



Silver

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.*

SILVER INCLUSIONS

Reception Package Pricing: \$150 Per Guest

Inclusions

- Choice of Two Passed Hors D'oeuvres
- Sparkling Wine Toast
- One Hour Hosted Signature Bar
- Plated Dinner (Salad and Entree)
- Sweet Station
- 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
- 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: \$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

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.*

GOLD INCLUSIONS

Reception Package Pricing: \$200 Per Guest

Inclusions

- Choice of Three Passed Hors D'oeuvres
- Sparkling Wine Toast
- One Hour Hosted Signature Bar
- Plated Dinner (Salad and Entree)
- 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
- 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: \$2,500

Food and Beverage Minimum: Based Upon Date and Event Space

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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: \$250 Per Guest

Inclusions

- Choice of Four Passed Hors D'oeuvres
- Sparkling Wine Toast
- Four Hour Hosted Signature Bar
- Signature Wine Service with Dinner
- Personal Preference Dinner Menu Selection
- Sweet Station
- Coffee and Tea Service with Wedding Cake
- 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
- 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: \$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: \$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: \$2,500

Food and Beverage Minimum: Based Upon Date and Event Space

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

COLD SELECTIONS

Vegetable Wonton Cone

Tomato & Fresh Mozzarella Stacks

Bruschetta with Roasted Pepper Bean Hummus

Blue Cheese, Pear Butter & Walnut Blini

Strawberries Stuffed with Brie

Mini Lobster Roll with Cajun Cream

Crab Wonton Taco

Nori Ahi Stack

Mini Poke Bowl with Ahi Tuna

WARM SELECTIONS

Green Chili Mac & Cheese Lollipop

Boursin Stuffed Artichoke with Tomato Coulis

Carnitas Style Jackfruit Tostada

Chorizo & Manchego Arepas

Maple Glazed Pork Belly Skewer

Bison Chili Cornbread

Carne Asada Tortilla Crisp

Togarashi Beef Wonton with Orange Marmalade

Shrimp Tempura with Sweet Chili Sauce

Smoked Red Bird Chicken with Spring Pea Mousse

Seared Lamb with Tzatziki Mousse

Apple Smoked Duck Breast

Mini Teriyaki Beef Bowl

Beef Tenderloin on Blue Corn Pancake

Pomegranate Shrimp, Citrus Lemongrass Mousse

Shrimp Casino

Lobster Arancini

Jalapeno Bacon Wrapped Scallop

Sage and Brown Butter Turkey Wrapped in Bacon

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

ITALIAN STATION

Choice of Spaghetti or Penne Noodles

Marinara Sauce, Cream Sauce, Meat Sauce

Tossed Caesar Salad

Buttered Garlic Bread

Enhancements | \$12 Per Guest

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

SLIDER STATION

Pulled Pork

Baked Beans

Cheeseburger

Coleslaw

Veggie Burger

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

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

Verde and Shaved Cabbage

SEAFOOD STATION

Jumbo Shrimp Cocktail Platter

\$10 *Per Person*

SWEET STATION (INCLUDED IN ALL PACKAGES)

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

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

Mixed Greens

ENTREES

Short Rib

Wild Mushroom Gnocchi, Wilted Kale

Lemon Roasted Salmon

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

Chopped Romaine Greens

Cornbread Croutons, Cheddar Cheese, Cucumbers, Wedge
Tomatoes, Cider Vinaigrette Dressing

Wedged Gem Lettuce

Strawberries, Pistachio Brittle, Blue Cheese, White Balsamic
Vinaigrette

Parmesan Herb Risotto

Seared Chicken

Mashed Herb Potatoes, Grilled Broccolini, Red Pepper Coulis

Mustard Rubbed Bavette Steak

Spring Pea Risotto, Blistered Carrots, Cognac Pan Sauce

Fresh Catch Stripped Bass

Roasted Tomato Farro, Beurre Blanc

Za'atar Roasted Chicken

Garlic Mashed Potatoes, Rappini

SWEET STATION (INCLUDED IN ALL PACKAGES)

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

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

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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

SIDES

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

Vegetarian (Chef's Choice Selection)

SWEET STATION (INCLUDED IN ALL PACKAGES)

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

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

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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

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

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

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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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

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.

Fresh Fruit

(in season, may require additional pricing)

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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

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

Canvas Brut, Blanc de Blancs, Italy
Fresh flavors, flower and fruity aromas with delicate hints of unique golden apple.

Canvas Pinot Noir, California
Aromas of vivid red fruit with hints of spice that complement the lithe texture.

Cabernet Sauvignon, California
Subtle hints of oak and spice married with lively tannins.

\$50 *Per Bottle*

PREMIUM WINE SELECTIONS

Villa Sandi, Sparkling Wine, California | \$54 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.

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.

\$53 *Per Bottle*

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

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

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

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

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

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

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

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

Additional Hour | \$12 Per Guest

PREMIUM BRAND HOST-SPONSORED BAR PER PERSON

First Hour | \$28 Per Guest

Additional Hour | \$14 Per Guest

SUPER PREMIUM HOST-SPONSORED BAR PER PERSON

First Hour | \$30 Per Guest

Additional Hour | \$16 Per Guest

HOST SPONSORED BAR PER DRINK

Domestic Beer | \$8 Per Drink

Imported and Craft Beer | \$9 Per Drink

Stella Artois Cider | \$9 Per Drink

Upslope Snow Melt Seltzer | \$9 Per Drink

Soft Drink | \$7 Per Drink

Mineral Water | \$7 Per Drink

Juices | \$7 Per Drink

Signature Wine | \$12 Per Drink

Seasonal Featured Wine | \$14 Per Drink

Premium Wine Selections | \$16 Per Drink

Sparkling Wine | \$12 Per Drink

Signature Brand Cocktails | \$12 Per Drink

Premium Brand Cocktails | \$14 Per Drink

Super Premium Cocktails | \$16 Per Drink

Cordials | \$14 Per Drink

HOSTED DRINK TICKETS

Signature Brand Ticket | \$12 Per Ticket

Premium Brand Ticket | \$14 Per Ticket

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

Me and You

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

Mockingbird Ginger

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

Spicy Paloma

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

\$16 *Per Drink*

BLOODY MARY BAR

Basic Package | \$14 Per Drink

PROSECCO POPCICLES

Orange Sherbet

Strawberry

Mango

\$14 *Each*

CRAFT BREW BAR

Assortment of Craft Brews

Dry Dock Brewing Company (Aurora) Apricot Blonde, Bootstrap

Hot, Traditional, Celery, Olives

Enhanced Package | \$16 Per Drink

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

Specialty Toppings | \$8 Per Person

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

Extra Sauces | \$8 Per Person

Worcestershire, Tabasco, Cholula, Pickle Juice, Horse Radish

Food Enhancements | \$10 Per Person/Per Item

Mini Beef Slider, Mini Grilled Cheese, Local Fried Rocky Mountain Oyster Skewers, Shrimp Skewers, Oyster Shot/Fried

MIMOSA BAR

Signature Package | \$12 Per Drink | \$25 Per Person, Per Hour

Canvas Blanc de Blanc Brut

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

Hour

Mionetto Prosecco

Seasonal Fresh Fruit | \$8 Per Person

Orange Slices, Pineapple Chunks, Lemon Slices, Raspberries, Cranberries, Strawberries, Watermelon Slices, Blueberries, Blackberries, Apple Slices

Puree & Juice | \$8 Per Person

Peach Puree, Mango Puree, Watermelon Puree, Strawberry Puree, Pomegranate Puree, Apple Cider

Fresh from the Garden Herbs | \$8 Per Person

Mint, Rosemary, Thyme

Sweet Additions | \$8 Per Person

Macarons & Cake Pops

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

Breckenridge Brewery Enhancement | \$8 Per Person

Vanilla Porter

Left Hand Brewing Company Enhancement | \$8 Per Person

Nitro Milk Stout

\$28 Per Person

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

Football Enhancement | \$10 Per Person

Breckenridge Bourbon Whiskey, a Blend (Official Bourbon of the Denver Broncos)

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

\$30 Per Person

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