



HYATT REGENCY DENVER AT COLORADO CONVENTION CENTER

## HYATT WEDDING GUIDE



# Bronze

## BRONZE INCLUSIONS

Based on 100 Guests Reception \$10,000 (100 Guests x \$100) Site Fee Starting at \$2,500 - Varies by Venue *Estimates is not inclusive of applicable service charge and taxes.*

### **Reception Package Pricing: \$100 Per Guest**

#### **Inclusions**

- Choice of Two Passed Hors D'oeuvres
- Sparkling Wine or Cider Toast
- One Hour Signature Hosted Bar during Cocktail Hour
- Bread Presentation Basket on Dinner Tables
- Two Course Plated Dinner
- Coffee Service with Wedding Cake Service
- Wedding Cake with Buttercream Design
- Hotel's Tables, Chairs, Staging and Dance Floor
- Three Votive Candles Per Table
- Two Dressing Rooms on Your Wedding Day
- Complimentary Private Menu Tasting for Up to 4 Guests
- Professional Event Captain and Event Manager
- Upgraded Room Included for Newlyweds' Night of the Wedding, Based on Availability
- Special Room Rates for Guest Accommodations, Based on Availability
- World of Hyatt Honeymoon Award Points

*Price is Exclusive of Applicable Service Charge and Taxes. See Menu Selections and Available Enhancement Options.*

### **Wedding Site Fee Starting at \$2,500**

**Food and Beverage Minimum:** Based Upon Date and Event Space

Prices are subject to 25% taxable service charge and current Colorado sales tax of 8%. Menu pricing valid for October 1 - April 30, 2025 and may change based on availability and market conditions. All menu selections are to be received 14 days prior to the first event.

# Silver

Based on 100 Guests Reception \$20,000 (100 Guests x \$200) Site Fee Starting at \$2,500 - Varies by Venue *Estimates is not inclusive of applicable service charge and taxes.*

## SILVER INCLUSIONS

### **Reception Package Pricing: \$120 Per Guest**

## Inclusions

- Choice of Three Passed Hors D'oeuvres
- Sparkling Wine or Cider Toast
- One Hour Signature Hosted Bar during Cocktail Hour
- Bread Presentation Basket on Dinner Tables
- Two Course Plated Dinner
- Coffee Service with Wedding Cake Service
- Wedding Cake with Buttercream Design
- Hotel's Tables, Chairs, Staging and Dance Floor
- Three Votive Candles Per Table
- Two Wedding Day Dressing Rooms
- Complimentary Private Menu Tasting for Up to Four Guests
- Professional Event Captain and Event Manager
- Upgraded Room Included for Newlyweds' Night of the Wedding, Based on Availability
- Special Room Rates for Guest Accommodations, Based on Availability
- World of Hyatt Honeymoon Award Points

*Price is exclusive of applicable service charge and taxes. See menu selections and available enhancement options.*

## Wedding Site Fee Starting at \$2,500

**Food and Beverage Minimum:** Based Upon Date and Event Space

Prices are subject to 25% taxable service charge and current Colorado sales tax of 8%. Menu pricing valid for October 1 - April 30, 2025 and may change based on availability and market conditions. All menu selections are to be received 14 days prior to the first event.

## Gold

### GOLD INCLUSIONS

#### Reception Package Pricing: \$140 Per Guest

## Inclusions

- Choice of Four Passed Hors D'oeuvres
- Sparkling Wine or Cider Toast
- One Hour Signature Hosted Bar during Cocktail Hour
- Bread Presentation Basket on Dinner Tables
- Two Course Plated Dinner
- Coffee Service with Wedding Cake Service
- Wedding Cake with Buttercream Design

- Hotel's Tables, Chairs, Staging and Dance Floor
- Three Votive Candles Per Table
- Two Wedding Day Dressing Rooms
- Complimentary Private Menu Tasting for Up to Four Guests
- Professional Event Captain and Event Manager
- Upgraded Room Included for Newlyweds' Night of the Wedding, Based on Availability
- Special Room Rates for Guest Accommodations, Based on Availability
- World of Hyatt Honeymoon Award Points

*Price is exclusive of applicable service charge and taxes. See menu selections and available enhancement options.*

### **Wedding Site Fee Starting at \$2,500**

**Food and Beverage Minimum:** Based Upon Date and Event Space

Prices are subject to 25% taxable service charge and current Colorado sales tax of 8%. Menu pricing valid for October 1 - April 30, 2025 and may change based on availability and market conditions. All menu selections are to be received 14 days prior to the first event.

## Platinum

Based on 100 Guests Reception \$20,000 (100 Guests x \$200) Site Fee Starting at \$2,500 - Varies by Venue *Estimates is not inclusive of applicable service charge and taxes.*

### PLATINUM INCLUSIONS

#### **Reception Package Pricing: \$190 Per Guest**

#### **Inclusions**

- Choice of Four Passed Hors D'oeuvres
- Sparkling Wine or Cider Toast
- One Hour Hosted Signature Bar during Cocktail Hour
- Signature Red and White Wine per Table of 10 with Dinner Service
- Bread Presentation Basket on Dinner Tables
- Personal Preference Dinner
- Wedding Cake with Buttercream Design
- Coffee and Tea Service with Wedding Cake
- Hotel's Tables, Chairs, Staging and Dance Floor
- Three Votive Candles Per Table
- Two Wedding Day Dressing Rooms
- Complimentary Private Menu Tasting for Up to Four Guests
- Professional Event Captain and Event Manager
- Upgraded Room Included for Newlyweds' Night of the Wedding, Based on Availability
- Special Room Rates for Guest Accommodations, Based on Availability
- World of Hyatt Honeymoon Award Points

*Price is exclusive of applicable service charge and taxes. See menu selections and available enhancement options.*

**Wedding Site Fee Starting at \$2,500**

**Food and Beverage Minimum:** Based Upon Date and Event Space

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## Emerald

Based on 100 Guests Reception \$10,000 (100 Guests x \$100) 6 Hour Bar Service \$425 Site Fee Starting at \$2,500 - Varies by Venue *Estimates is not inclusive of applicable service charge and taxes.*

### EMERALD INCLUSIONS

**Reception Package Pricing: \$150 Per Guest**

**Inclusions**

- Choice of Two Passed Hors D'oeuvres
- Sparkling Wine Toast
- One Hour Hosted Signature Bar
- Three Station Buffet Dinner
- Tables, Chairs, Staging and Dance Floor
- Three Votive Candles Per Table
- Two Wedding Day Dressing Rooms
- Complimentary Private Menu Tasting for Up to Four Guests
- Professional Event Captain and Event Manager
- Suite Included for Newlyweds' Night of the Wedding, Based on Availability
- Special Room Rates for Guests' Accommodations, Based on Availability
- World of Hyatt Honeymoon Award Points

*Price is exclusive of applicable service charge and taxes. See menu selections and available enhancement options.*

**Wedding Site Fee Starting at \$2,500**

**Food and Beverage Minimum:** Based Upon Date and Event Space

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## Sapphire

Based on 100 Guests Reception \$20,000 (100 Guests x \$200) Site Fee Starting at \$2,500 - Varies by Venue *Estimates is not inclusive of applicable service charge and taxes.*

### SAPPHIRE INCLUSIONS

#### **Reception Package Pricing: \$150 Per Guest**

##### **Inclusions**

- Choice of Three Passed Hors D'oeuvres
- Sparkling Wine Toast
- One Hour Hosted Signature Bar
- Signature Wine Service with Dinner
- Four Station Buffet Dinner
- Coffee and Tea Service with Wedding Cake
- Tables, Chairs, Staging and Dance Floor
- Two Wedding Day Dressing Rooms
- Complimentary Private Menu Tasting for Up to Four guests
- Professional Event Captain and Event Manager
- One Suite Included for Newlyweds' Night of the Wedding, Based on Availability
- Special Room Rates for Guest Accommodations, Based on Availability
- World of Hyatt Honeymoon Award Points

*Price is exclusive of applicable service charge and taxes. See menu selections and available enhancement options.*

#### **Wedding Site Fee Starting at \$2,500**

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## Hors D'Oeuvres

## HORS D'OEUVRES

### Headline

- 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 50 pieces per selection.
- Additional Hors D'oeuvres available to order at \$8 per piece.

## COLD SELECTIONS

Vegetable Wonton Cone

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Tomato & Fresh Mozzarella Stacks

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Bruschetta with Roasted Pepper Bean Hummus

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Blue Cheese, Pear Butter & Walnut Blini

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Strawberries Stuffed with Brie

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Mini Lobster Roll with Cajun Cream

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Crab Wonton Taco

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Nori Ahi Stack

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Mini Poke Bowl with Ahi Tuna

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Smoked Red Bird Chicken with Spring Pea Mousse

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Seared Lamb with Tzatziki Mousse

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Apple Smoked Duck Breast

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Mini Teriyaki Beef Bowl

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Pomegranate Shrimp, Citrus Lemongrass Mousse

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Beef Tenderloin on Blue Corn Pancake

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## WARM SELECTIONS

Green Chili Mac & Cheese Lollipop

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Boursin Stuffed Artichoke with Tomato Coulis

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Carnitas Style Jackfruit Tostada

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Chorizo & Manchego Arepas

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Maple Glazed Pork Belly Skewer

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Bison Chili Cornbread

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Carne Asada Tortilla Crisp

---

Togarashi Beef Wonton with Orange Marmalade

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Shrimp Tempura with Sweet Chili Sauce

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Shrimp Casino

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Lobster Arancini

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Jalapeno Bacon Wrapped Scallop

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Sage and Brown Butter Turkey Wrapped in Bacon

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Avocado Spring Roll with Roasted Tomato Salsa

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## BUFFET STATIONS

### CHARCUTERIE STATION

Assorted Selection of Meats, Cheeses, Nuts, Olives, Pickles,  
Crackers, Fruit and Jams

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### ITALIAN STATION

Choice of Spaghetti or Penne Noodles

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Marinara Sauce, Cream Sauce, Meat Sauce

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Tossed Caesar Salad

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Buttered Garlic Bread

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Enhancements | \$12 Per Guest

- Chicken Marsala
- Chicken Parmesan
- Chicken Picatta
- Baked Ravioli Lasagna
- Broccoli Alfredo
- Shrimp Scampi
- Beef Braciola



## SLIDER STATION

Pulled Pork

Baked Beans

Cheeseburger

Coleslaw

Veggie Burger

Mac & Cheese

Shredded Chicken

Homemade Potato Chips

## SOUP & SALAD STATION

French Onion Soup

Classic Caesar Salad

Cobb Salad

Strawberry Spinach Salad

Italian Wedding Soup

Potato Leek Soup

## SWEET STATION

Dessert Shooters - Choose One

- Tiramisu
- Dulce de Leche
- Strawberry Shortcake
- Panna Cotta
- Whipped Cheesecake

Churro Station

Churros with Chocolate Sauce, Caramel Syrup, Whip Cream and Vanilla Ice Cream

Chocolate-Dipped Station

- Beef Meatballs

## TACO STATION

Adobo Chicken

Carne Asada with Onion and Cilantro

Jack Fruit

Black Bean, Roasted Corn and Quinoa

Accompaniments

Tortillas, Chipotle Crema, Cotija, Roasted Tomato Salsa, Salsa Verde and Shaved Cabbage

## SEAFOOD STATION

Jumbo Shrimp Cocktail Platter

**\$10** *Per Person*

Chocolate Fountain with Apple Wedges, Pineapple Rings, Coconut Macaroons, Marshmallows and Pretzels

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## PLATED DINNER

This Menu is Designed to Select One Salad and One Entree to Be Served to All Guests.

### SALADS

Mixed Artisan Green Salad  
Watermelon Radish, Roasted Heirloom Carrots, Goat Cheese,  
Sliced Croutons, Balsamic Fig Dressing

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Mixed Greens  
Shaved Fennel, Dried Apricots, Goat Cheese, Pumpkin Seeds,  
Citrus Vinaigrette

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Chopped Romaine Greens  
Cornbread Croutons, Cheddar Cheese, Cucumbers, Wedge  
Tomatoes, Cider Vinaigrette Dressing

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Wedged Gem Lettuce  
Strawberries, Pistachio Brittle, Blue Cheese, White Balsamic  
Vinaigrette

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### ENTREES

Bronze Package Selections  
Chicken Piccata Salmon Piccata Charred Flatiron Steak with  
Cabernet Demi Glaze Wild Mushroom Ravioli

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Silver Package Selections  
Garlic Roasted Breast of Hen Shrimp Scampi with Crusty Garlic  
Toast Bison Prime Rib with Rosemary Jus and Shoestring Potato  
Nest Ancho Braised Short Rib Roasted Vegetable Struddle

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Gold Package Selections  
Seared Chicken Pan Seared Stripped Bass Roasted Beef  
Tenderloin with Garlic Demi Charred Ribeye with a Herb Butter  
Giant Onion Ring Roasted Vegetable Cannoli with White Tomato  
Puree

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### ACCOMPANIMENT OPTIONS

Garlic Whipped Potatos

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Creamy Orzo Charred Broccolini

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Seasonal Risotto

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Rainbow Baby Carrots

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Charred Broccolini

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Roasted Baby Squash

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SELECTIONS ARE DUE TO THE HOTEL NO LATER  
THAN 14 BUSINESS DAYS PRIOR TO THE EVENT.

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## PLATINUM PERSONAL PREFERENCE MENU

### SALADS

Garden Zucchini  
Goat Cheese, Pepitas, Smoked Tomatoes, Lemon Citrus Dressing

Arugula, Radicchio, and Endive Salad  
Simple Lemon Vinaigrette

Heirloom Tomatoes and Burrata  
Petite Basil, Aged Balsamic, EVOO

Arugula  
Sliced Stone Fruit, Crumbled Farmers Cheese, Roasted Tomato,  
Raspberry Vinaigrette

### ACCOMPANIMENT OPTIONS

Creamy Polenta with Fontina

Truffle and Parmesan Roasted Potatoes

Artichoke and Lemon Risotto

Roasted Garlic and Herb Whipped Potatoes

Green Chili Mac and Cheese

Wild Mushroom Mac and Cheese

Braised Winter Greens

Honey Glazed Baby Carrots

Grilled Broccolini with Garlic and Warm Lemon Vinaigrette

Asparagus with Toasted Hazelnuts and Pecorino

Roasted Brussel Sprouts with Pomegranate Glaze

### INDIVIDUAL GUEST CHOICE ENTREE

Pistachio Crusted Colorado Lamb Loin  
Blackberry Compote

Local Stout Braised Short Rib  
Caramelized Mirepoix

Herb Rubbed Beef Tenderloin  
Roasted Tomatoes and Garlic, Cabernet Reduction

Oven Roasted Chicken  
Cipollini Onions, Cherry Tomatoes, Pan Gravy

Citrus Glazed Salmon  
Shaved Fennel

Stripped Bass  
Herb Salad, Charred Lemon

SALAD, 1ST COURSE, ACCOMPANIMENT  
SELECTIONS AND WEDDING CAKE DUE TO THE  
HOTEL 14-DAYS PRIOR

Vegetarian (Chef's Choice Selection)  
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## Former Saint Rehearsal Dinner

### PRIVATE EVENT MENU ONE

#### MAIN COURSE

Local Blackened Bass  
Pattypan Squash, Baby Zucchini, Buerre Blanc  
.....

Roasted Half Chicken  
Boursin Whipped Potatoes  
.....

Beef Hanger Steak  
Green Chile Polenta, Pineapple Pico de Gallo  
.....

#### APPETIZER ENHANCEMENT

Hazel Dell Mushroom Toast  
Blue Cheese Mousse, Focaccia, Garlic Oil  
.....

**\$10** *Per Person*

#### APPETIZER

Hazel Dell Mushroom Toast  
Blue Cheese Mousse, Focaccia, Garlic Oil  
.....

### FIRST COURSE

Gotham Greens Salad  
Raspberries, Crushed Pistachio, Goat Cheese, Rhubarb  
Vinaigrette  
.....

Ale Onion Soup  
.....

### DESSERT

Chef's Family Style Dessert Sampler  
.....

**\$75** *Per Guest*

### PRIVATE EVENT MENU TWO

#### FIRST COURSE

Gotham Greens Salad  
Raspberries, Crushed Pistachio, Goat Cheese, Rhubarb  
Vinaigrette  
.....

Ale Onion Soup  
.....

MAIN COURSE

- Bison Prime Rib  
Thick Onion Ring, Horseradish Butter, Agave Baby Carrots
- Seared Scallops  
Lemon Puree, Beet Puree, Crushed Peanuts, Fried Capers
- Beef Hanger Steak  
Green Chile Polenta, Pineapple Pico de Gallo

DESSERT

Chef's Family Style Dessert Sampler

**\$120** *Per Guest*

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## Mile High Brunch Buffet at Peaks Lounge

MILE HIGH BRUNCH BUFFET

- Chef's Selection of Chilled Juices
- Local and Seasonally Inspired Fruit
- Artisanal Greens with Carrots, Cherry Tomatoes, and Champagne Vinaigrette
- Southern Fried Chicken and Pear Sugar Waffles
- Smoked Salmon  
Capers, Boiled Eggs Shaved Red Onions, Dill Cream Cheese
- Grilled 9 Grain Bread  
Triple Cream Brie Cheese, Lingonberry Jam
- Greek Yogurt Parfaits  
Gluten-Free Granola, Berries
- Individual Baked Egg with Bacon, Caramelized Onions, and Dill Cheese Blintz  
Strawberry-Rhubarb Compote
- Baked Manicotti  
Wild Mushroom and Spinach Cream
- White Chocolate Mousse Cups
- Mini Fruit Tarts
- Freshly Brewed Regular & Decaffeinated Coffee and Tazo Teas

**\$70** *Per Person*

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## Hospitality Suite Menus

### BAKERY ITEMS

Assorted Mini Pastries and Danishes | \$60 Per Dozen

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Beignets with Powdered Sugar | \$60 Per Dozen

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Assorted Donuts\* | \$60 Per Dozen

\*Minimum order of 3 dozen

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Sliced Breakfast Bread | \$60 Per Dozen

Lemon Glazed

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### STREET TACO STATION

Adobo Chicken

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Carne Asada with Onion and Cilantro

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Black Bean, Roasted Corn and Quinoa

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Tortillas, Chipotle Crema, Cotija, Roasted Tomato Salsa, Salsa Verde, Shaved Cabbage

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**\$26** *Per Guest*

### FRUITS AND BERRIES

Seasonal Sliced Fruits and Berries | \$10 Per Guest

\*Minimum order of 10 guests

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Assorted Whole Fruit | \$48 Per Dozen

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### SLIDERS STATION

Lamb Slider with Whipped Goat Cheese and Pickled Onions

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Falafel with Peppadew Hummus and Feta Tzatziki

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Lump Crab Cake with Pepper Jelly

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Colorado Beef Slider, Cooper Cheese, House-Made Special Sauce

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Bison Burger with American Cheese

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Crispy Buffalo Chicken with Blue Cheese Aioli

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Chicken Parmesan on Ciabatta

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Pork Bahn Mi Slider with Asian Slaw

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House-made Sea Salt Chips

---

**\$26** *Per Guest*

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# Wedding Cakes

## CAKE FLAVORS

White Cake

Red Velvet

Marble

Carrot Cake

Lemon

Lemon Poppyseed

Strawberry

Coconut

Pink Champagne

## FILLINGS

Raspberry

Blackberry

Lemon

Strawberry

Cherry

Chocolate Ganache

Bavarian Cream

Chocolate Mousse

Fresh Fruit

*(in season, may require additional pricing)*

## FROSTING FLAVORS

Buttercream

Vanilla

Chocolate

Cream Cheese

Whipped Icing

CONSULT OUR PASTRY CHEF FOR ANY CUSTOM DESIGNED WEDDING CAKES REQUEST. CAKE KNIFE AND TOPPER NOT INCLUDED. PRICING WILL VARY DEPENDING ON SIZE, FLAVOR AND DECORATION.

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# Bubbles, White and Red Wine

## SIGNATURE WINE SERIES

Canvas Pinot Grigio, Veneto, Italy

Creamy with aromas of lavender and hints of cinnamon, nutmeg and lemon cream

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Canvas Chardonnay, California

Freshness and richness of pure fruit woven beautifully with subtle, toasty oak.

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Canvas Brut, Blanc de Blancs, Italy

Fresh flavors, flower and fruity aromas with delicate hints of unique golden apple.

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Canvas Pinot Noir, California

Aromas of vivid red fruit with hints of spice that complement the lithe texture.

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Cabernet Sauvignon, California

Subtle hints of oak and spice married with lively tannins.

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**\$50** *Per Bottle*

## FEATURED SEASONAL WINE

Finca El Origen, Reserva "Unoaked" Chardonnay

Fragrant notes of green apple, pear, citrus and light mineral-like aromas. This is a versatile wine that pairs well with shellfish, ceviche, salad, light fresh fish, pork & chicken.

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Santa Carolina, Carolina Reserva Cabernet Sauvignon

Tasting notes of cherry, blackberry, fig, green peppercorn and baking spices. The rich flavor makes this wine a perfect partner for grilled meats, peppery sauces, charcuterie, aged cheeses, pasta.

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**\$53** *Per Bottle*

## PREMIUM WINE SELECTIONS

Villa Sandi, Sparkling Wine, California | \$54 Per Bottle

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Joel Gott Palisades, Red Blend, California | \$72 Per Bottle

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Joseph Wagners Boen, Pinot Noir California | \$58 Per Bottle

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Kaiken Estate, Malbec Mendoza, Argentina | \$50 Per Bottle

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Caymus Bonanza, Cabernet Sauvignon California | \$58 Per Bottle

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The Crossings, Sauvignon Blanc Marlborough, New Zealand | \$45 Per Bottle

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Chateau St. Michelle, Riesling Columbia Valley, Washington | \$54 Per Bottle

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Hess Collection, Chardonnay Napa Valley, California | \$72 Per Bottle

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M. Chapoutier Belleruche, Rosé Côtes du Rhône, France | \$50 Per Bottle

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# Bar Packages

All bars require a bartender at \$200.00 per bartender for up to 3 hours, per 100 guests. Additional hour is available at \$60.00 per bartender, per hour.

## SIGNATURE HOST-SPONSORED BAR PER PERSON

First Hour | \$26 Per Guest

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Additional Hour | \$12 Per Guest

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## PREMIUM BRAND HOST-SPONSORED BAR PER PERSON

First Hour | \$28 Per Guest

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Additional Hour | \$14 Per Guest

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## SUPER PREMIUM HOST-SPONSORED BAR PER PERSON

First Hour | \$30 Per Guest

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Additional Hour | \$16 Per Guest

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## HOST SPONSORED BAR PER DRINK

Domestic Beer | \$8 Per Drink

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Imported and Craft Beer | \$9 Per Drink

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Stella Artois Cider | \$9 Per Drink

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Upslope Snow Melt Seltzer | \$9 Per Drink

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Soft Drink | \$7 Per Drink

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Mineral Water | \$7 Per Drink

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Juices | \$7 Per Drink

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Signature Wine | \$12 Per Drink

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Seasonal Featured Wine | \$14 Per Drink

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Premium Wine Selections | \$16 Per Drink

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Sparkling Wine | \$12 Per Drink

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Signature Brand Cocktails | \$12 Per Drink

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Premium Brand Cocktails | \$14 Per Drink

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Super Premium Cocktails | \$16 Per Drink

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Cordials | \$14 Per Drink

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## HOSTED DRINK TICKETS

Signature Brand Ticket | \$12 Per Ticket

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Premium Brand Ticket | \$14 Per Ticket

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Super Premium Brands | \$16 Per Ticket

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## Unique and Curated Bars

### HANDCRAFTED COCKTAILS

Grapefruit Delight

Bacardi Superior Rum, Grapefruit, Fresh Mint, Simple Syrup

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Me and You

Tito's Handmade Vodka, Pineapple, St. Germaine Liqueur, Fresh Lime Juice, Agave Nectar

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Mockingbird Ginger

Tito's Handmade Vodka, Fresh Lime Juice, Agave Nectar, Ginger Beer

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Spicy Paloma

Don Julio Blanco Tequila, Fresh Lime Juice, Grapefruit Soda, Ancho Chili Powder

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**\$16** *Per Drink*

### BLOODY MARY BAR

Basic Package | \$14 Per Drink

Hot, Traditional, Celery, Olives

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Enhanced Package | \$16 Per Drink

Hot, Traditional, Pueblo Green Chili Mary, Bloody Maria (Tequila), Michelada (local Lager Beer) with a Tajin Rim, Celery, Olives

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Specialty Toppings | \$8 Per Person

Bacon, Lemon, Pickles, Blue Cheese Olives, Pepperoncini Peppers, Local Cheese, Heirloom Tomatoes, Pickled Green Beans, Cocktail Onion, Celery Salt

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Extra Sauces | \$8 Per Person

Worcestershire, Tabasco, Cholula, Pickle Juice, Horse Radish

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Food Enhancements | \$10 Per Person/Per Item

Mini Beef Slider, Mini Grilled Cheese, Local Fried Rocky Mountain

### PROSECCO POPSICLES

Orange Sherbet

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Strawberry

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Mango

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**\$14** *Each*

### CRAFT BREW BAR

Assortment of Craft Brews

Dry Dock Brewing Company (Aurora) Apricot Blonde, Bootstrap Brewing Company (Longmont) Sticks Pale Ale, Ratio Beerworks (Denver) King of Carrot Flowers Saison, Great Divide Brewing Company (Denver) Titan IPA, Odell Brewing (Fort Collins) Sippin' Pretty Fruit Sour, and Avery Brewing Company (Boulder) Ellie's Brown Ale

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Breckenridge Brewery Enhancement | \$8 Per Person

Vanilla Porter

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Left Hand Brewing Company Enhancement | \$8 Per Person

Nitro Milk Stout

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**\$28** *Per Person*

Oyster Skewers, Shrimp Skewers, Oyster Shot/Fried

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### MIMOSA BAR

Signature Package | \$12 Per Drink | \$25 Per Person, Per Hour  
Canvas Blanc de Blanc Brut

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Super Premium Package | \$14 Per Drink | \$30 Per Person, Per Hour  
Mionetto Prosecco

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Seasonal Fresh Fruit | \$8 Per Person  
Orange Slices, Pineapple Chunks, Lemon Slices, Raspberries,  
Cranberries, Strawberries, Watermelon Slices, Blueberries,  
Blackberries, Apple Slices

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Puree & Juice | \$8 Per Person  
Peach Puree, Mango Puree, Watermelon Puree, Strawberry Puree,  
Pomegranate Puree, Apple Cider

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Fresh from the Garden Herbs | \$8 Per Person  
Mint, Rosemary, Thyme

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Sweet Additions | \$8 Per Person  
Macarons & Cake Pops

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### COLORADO WHISKEY TASTING BAR

Assortment of Whiskies  
Colorado Whiskey Tasting Bar: Stranahan's Blue Peak Single Malt  
Whiskey, Woody Creek Distillers Bourbon Whiskey, Old Elk  
Straight Rye Rum Cask Finish, Laws Whiskey House Four Grain  
Straight Bourbon

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Football Enhancement | \$10 Per Person  
Breckenridge Bourbon Whiskey, a Blend (Official Bourbon of the  
Denver Broncos)

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291 Small Batch Colorado Bourbon Whiskey Enhancement | \$12  
Per Person

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**\$30** *Per Person*

Prices are subject to 25% taxable service charge and current Colorado sales tax of 8%. Menu pricing valid for October 1 - April 30, 2025 and may change based on availability and market conditions. All menu selections are to be received 14 days prior to the first event.



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