

CATERING MENU

Homewood Suites & Hampton Inn



Homewood Suites | Hampton Inn & Suites Denver Downtown – Convention Center

550 15th Street Denver, Colorado 80202

303.886.7850

www.Hilton.com

CATERING GUIDELINES

BREAK FOOD

All breaks are allotted for 30 minutes.

ALL BUFFETS

Require a minimum of 20 guests unless otherwise noted.
\$5.00 fee for each guest under the minimum of 20 guests.
Buffets are set up for one hour of service.

BREAKFAST BUFFETS

All breakfast menus include orange juice, apple juice, coffee, decaf, assorted hot teas and water service.
All beverages are included for 1-hour according to the start time.

LUNCH BUFFETS

All lunch buffets served with Iced Tea with Lemon and Water Service.
All beverages are included for 1-hour according to the start time.

DINNER BUFFETS

Served with Coffee, Decaf, Assorted Hot Teas and Water Service.
All beverages are included for 1-hour according to the start time.

PLATED MEALS

Groups of all sizes require meal cards (name and symbol to signify meal selection)

PLATED DINNERS

Served with Coffee, Decaf, Assorted Hot Teas and Water Service.
All beverages are included for 1-hour according to the start time.

MEAL HOURS

Breakfast 6:30 am-11:00 am Monday-Friday, 6:30 am-2:00 pm Saturday-Sunday.
Lunch 11:00 am-4:00 pm daily.
Dinner 4:00 pm-10:00 pm daily.

LIQUOR

All food and beverages must be provided by The Hotel. Colorado liquor laws require that the Hotel sell and serve only beer, wine and liquor purchased by the hotel from a licensed distributor.

PAYMENT INFORMATION AND GUARANTEES

The Hotel Catering Department is to be notified 72-business hours in advance to your function of your guaranteed number of guests for all meetings and social events with the exception of wedding receptions, of which, final number of attendees is due 7-days in advance.

All meeting details including estimated number of attendees, room set requirements, audio/visual requirements and meal selections are required 2 weeks prior to arrival in order for the Hotel to staff and prepare for the event.

Total charges are due and payable the day of your event based on the guarantees provided.

PRICING IS PER PERSON UNLESS NOTED.

PRICES ARE NOT INCLUSIVE OF 22% SERVICE CHARGE AND 8% SALES TAX.
MENU SELECTIONS AND PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.

BREAKFAST BUFFETS

All Breakfast Buffets include Orange Juice and Apple Juice, Coffee, Decaf, Assorted Hot Teas and Water Service.
20 person minimum. Groups under 20 people are subject to an additional \$5.00 per person fee.
Buffets are scheduled for 1 hour of service.

Classic Continental | \$20.00 per guest

Fresh Fruit Platter
Assorted Freshly Baked Breakfast Pastries
Served with Butter and Jam

Wake Up | \$25.00 per guest

Fresh Fruit Platter
Assorted Yogurt Parfaits (Yogurt, Homemade Granola and Fresh Fruit)
Sliced Meat and Cheese Platter
Bagels and Cream Cheese (Strawberry, Plain and Light)
Assorted Freshly Baked Breakfast Pastries

Mile High Breakfast | \$27.00 per guest

Fresh Fruit Platter Served with Brown Sugar Cinnamon Dipping Sauce
Breakfast Burrito individually Wrapped with Scrambled Eggs, Cheese,
Potatoes and Green Chile (Vegetarian) and Salsa Served on the Side
Applewood Smoked Bacon
French Toast Bread Pudding Served with Hot Maple Syrup

Rise & Shine | \$28.00 per guest

Fresh Fruit Platter Served with Brown Sugar-Cinnamon Dipping Sauce
Broccoli Floret and Cheddar Cheese Frittata (Gluten-Free)
All-Natural Breakfast Sausage
Roasted Rosemary Potatoes with Peppers and Onions
Assorted Freshly Baked Breakfast Pastries

American Sunrise | \$35.00 per guest

Herbed Scrambled Eggs
Applewood Smoked Bacon
All-Natural Breakfast Sausage
Stuffed French Toast with Strawberry Cream Cheese Served with Hot Maple Syrup
Roasted Rosemary Potatoes with Peppers and Onions
Freshly Baked Butter Croissants with Butter and Jam

PLATED BREAKFAST

All Plated Breakfast items include Orange Juice, Coffee, Decaf, Assorted Hot Teas and Water Service.

Quiche Lorraine | \$23.00 per guest

Served with All-Natural Breakfast Sausage Links and Roasted Breakfast Potatoes

Eggs Benedict | \$23.00 per guest

Served with Roasted Breakfast Potatoes

Add All-Natural Breakfast Sausage Links for \$2.00 per person

CHEF ATTENDED BREAKFAST ACTION STATIONS

\$50.00 Chef Attendant Fee for 1 hour breakfast service for Action Stations.

20 person minimum. Groups under 20 people are subject to an additional \$5.00 per person fee.

Omelet Station | \$10.00 per guest

Cook to Order Omelet Bar with the following Fillings:

with Shredded Cheddar Cheese, All-Natural Sausage Crumbles,

Sliced Mushrooms, Sweet Bell Peppers, Onions, Spinach, Feta Cheese Crumbles and Jalapeños

Waffle Station | \$10.00 per guest

Chef-Prepared Belgian Waffles Topped with your Choice of:

Assorted Berries, Chocolate Chips, Whipped Butter and Whipped Cream

ENHANCEMENTS

*Charged on consumption

Breakfast Burritos with Scrambled Eggs, Cheese, Potatoes and Green Chili	\$6.00 each
Ham, Egg and Cheese Croissant Sandwich	\$6.00 each
Bacon, Egg and Cheese Bagel Sandwich	\$6.00 each
Individual Assorted Yogurts	\$4.00 each
Bagels with Cream Cheese and Peanut Butter	\$38.00 per dozen
Assorted Breakfast Pastries Served with Jams and Butter	\$36.00 per dozen
Assorted Granola Bars	\$4.00 each*
Hard Boiled Eggs	\$2.00 each
Whole Fruit	\$4.00 per guest*
Fresh Sliced Fruit Display with Brown Sugar Cinnamon Dipping Sauce	\$9.00 per guest
Hot Oatmeal served with Brown Sugar, Honey, Raisins, 2% and Soy Milk	\$3.00 per guest
Assorted Cereals with 2% and Soy Milk	\$3.00 per guest
Smoked Salmon, Bagels, Cream Cheese, Capers and Chopped Red Onion	\$10.00 per guest

BEVERAGES

*Charged on consumption

Coffee or Decaf	\$60.00 per gallon
Lemonade, Hot Cider, Assorted Hot Teas or Iced Tea	\$35.00 per gallon
Orange Juice, Apple Juice or Cranberry Juice	\$20.00 per gallon
Red Bull	\$5.00 each*
Assorted Vitamin Waters	\$4.00 each*
Perrier Sparkling Water	\$4.00 each*
Bottled Water	\$3.00 each*
Assorted Sodas	\$4.00 each*

All Day Beverage Package | \$21.00 per guest

Served at 7:00 am, refreshed 3 times

Assorted Sodas, Coffee, Decaf, and Assorted Hot Teas

8 Hour Service

Half Day Beverage Package | \$15.00 per guest

Refreshed 1 time

Assorted Sodas, Coffee, Decaf, and Assorted Hot Teas

4 Hour Service

MORNING BREAKS

Breaks are scheduled for 30 minutes of service.

20 person minimum. Groups under 20 are subject to an additional \$5.00 per person fee.

Fresh Start | \$10.00 per guest

Assorted Granola Bars, Fresh Whole Fruit
Coffee, Decaf and Assorted Hot Teas

Power Up | \$13.00 per guest

Assorted Yogurts, Granola Bars, Fresh Fruit Display
Coffee, Decaf and Assorted Hot Teas

Boulder Morning | \$15.00 per guest

Create Your Own Parfait with Yogurt, Homemade Granola
and Fresh Assorted Berries
Fresh Whole Fruit
Assorted Nuts
Coffee, Decaf and Assorted Hot Teas

AFTERNOON BREAKS

Breaks are scheduled for 30 minutes of service.

20 person minimum. Groups under 20 are subject to an additional \$5.00 per person fee.

Chipper | \$12.00 per guest

Fresh Salsa and Guacamole Served with Tortilla Chips
 Potato Chips with Ranch Dip or Green Chili Dip
 Served with Assorted Sodas

Energize | \$15.00 per guest

Vegetable Crudité Served with Ranch Dip
 Pita Chips with Hummus
 Served with Red Bull and Vitamin Water

Intermission | \$15.00 per guest

Popcorn, Cracker Jacks, Peanuts, Pretzels, Candy Bars
 Served with Assorted Sodas and Bottled Water

Trailblazer | \$15.00 per guest

Create Your Own Trail Mix with White and Dark Chocolate Chips,
 Raisins, Dried Cranberries, Mini Pretzels, Mixed Nuts and Popcorn
 Served with Iced Tea and Lemonade

Cookies & Milk | \$13.00 per guest

Assorted Freshly Baked Cookies and Brownies with 2% and Skim Milk

Protein Power | \$14.00 per guest

Cheese Tray
 Peanut Butter and Celery Sticks
 Mixed Nuts
 Iced Tea and Vitamin Water

AFTERNOON ENHANCEMENTS

Vegetable Crudité with Ranch Dip	\$7.00 per guest
Cheese Display with Assorted Crackers	\$8.00 per guest
Assorted Freshly Baked Cookies	\$35.00 per dozen
Assorted Brownies and Crumb Bars	\$35.00 per dozen
Snack Mix (a pound serves approximately 8 guests)	\$16.00 per pound
Chips and Salsa	\$5.00 per guest

LUNCH MENUS

All Lunch Menus include Iced Tea with Lemon & Water Service
with Freshly Baked Rolls – Served with Compound Butter Rosettes
20 person minimum. Groups under 20 people are subject to an additional \$5.00 per person fee.
20-49 guests can choose up to two Entrées. 50 or more guests can choose up to three Entrées.

Plated Lunch

\$41.00 per guest

Salad (Select One)

Mixed Field Greens Salad with Fresh Seasonal Vegetables Served with Balsamic Vinaigrette

Classic Caesar Salad with Focaccia Croutons and Parmesan Frico

Entrée (Select Two)

Lemon Rosemary Chicken

Grilled Flank Steak

Marinated and Grilled Flank Steak, Sliced and Drizzled with Basil Chimichurri

Pan-Seared Salmon Topped with Herb and Lemon Compound Butter Round

Coq au Vin – Chicken Braised in Red Wine with Mushrooms, Onions, Bacon and Herbs

Polenta Napoleon (Vegetarian)

Quinoa Stuffed Bell Pepper (Vegetarian)

Sides (Select Two)

Roasted Vegetable Ratatouille Sprinkled with Fresh Thyme

Roasted Garlic Smashed Potatoes

Scalloped Potato Stack

Haricot Vert – Sautéed French Green Beans with Thinly Sliced Red and Orange Bell Peppers

Rice Pilaf

Dessert (Select One)

Red Velvet Cake with Cream Cheese Icing

Chocolate Trilogy (Dark, Milk and White Chocolate Mousse layered with Chocolate Cake)

Hot Lunch Buffet

\$38.00 per guest

Buffets are scheduled for 1 hour of service.

Salad (Select One)

Mixed Field Greens Salad with Fresh Seasonal Vegetables Served with Balsamic Vinaigrette

Classic Caesar Salad with Focaccia Croutons and Shaved Parmesan Frico

Entrée(Select Two)

Chicken Puttanesca

Braised Beef Brisket

Four Cheese and Vegetable Lasagna

Four Cheese and Sausage Lasagna

Roasted Pork Loin with Jalapeno Peach Chutney

Sides (Select Two)

Roasted Vegetable Ratatouille Sprinkled with Fresh Thyme

Roasted Garlic Smashed Potatoes

Penne Pasta Tossed with Olive Oil and Fresh Herbs

Honey Dill Carrots

Rice Pilaf

Dessert (Select One)

Assorted Cookies, including the Signature Triple Chocolate Cookie

Chocolate and White Chocolate Craisin Oatmeal Cookie

Berry Trifle

Tiramisu

SALADS & SANDWICHES

Entrée Salads | \$26.00 per guest

All Lunches include Iced Tea with Lemon and Water Service with Freshly Baked Rolls – Served with Compound Butter Rosettes. 20 person minimum. Groups under 20 people are subject to an additional \$5.00 per person fee. 50 or more guests can choose up to two options.

Classic Cobb Salad

Romaine Lettuce Topped with Rows of Avocado, Crumbled Bacon, Diced Chicken, Chopped Tomatoes, Hard Boiled Egg Slices and Crumbled Blue Cheese with Buttermilk Blue Cheese Dressing

Balsamic Chicken

Mixed Field Greens Topped with Sliced Balsamic Marinated Grilled Chicken, Fresh Basil, Roma Tomatoes and Feta Crumbles with Balsamic Vinaigrette

Grilled Salmon

Olive Oil Brushed Grilled Salmon with Thinly Sliced Cucumber Over Mixed Field Greens Served with Fresh Lemon Wedges and Citrus Vinaigrette

Grilled Flank Steak

Medium Rare Sliced Flank Steak, Cherry Tomatoes and Blue Cheese Crumbles Over Field Greens with Balsamic Vinaigrette

Cheese Tortellini & Tri-Colored Peppers

Served on Mixed Field Greens, Sprouts and Thinly Sliced Red Onion with Champagne Vinaigrette

Salad & Sandwich Lunch Buffet | \$31.00 per guest

All Lunches include Iced Tea with Lemon and Water Service. 20 person minimum. Groups under 20 people are subject to an additional \$5.00 per person fee. Buffets are scheduled for 1 hour of service.

Mixed Field Green

Salad Topped with Fresh Vegetables Served with Balsamic Vinaigrette

Herb Pasta Salad

Pasta Salad with Artichoke Hearts, Sun-dried Tomatoes, Fresh Herbs, Sliced Olives and Toasted Pine Nuts

Gourmet Sandwich Platter

Featuring Freshly Baked Focaccia Bread and Baguette

The Top Five Most Popular Sandwiches:

Balsamic Chicken, Turkey and Swiss, Roasted Veggie, Grilled Salmon, Roast Beef and Cheddar

Whole Fruit Basket

Individual Bags of Gourmet Potato Chips

Assorted Cookie Platter

MEXICAN BUFFETS

All Lunches include Iced Tea with Lemon and Water Service.

20 person minimum. Groups under 20 people are subject to an additional \$5.00 per person fee.

Buffets are scheduled for 1 hour of service.

Fajita Bar | \$39.00 per guest

Soft Flour Tortillas
Seasoned Beef and Marinated Chicken
Sautéed Peppers and Onions
Southwestern Black Beans
Spanish Rice

Toppings:

Jalapeño
Classic Salsa and Salsa Verde
Shredded Cheddar Cheese
Sour Cream and Guacamole

Served with:

Mixed Field Green Salad
and Jalapeño Ranch Dressing
Tortillas Chips and Salsa

Dessert (Select One):

Classic Flan
Mayan Brownies

Taco Bar | \$36.00 per guest

Hard Corn Shells and Soft Flour Tortillas
Seasoned Ground Beef
and Shredded Tequila Lime Chicken

Toppings:

Shredded Cheddar Cheese
Shredded Lettuce
Cilantro Sour Cream
Tomato Salsa
Sliced Black Olives
Guacamole

Served with:

Spanish Rice
Southwestern Black Beans
Tortillas Chips and Salsa
Mixed Field Green Salad
and Jalapeño Ranch Dressing

Dessert (Select One):

Classic Flan
Mayan Brownies

BOXED LUNCHES

\$30.00 per guest

All Boxed Lunches include Green Side Salad, Whole Fruit,
Individual Bag of Gourmet Potato Chips, and Triple Chocolate Brownie.

Assorted Sodas and Water Service provided with Boxed Lunches.

20 person minimum. Groups under 20 people are subject to an additional \$5.00 per person fee.

20-49 guests choose up to 3 options | 50 or more guests can choose up to 4 options

Each sandwich variety can be made as a salad by request.

Chunky Chicken

Chunky Chicken with Golden Raisins, Celery and Toasted Pecans Served on a Croissant

BLT

Applewood Smoked Bacon, Romaine Lettuce Leaves, Sliced Roma Tomatoes
and Olive Tapenade Mayo Served on Focaccia Bread

Veggie

Marinated, Sliced and Grilled Portobello Mushrooms, Zucchini, Red Peppers
and Garlic Aioli Served on Whole Wheat Bread

Roast Beef & Cheddar

The Classic Roast Beef and Sharp Cheddar Sandwich with Horseradish Mayo Served on Whole Wheat Bread

Italiano

Thinly Sliced Sopressata, Prosciutto, Capicola, Tomato, Marinated Peppers
and Fresh Mozzarella on a Baguette

Salmon

Grilled Salmon with Thinly Sliced Cucumber and Lemon Zest Mayo on Whole Wheat

Balsamic Chicken

Sliced Balsamic Marinated Grilled Chicken, Fresh Basil, Roma Tomatoes
and Feta Crumbles on Focaccia Bread

Turkey & Swiss

Sliced Oven Roasted Turkey, Swiss Cheese, Tomatoes and Raspberry Chipotle Mayo on Whole Wheat

Thai Chicken

Sliced Grilled Chicken Breast with Thai Peanut Sauce, Thinly Sliced Red Onion
and Fresh Cilantro Leaves on a Baguette

Truffled Egg Salad

A classic with a twist! Served on Marble Rye Bread

PLATED DINNER MENU

\$54.00 per guest

All Dinner Menus include Coffee, Decaf, Assorted Hot Teas and Water Service with Freshly Baked Dinner Rolls – Served with Compound Butter Rosettes

20 person minimum. Groups under 20 people are subject to an additional \$5.00 per person fee. 20-49 guests can choose up to two Entrée options. 50 or more guests can choose up to three Entrée options. Selections must be pre-ordered and selections must be clearly labeled with the guest's option.

Salad (Select One)

Mixed Field Greens Salad with Fresh Seasonal Vegetables
Served with Balsamic Vinaigrette

Classic Caesar Salad with Focaccia Croutons and Parmesan Frico

Iceberg Wedge with Blue Cheese Crumbles, Bacon Crumbles,
Chopped Tomatoes and Blue Cheese Dressing

Entrée(Select Two or Three)

Chef-Carved Prime Rib Served with Au Jus and Horseradish Sauce

Italian Lemon Butter Chicken – Chicken Breasts in a Lemon Butter Sauce
with Pancetta, Mushrooms and Artichoke Hearts

Grilled Sesame Soy Salmon Served with Lemon Aioli

Vegetable-Stuffed Portobello Mushroom Panko Stuffing with
Roasted Garlic, Spinach, Artichoke Hearts and Parmesan Cheese
Served with a Balsamic Reduction and Rosemary Aioli

Lasagna Rollatini – Pasta Rolled with Seasoned Ricotta Cheese
Topped with Tomato Sauce and Parmesan Cheese

Sides (Select Two)

Roasted Garlic Smashed Potatoes

Haricot Vert – Sautéed French Green Beans with
Thinly Sliced Red and Orange Bell Peppers

Roasted Vegetable Ratatouille Sprinkled with Fresh Thyme

Scalloped Potato Stack

Rice Pilaf

Dessert (Select One)

Red Velvet Cake with Cream Cheese Icing

Chocolate Trilogy (Dark, Milk and White Chocolate Mousse layered with Chocolate Cake)

Fresh Fruit Skewer Drizzled with White Wine and Mint Reduction (2 per guest)

22% Service Charge | 8% Applicable Tax

HOT DINNER BUFFET

\$59.00 per guest

All Dinner Menus include Coffee, Decaf, Assorted Hot Teas and Water Service
With Freshly Baked Dinner Rolls – Served with Compound Butter Rosettes

20 person minimum. Groups under 20 people are subject to an additional \$5.00 per person fee.
Buffets are scheduled for 1 hour of service.

Salad (Select One)

Mixed Field Greens Salad with Fresh Seasonal Vegetables
Served with Balsamic Vinaigrette

Classic Caesar Salad with Focaccia Croutons and Shaved Parmesan

Entrée(Select Two)

Chicken Puttanesca Fresh Tomato Sauce Made with a White Wine Reduction,
Artichoke Hearts, Black Olives, Capers and Garlic
(This option can be made into a vegetarian option with the chicken on the side.)

Lemony Chicken Milanese Prepared “in the style of Milan”, Breaded Chicken,
Pan-Fried and then Topped with a Lemony Caper Butter Sauce

Seared Salmon Served with Chile Lime Compound Butter

Sirloin Medallions Served with Marsala Sauce and Mushroom

Lasagna Rollatini Pasta Rolled with Seasoned Ricotta Cheese
Topped with Tomato Sauce and Parmesan Cheese

Sides (Select Two)

Roasted Garlic Smashed Potatoes

Haricot Vert – Sautéed French Green Beans with
Thinly Sliced Red and Orange Bell Peppers

Roasted Vegetable Ratatouille Sprinkled with Fresh Thyme

Penne Pasta Tossed with Olive Oil and Fresh Herbs

Rice Pilaf

Dessert (Select One)

Premium Two-Bite Sweets Display
Featuring a Variety of Mini Treats in Assorted Flavors and Frostings (2 pieces per guest)

APPETIZER MENU

\$39.00 per guest = Choose up to 5 items

\$55.00 per guest = Choose up to 7 items

\$5.00 for each additional item

Silver Tray Passed Service and Display Stations

20 person minimum. Reception menus are based on 2 Hours.

Light Reception is 3-4 pieces per person. Heavy Reception is 8-10 pieces per person.

HOT APPETIZERS

Bacon and Chevre Tart

Sweet Grass Farms Chevre with Crumbled Bacon, Onion, and Garlic; all Finished with an Oven-Dried Cherry Tomato

Lamb Lollipop Topped with Mint Chimichurri

Lamb Seasoned with Mild Curry and Spices and Raisins

Cherry Wood Smoked Beef Brisket Slider

Slow Roasted and Cherry Wood Smoked Beef Brisket Topped with Caramelized Red Onion and BBQ Sauce Blended with Smoked Maraschino Cherry All on a Mini Onion Roll

Chicken Satay Skewer

Marinated and Grilled Chicken on a Skewer Served with a Spicy Peanut Dipping Sauce

Mini Lobster Cobbler

Savory Tart Filled with Lobster, Sautéed Mushrooms and Sherry Reduction Topped with Buttered Panko Crust

French Onion Tart

Fashioned after French Onion Soup with Swiss Cheese, Caramelized Red Onions and Brandy

Spicy Black Bean and Queso Fresco Empanadas

Served with Cilantro Sour Cream

COLD APPETIZERS

Caprese Kabob

Mozzarella, Fresh Basil, Cherry Tomato Sprinkled with Flaked Finishing Salt

Mini Grilled Veggie and Cheese Tortellini Skewers

Drizzled with Basil Oil

California Rolls

Sushi Rolls Served with Pickled Ginger, Wasabi and Soy Sauce

Jumbo Tail-On Cocktail Shrimp

Served with Homemade Cocktail Sauce

Prosciutto Wrapped Asparagus

Tender Asparagus Wrapped with Thinly Sliced Prosciutto

Sliced Beef Tenderloin Baguette Slice

Served with a Dollop of Creamy Horseradish

Assorted Canapés

Gourmet Selection of various Canapés

Caprese Crostini

Fresh Mozzarella, Sweet Basil and Roma Tomato Finished with a Balsamic Reduction

Mini Biscuit Sandwiches

With Prosciutto and Fig Confit

CARVING STATIONS

\$150.00 Chef Attendant Fee for 1 hour service for Action Stations.
20 person minimum. Groups under 20 people are subject to an additional \$5.00 per person fee.

Prime Rib Carving Station | \$499.00

Served with Au Jus and Horseradish Cream

~Serves 25~

Ham Carving Station | \$424

with Guest Choice Sauces such as Cola Reduction and Whiskey Pineapple – Orange

~Serves 25~

Turkey Carving Station | \$424

Guest Choice Sauces such as
Dijon Herb and Raspberry Chipotle

~Serves 25~

Flank Steak with Basil Chimichurri | \$474.00

~Serves 25~

Duck Breast with Cherry Port Sauce | \$499

~Serves 25~

DISPLAYS

Cheese Display with a Variety of Gourmet Crackers | \$10.00 per guest

Fresh Sliced Fruit Display with Honey Yogurt Dip | \$7.00 per guest

Vegetable Crudité with Ranch Dip | \$7.00 per guest

DESSERTS

Two-Bite Sweets Display (3 pieces per person) | \$12.00 per guest

A variety of bite-sized treats, for example:

Mocha Mini Éclairs

Vanilla Cream Puffs

Mini Cupcakes in Signature Flavors and Frostings

Salted Caramel Bars - The Signature “Homewood Suites” and “Hampton Inn” Dessert

INSPIRE MEETING PACKAGE

20 person minimum. Groups under 20 people are subject to an additional \$5.00 per person fee.

All Day Beverage Package Included with Inspire Meeting Package.

Beverages Refreshed at 10:00 am and 2:00 pm.

\$65 per guest

Continental Breakfast

Breakfast Breads, Fresh Fruit, Assorted Yogurt Cups

Served with Orange Juice, Coffee, Decaf, Assorted Hot Teas and Water Service

Morning Snacks

Whole Fruit Basket and Homemade Granola Squares

Lunch Buffet

Choose from the Hot Lunch Buffet, Salad Entrée, Sandwich & Salad Buffet or the Boxed Lunches

Afternoon Snacks

Assorted Cookies

Veggie Basket with Classic Hummus

BRILLIANCE MEETING PACKAGE

20 person minimum. Groups under 20 people are subject to an additional \$5.00 per person.

All Day Beverage Package Included with Brilliance Meeting Package.

Beverages Refreshed at 10:00 am and 2:00 pm.

\$75 per guest

Hot Breakfast Buffet

Choose from the Mile High Breakfast, Rise & Shine Breakfast or American Sunrise Breakfast Buffet

Morning Snacks

Whole Fruit Basket and Homemade Granola Squares

Lunch Buffet

Choose from the Hot Lunch Buffet, Salad Entrée, Sandwich and Salad Buffet or the Boxed Lunches

Afternoon Snacks

Assorted Cookies

Veggie Basket with Classic Hummus

Cheese Display

Assorted Cheese Served with Gourmet Crackers

THE BAR

Liquor

SILVER	Host: \$6.00	Cash: \$6.50
GOLD	Host: \$8.00	Cash: \$8.50
DIAMOND	Host: \$10.00	Cash: \$10.50

SILVER

Pinnacle Vodka
 Ronrico Rum
 Pinnacle Gin
 Suaza Tequila
 Jim Beam
 Seagrams 7

GOLD

UV Vodka
 Bacardi Superior Rum
 Tanqueray Gin
 Espolon Blanco Tequila
 Jack Daniels
 Seagrams 7
 Jim Beam
 Tuaca
 Red Stag Bourbon

DIAMOND

Ketel One Vodka
 Bacardi Superior Rum
 Bombay Sapphire Gin
 Crown Royal Whiskey
 Johnny Walker Red
 Makers Mark
 Courvoisier
 Tuaca
 Grand Marnier
 Kahlua

Packages

	For the First Hour:	For Each Additional Hour:
One Hour Silver Package	\$14.00	\$8.00
One Hour Gold Package	\$17.00	\$9.00
One Hour Diamond Package	\$21.00	\$11.00

Wine

Host: **\$6.00** Cash **\$6.50**
 Salmon Creek Chardonnay
 Salmon Creek Sauvignon Blanc
 Salmon Creek Cabernet Sauvignon
 Salmon Creek Merlot

Beer

Domestic Beer	Host \$6.00	Cash \$7.00
Imports	Host \$6.00	Cash \$7.00
Micro Beer	Host \$7.00	Cash \$8.00

Bartender Fees

\$100 Labor fee per Bartender applies for two hour service.
 \$25.00 per bartender per hour after two hours.
 One (1) Bartender required for every 100 guests.

The dispensing of alcoholic beverages is regulated by the Colorado State Liquor commission.
 As a licensee, the Hotel is responsible for administration of these regulations within the Hotel.
 Liquor cannot be brought into the Hotel from outside sources.

22% Service Charge | 8% Applicable Tax