangy
BBQ, Hoisin BBQ, Blue Cheese, Buttermilk Dill, Celery and
Carrots

Austrian Pretzel Bites, Colorado Classic Beer Cheese Sauce,
German Senf Mustard, Cornichons

Colorado Meat Company Bratwurst Bites, Green Chili
Sauerkraut, Mustard Aioli, Split Roll

Mishima Reserve Wagyu Brisket Chili, Sour Cream, Seahive
Cheddar, Green Onion, Cornbread Madeleines

\$55 Per Person

PIZZA

Large pizzas cut into squares. Each pizza serves approximately
10 - 15 guests.
Cheese Pizza Pepperoni Pizza Meat Lovers Pizza

\$26 Each

QUESADILLA BAR

Roasted Tomato Salsa, Charred Tomatillo Salsa, Sour Cream
Carne Asada Green Chili Chicken Hazel Dell Mushroom with
Goat Cheese

Fried Chicken Slider, Ranch Aioli, House Pickles

Togarashi Seared Ahi Slider, Shaved Cucumber, Wasabi Aioli

Falafel Slider, Cucumber Yogurt Sauce, Red Onion, Pea Shoots

Tater Tots or French Fries | \$5 Per Person
Curry Mustard, Sriracha Ketchup, Chipotle Ranch

\$10 Each

FLATBREAD

Ricotta, Charred Eggplant, Roasted Tomato, Basil, Mozzarella, Lemon Oil

Smoked Pork Belly, Tomato Jam, Fried Onions, Mozzarella, Sweet Jalapeno Creme Fraiche

Beer Braised Chicken, Franks Red Hot Sauce, Crumbled Bleu Cheese, Mozzarella, Celery Leaves, Ranch

\$25 Per Person

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

\$25 Per Person

MAC-N-CHEESE

Classic Cheddar

Chopped Brisket

Lobster & Truffle

\$25 Per Person

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PLATED DINNER

Three courses of delectable dishes for your attendees to dine on during your refined sit-down evening event. Each course melds together to wow your attendees' taste buds. One Salad, Entrée & Dessert with Coffee, Decaf and Tea ServiceAppetizer Course may be added for additional charge

SALAD

Iceberg Wedge, Point Reyes Blue Cheese, Crispy Pork Belly, Cherry Tomato, Pickled Red Onion, Blue Cheese Dressing

Buttercrunch Farms Lettuce, Heirloom Tomato, Cucumbers, Red Onions, Avocado Dressing

Traditional Caesar Salad, White Anchovy, Garlic Herb Croutons,

DESSERT

Bombe Chocolate Mousse, Raspberry Center, Hazelnut Cake

Vanilla Bean Cheesecake, Lavender Blueberry Compote, Whipped Cream

Toasted Cinnamon Creme Brulee, Chocolate Dipped Biscotti, Crushed Hazelnuts

Creamy Caesar Dressing

Wild Arugula, Blackberry, Walnuts, Crumbled Goat Cheese, Honey Mustard Vinaigrette

Baby Spinach, St Germaine Infused Strawberries, Feta Cheese, Red Onion, Toasted Sesame Seeds, White Balsamic Dressing

ENTREE

Frenched Chicken Breast | \$155 Per Person
Tarragon Sweet Potato Mash, Rosemary Roasted Shallots, Charred Zucchini, Chicken Au Poivre

Oak Grilled Berkshire Pork Chop | \$160 Per Person
Smoky BBQ Lentils, Warm Purple Cabbage & Carrot Slaw, Shoestring Sweet Potato, Bacon Date Jam

Sauteed Alaskan Halibut | \$165 Per Person
Butternut Squash Puree, Grilled Asparagus, Artichoke And Olive Tapenade, Caper Berry

Grilled Arctic Char | \$165 Per Person
Dill Mashed Potatoes, Charred Zucchini, Gremolata, Fennel & Olive Salad

Grilled Petit Filet of Beef | \$170 Per Person
Roasted Garlic Mashed Potato, Grilled Green Bean Succotash, Hazel Dell Mushrooms, Confit Tomatoes, Sherry Wine Demi-Glace

Colorado Lamb Chops | \$170 Per Person
Smashed Confit Finger Link Potatoes, Charred Asparagus, Caramelized Onion, Red Wine Jus, Grilled Lemon

Elk Tenderloin | \$175 Per Person
Parsnip Puree, Charred Broccolini, Demi Braised Marble Potatoes, Port Wine Reduction

Pineapple Cake, Coconut Mousse, Crushed Macadamia Nut

APPETIZER

Lobster Corn Chowder, Warm Lobster Salad, Chives(

Bourbon Sweet Potato Soup, Honey & Five Spice Mascarpone, Pumpkin Seeds

Herb Grilled Prawn, Tomato Basil Relish, Arugula, Lemon Basil Olive Oil

Lump Crab Cake, Fried Capers, Wild Arugula Salad, Orange Chipotle Creme Fraiche

Tuna Carpaccio, Asparagus, Arugula, Miso Paprika Vinaigrette

\$15 Additional Per Person

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PERSONAL PREFERENCE

Designed to offer your attendees a premier restaurant experience in an event setting. Your attendees will have the freedom to choose from four different main course options. The planner selects the starter and salad courses from appetizing options which will be accompanied by a hand-crafted dessert from our Pastry Kitchen. This is an option designed to satisfy individual tastes and preferences. Four Courses Required for Service.

APPETIZER

Lobster Corn Chowder, Warm Lobster Salad, Chives

Bourbon Sweet Potato Soup, Honey & Five Spice Mascarpone, Pumpkin Seeds

Wild Mushroom and Pecorino Arancini, Mushroom Bolognese, Lemon Basil Ricotta

INDIVIDUAL GUEST'S ENTREE CHOICE

SELECT THREE

Frenched Chicken Breast
Tarragon Sweet Potato Mash, Rosemary Roasted Shallots, Charred Zucchini, Chicken Au Poivre

Grilled Arctic Char
Butternut Squash Puree, Grilled Asparagus, Artichoke and Olive

Tuna Carpaccio, Asparagus, Arugula, Miso Paprika Vinaigrette

Seared Scallop, Parsnip Puree, Praline Bacon, Warm Sweet Potato Salad, Caviar

Lump Crab Cake, Wild Arugula Salad, Orange Chipotle Creme Fraiche

SALAD

Iceberg Wedge, Point Reyes Blue Cheese, Crispy Pork Belly, Cherry Tomato, Pickled Red Onion, Blue Cheese Dressing

Baby Spinach, St Germaine Infused Strawberries, Feta Cheese, Red Onion, Toasted Sesame Seeds, White Balsamic Dressing

Wild Arugula, Blackberry, Walnuts, Crumbled Goat Cheese, Honey Mustard Vinaigrette

Traditional Caesar Salad, White Anchovy, Garlic Herb Croutons, Creamy Caesar Dressing

Buttercrunch Farms Lettuce, Heirloom Tomato, Cucumbers, Red Onions, Avocado Dressing

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BUFFET DINNER

Treat your attendees to a variety of options with our Chef’s inspired dinner buffet. A perfect choice for your evening event for your attendees to select their personal favorites. Includes Coffee, Decaf and Tea Station

SOUTH OF THE BORDER

Chicken Tortilla Soup, Cheddar Cheese, Sour Cream, Green Onion, Cilantro, Tortilla Strips

Southwest Caesar Salad, Cornbread Croutons, Tortilla Strips, Queso Fresco

Entrees
Pacifico-Lime Marinated Wagyu Beef, Tomatillo Chimmichurri
Mojo Shrimp, Roasted Corn, Garlic Coconut Cream Chicken
Tinga, Pico De Gallo Calabacitas Con Queso

Sides
Cumin Black BeansLime Cilantro Brown RiceRaquelita’s Flour

Tapenade, Caper Berry

Sauteed Alaskan Halibut
Butternut Squash Puree, Grilled Asparagus, Brown Butter
Citrus Beurre Blanc, Apple Relish

Grilled Petit Filet Of Beef
Roasted Garlic Mashed Potato, Grilled Green Bean, Hazel Dell Mushrooms, Confit Tomatoes, Sherry Wine Demi-Glace

Oak Grilled Berkshire Pork Chop
Smoky BBQ Lentils, Warm Purple Cabbage & Carrot Slaw,
Shoestring Sweet Potato, Bacon Date Jam

Elk Tenderloin
Port Wine Reduction, Parsnip Puree, Charred Broccolini, Crispy Shitakes

DESSERT

Bombe Chocolate Mousse, Raspberry Center, Hazelnut Cake

Vanilla Bean Cheesecake, Lavender Blueberry Compote, Whipped Cream

Toasted Cinnamon Creme Brulee, Chocolate Dipped Biscotti, Crushed Hazelnuts

Pineapple Cake, Coconut Mousse, Crushed Macadamia Nut

25 - 200 GUESTS | \$175 Per Person

OVER 200 GUESTS | \$200 Per Person

ALPINE

Potato Leek Soup, Pork Belly Lardon, Chive Creme Fraiche

Charred Red Cabbage And Apple Salad, Cider Vinaigrette

Tossed Chophouse Salad, Egg, Bacon, Feta, Cucumbers, Tomato, Chive, Buttermilk Dill Dressing

Whole Roasted Maple Bourbon Salmon

Pretzel Crusted Pork Chop

Fat Tire Bratwurst

Tortillas, Corn TostadasLimes, Shredded Iceberg, Diced Onions, Cilantro, Fried JalapenosSour Cream, Queso Fresco, Shredded Monterey JackTomatillo Salsa, Roasted Tomato Salsa

Tres Leches Cake

Baked Apple Cinnamon Empanadas

\$145 Per Person

PARK HYATT BBQ

Smoky Vegan Chili with Lentils, Black Beans, Green Chili, Limes, Tortilla Strips, Crema

Crispy Fried Warm Potato Salad, Whole Grain Mustard Vinaigrette, Scallions(

Tossed Chophouse Salad
Egg, Bacon, Feta, Cucumbers, Tomato, Chive, Buttermilk Dill Dressing

Whole Roasted New York Strip Carving Station, Chimichurri, Au Poivre

Maple Bourbon Cedar Plank Salmon, Italian Salsa Verde

Fried Chicken Thighs, Black Pepper Gravy, Smoky Aioli, Butter Pickles

Vegetarian Molasses Baked Beans

Oven Roasted Sweet Potatoes, Honey Lemon and Truffle Glazed Pumpkin Seeds

Grilled Green Bean Succotash, Corn, Chili Butter, Queso Fresco, Cilantro

Strawberry Shortcake, Macerated Strawberry

Chocolate Pot De Creme with Cream and Chocolate Curls

\$155 Per Person

COLORADO PROUD

Mountain View Pork Chili Verde, Cilantro, Lime, Onions

Winter Green Salad, Roasted Baby Rainbow Carrots, Goat Cheese, Creamy Pecan Vinaigrette

Buttercrunch Farms Waldorf, Green Apple, Celery, Grape, Walnuts, Champagne Vinaigrette

Chicken Schnitzel

Sauerkraut, German Senf Mustard, Pickled Vegetables, Warm Bacon Mustard Vinaigrette, Apple Chutney

Smashed Redskin Potatoes, Blis Sherry Vinegar, Scallions, Sour Cream

Fried Brussels Sprouts, Curry Mustard

Aerated Lemon Curd, Vanilla Bean Pound Cake, Poached Blueberries

Salted Caramel Chocolate Tart

\$150 Per Person

MEDITERRANEAN

Roasted Tomato And Bell Pepper Soup, Grissini, Basil Pesto

Quinoa Tabbouleh, Parsley, Pomegranate, Red Onion, Cherry Tomato, Toasted Pita, Lemon Olive Oil

Tomato Mozzarella Salad, Ciligiene Mozzarella, Heirloom Cherry Tomatoes, Arugula, Balsamic Reduction

Herb Grilled Scampi, Garlic Chard, Saffron Wine Cream Sauce, Grilled Lime

Rigatoni, Short Rib Ragout, Roasted Mushrooms Confit Tomatoes, Parmesan Herb Breadcrumbs

Chicken Piccata Al Limone, Carciofo, Asparagus, Capers, White Wine and Lemon Sauce

Eggplant And Zucchini Parmesan, Pomodorina Sauce, Basil, Mozzarella, Parmesan Cheese

Tiramisu

Creme Brulee

\$175 Per Person

BEAVER CREEK

Lobster Corn Chowder, Warm Lobster Salad

Beaver Creek Caesar Salad, Tuscan Mixed, Greens, Crispy Prosciutto, Palm Heart & Parmesan, White Anchovy, Classic Caesar Dressing

Panzanella Tomato Salad, Garlic Focaccia, Marinated Red

Colorado Striped Bass, Tomato Ragout, Grilled Broccoli Rabe, Fried Leeks

Colorado Stout Braised Beef Short Rib Stroganoff, Buttered Spaghetti

Black Truffle Butter Roasted Boulder Natural Chicken, Pork Belly Lardon, Fingerling Potatoes

Creamy Herb Polenta Chive Polenta, Peruvian Peppers

Crispy Lemon Brussels Sprouts, Bourbon Soaked Cherries, Pancetta, Lemon Aioli

Rustic Apple Bread Pudding, Bourbon Creme Anglaise

Chocolate Pecan Tarts, Whipped Chantilly Cream

\$190 Per Person

Onion, Ciligiene Mozzarella, Cucumbers, Pea Shoots, Lemon Oregano Vinaigrette

Wagyu Bavette Steak, Port Wine Demi, Hazel Dell Mushrooms, Ciopollini Onion Agro Dolce

Seafood Cioppino, Tomato & Tarragon Ragout, Roasted Tomato, Grilled Baguette

Crispy Skin Duck Breast, Pork Belly Lardons, Lyonnaise Haricot Verts, Orange Thyme Glaze

Saffron Buttered Tagliatelle Pasta, Spring Peas, Gouda, Crispy Kale

Grilled Asparagus, Shaved Parmesan, White Balsamic Vinaigrette, Spiced Marcona Almonds

Lemon Mousse Cake, Blackberry & Raspberry Sauce

Salted Caramel Chocolate Tart

\$225 Per Person

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FAMILY STYLE DINNER

A unique and relaxing dinner experience that allows your guests to share dishes served on each tableIncludes Coffee, Decaf and Tea ServiceBased on 2 hours of service. Longer service time is offered at an additional \$5/person.

SOUP

SELECT ONE SERVED INDIVIDUALLY

Potato Leek Soup, Pork Belly Lardon, Chive Creme Fraiche

Wild Hazel Dell Mushroom & Port Wine Soup, Crispy Beech Mushrooms

Roasted Heirloom Tomato & Bell Pepper Soup, Parmesan

SALAD

SELECT ONE

Iceberg Wedge, Point Reyes Blue Cheese, Crispy Pork Belly, Cherry Tomato, Pickled Red Onion, Blue Cheese Dressing

Panzanella Tomato Salad, Garlic Focaccia, Marinated Red Onion, Ciligiene Mozzarella, Basil, Cucumbers, Pea Shoots, Arugula, Lemon Oregano Vinaigrette

Arcadia Mixed Greens, Shredded Carrots, Fire Roasted Corn, Chili Rubbed Mango, Strawberry Balsamic Dressing

Caesar Salad, Tuscan Mixed Greens, Crispy Prosciutto & Parmesan, White Anchovy, Classic Caesar Dressing

ADDITIONAL SIDES

Black Pepper & Chive Polenta, Parmesan

Roasted Sweet Potatoes, Chipotle Maple Glaze, Kale, Pumpkin Seeds

Grilled Green Bean Succotash, Corn, Chili Butter, Queso Fresco,

ENTREES

SELECT TWO

Roasted, Boulder Natural Chicken Black Truffle Butter, Pork Belly Lardon, Fingerling Potatoes

Grilled Arctic Char Smashed White Beans with Kale, Asparagus, Crisp Pork Belly,

Cilantro

Olive Oil Smashed Potatoes, Roasted Garlic, Fresh Herbs

\$10 Each Per Person

Blood Orange and Tomato Nage

Wagyu Bavette Steak
Port Wine Demi, Hazel Dell Mushrooms, Cippolini Onion Agro Dolce

Oak Grilled Berkshire Pork Chops
Smoky BBQ Lentils, Warm Purple Cabbage & Carrot Slaw, Shoestring Sweet Potatoes, Bacon Date Jam

Additional Entrees | \$20 Each Per Person

DESSERTS
SELECT ONE

Chocolate Pie, Chocolate Garnish, Whipped Cream

Vanilla Cheesecake, Fresh Blueberries

Mango Cream Brulee

\$200 Per Person

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DINNER ENHANCEMENTS

Additional offerings to enhance your event's dinner service

ALTERNATIVE PLATED ENTREES

The following are offered as a plated substitution to an existing entrée item as an accommodation for vegetarian and vegan guests.

Grilled Polenta, Mix Beans, Tomato, Parmesan Crisp

Roasted Beet Steak, Stewed Golden Lentils, Chimichurri Broccolini, Toasted Almond

Paprika Rubbed Charred Cauliflower with Tahini Yogurt, Pomegranate Molasses, Fresh Mint

MAKE IT A DUO PLATE

Enhance a plated entree for a decadent surf & turf

Jumbo Shrimp | \$12 Per Person

Crab Cake | \$15 Per Person

4oz Lobster Tail | \$30 Per Person

ALTERNATIVE BUFFET ENTREES

The following are offered as a buffet substitution to an existing entrée item as an accommodation for vegetarian and vegan guests.

Eggplant Zucchini Parmigiana

"Beyond" Cassoulet, Gigantes Beans, Sun Dried Tomatoes, Seasonal Vegetables

Penne, Eggplant Caponata, Olive Oil Herb Ricotta

BEVERAGE SERVICE

Lemonade | \$5 Per Person

Iced Tea | \$5 Per Person

Iced Tea & Lemonade | \$7 Per Person

Soft Drinks | \$7 Each
Pepsi Regular, Diet and Decaffeinated Soft Drinks

bubly Sparkling Water | \$7 Each

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BUBBLES, WHITE & RED WINES

BUBBLES

- Mionetto Avantgarde, Prosecco | \$65 Bottle
- Schramsberg, “Mirabelle”, Brut Rose | \$75 Bottle
- Roederer Estate Brut, Anderson Valley, Mendocino | \$94 Bottle
- Moet & Chandon, Imperial, Epernay, France | \$110 Bottle
- McBride Sisters Rose, Hawkes Bay, New Zealand | \$55 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, Rose, “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

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HAND CRAFTED COCKTAILS

Transform an ordinary bar experience! Mixology is the art of combing ingredients to deliver the perfect harmony of flavor in a drink. At Hyatt, we've combined exceptional ingredients and premium spirits for the ultimate experience in taste and balance. Cheers!

BERRY BLUSH

Gin, Chambord, Lime Juice, Agave Nectar, Tonic

\$20 *Each*

GOLDEN EAGLE

Sweet Tea Vodka, Peach Puree, Iced Tea

\$20 *Each*

HARRIER

Citroen Vodka, Limoncello, Simple Syrup, Lemonade

\$20 *Each*

HIPPOCRAS PUNCH COCKTAIL

White Wine, Hendricks Gin, Chamomile Tea, Pineapple, Cloves. Cinnamon, Orange

\$400 *Gallon*

26% Service Charge applies to all food and beverage items. Service Charge is taxed in the State of Colorado at 10.25%.Updated 04.01.2024Valid through 10.31.2024

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 | \$17 Drink
Breckenridge Vodka, Breckenridge Gin, Captain Morgan Spiced Rum, Cruzan Rum, Jack Daniel's Whiskey, Dewars Scotch, El Jimador Tequila

Cordials | \$17 Drink

Sparkling Wine | \$65 Bottle
Mionetto Avantgarde Prosecco

Signature Wines | \$60 Bottle
House of Brown ChardonnayVavasour Sauvignon
BlancTrumpeter Cabernet SauvignonTerrazas Malbec

Domestic and Imported Beer | \$8 Each

SPA TREATMENT

Grapefruit Vodka, Sweet Vermouth, Muddled Cucumber, Grapefruit Juice, Club Soda

\$20 *Each*

BEAVER CREEK MULE

Vodka, Lemon Lime, Ginger Beer, Cherry Bitter

\$20 *Each*

STRAWBERRY PARK

Hennessy VS, Coconut Water, Muddled Strawberry, Lime and Agave Nectar

\$20 *Each*

PREMIUM HOSTED BAR

Charged on Consumption

Premium Liquor | \$19 Drink
Tito's Vodka, Bombay Sapphire Gin, Meyer's Dark Rum, Bacardi Silver Rum, Breckenridge Bourbon, Chivas Regal Scotch, Don Julio Tequila

Cordials | \$19 Drink

Premium Wines | \$78 Bottle
La Follette ChardonnayTerlano Alto Adige Pinot GrigioJ Lohr
Hilltop Cabernet SauvignonNapa Cellars Merlot

Champagne | \$110 Bottle
Moet & Chandon Imperial

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 | \$8 Each

Assorted Soft Drinks | \$7 Each

LABOR CHARGES

Cocktail Servers | \$75
1 hour of tray passing service

Bartender | \$150
We recommend 1 per 100 guests

Dedicated Wine Servers | \$150
2 hours of tableside service

PER PERSON PACKAGE BARS

PREMIUM BAR

Tito's Vodka, Bombay Sapphire Gin, Meyer's Dark Rum, Bacardi Silver Rum, Breckenridge Bourbon, Chivas Regal Scotch, Don Julio Tequila

Coors Light, Corona, Stella

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

Black Cherry White Claw | \$9 Each

Sparkling Mineral Water | \$8 Each

Assorted Soft Drinks | \$7 Each

SUPER PREMIUM HOSTED BAR

Charged on Consumption

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

Cordials | \$17 Drink

Champagne | \$135 Bottle
Veuve Cliquot Brut Yellow Label

Super Premium Wines | \$105 Bottle
Patz & Hall Chardonnay, Zd Lane 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 | \$8 Each

Assorted Soft Drinks | \$7 Each

SIGNATURE BAR

Breckenridge Vodka, Breckenridge Gin, Captain Morgan Spiced Rum, Cruzan Rum, Jack Daniel's Whiskey, Dewars Scotch, El Jimador Tequila

One Hour | \$36 Per Person

Two Hour | \$46 Per Person

Each Additional Hour | \$19 Per Person

SUPER-PREMIUM BAR

Grey Goose Vodka, Hendrick's Gin, Goslings Dark Rum, Montanya Platino Rum, Woodford Reserve Bourbon, Glenlivet 12 Scotch, Casamigos Tequila

One Hour | \$40 Per Person

Two Hour | \$50 Per Person

Each Additional Hour | \$21 Per Person

One Hour | \$46 Per Person

Two Hour | \$64 Per Person

Each Additional Hour | \$24 Per Person

CASH BAR

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

Charged by the drink to the individual guest

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