

the  
**ART**

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A H O T E L

# Catering Menu



# BREAKFAST BUFFETS

For groups fewer than 20 people, there will be a \$10.00 per person surcharge.

All Breakfast Buffets include assorted fruit juices, freshly brewed Illy regular & decaf coffee & assortment of hot teas.

All eggs can be substituted for egg whites.

## **CONTINENTAL BREAKFAST OPTION 1 - 40 PER GUEST**

chef's selection of pastries, local jams  
bagels, whipped cinnamon sugar cream cheese, whipped cream cheese,  
softened butter  
seasonal sliced fruits  
overnight oats

## **CONTINENTAL BREAKFAST OPTION 2 - 40 PER GUEST**

chef's selection of pastries, local jams  
avocado toast, rustic bread, smashed avocados, arugula  
fruit smoothies  
mini yogurt parfaits

## **CLASSIC HOT BREAKFAST - 55 PER GUEST**

chef's selection of pastries, local jams  
seasonal sliced fruit  
scrambled eggs, cheese  
maple pecan wood smoked bacon  
pork sausage links  
classic hash browns, herbs

## **TRENDY HOT BREAKFAST - 55 PER GUEST**

mini yogurt parfaits  
deviled eggs- with bacon and classic  
scrambled eggs, cheese on the side, served hot on the side sautéed  
mushrooms, sautéed peppers, and roasted tomatoes  
roasted potatoes, caramelized onions, herbs  
chicken apple sausages  
maple pecan wood bacon

## **A LITTLE COLD & HOT - 50 PER GUEST**

mini yogurt parfaits  
seasonal sliced fruits  
chef's selections of pastries, breads, local jams  
steel cut oatmeal, fresh berries, cinnamon sugar, dried fruits, and nuts

## **BREAKFAST TO GO - 15 PER GUEST**

FIRE breakfast burrito: eggs, cheese, green chili, your choice of bacon,  
pork sausage or chicken apple sausage, or roasted veggies

OR

breakfast sandwich: your choice of pork sausage, plant-based sausage or  
bacon, egg, cheese, english muffin

## **ADD ONS - 9 PER GUEST**

classic french toast OR classic buttermilk pancakes



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Some items may be served raw or undercooked based on your specification or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

# PLATED BREAKFASTS

20 guests or fewer.

Up to two (2) choices to be made in advance.

All Plated Breakfasts include assorted fruit juices, freshly brewed coffee, assortment of hot teas and fruit cup starter.

## **CLASSIC BREAKFAST - 40 PER GUEST**

scrambled eggs, cheese, herbs, classic hash browns  
your choice of pork sausage, bacon or plant-based sausage, roasted tomato

## **EGG VEGETABLE FRITTATA - 40 PER GUEST**

herbs, roasted breakfast potatoes, roasted tomatoes and asparagus

## **BACON & CHEESE FRITTATA - 40 PER GUEST**

herbs, roasted breakfast potatoes, roasted tomatoes and asparagus



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# AM / PM BREAKS

Must be ordered for entire guest count.  
Break will be provided for 90 minutes.

## AM BREAKS

### A SWEET START - 25 PER GUEST

mango, toasted coconut, local honey drizzle, local granola, greek yogurt spoons  
toasted coconut, banana pudding  
fruit salad, mint, local honey drizzle  
chocolate granola, vanilla Greek yogurt, espresso beans, local honey drizzle  
shooter

### SMOOTHIE BAR - 24 PER GUEST

blue boost- blueberries, local honey, yogurt, bananas, granola  
pure green- apples, spinach, kale, honeydew, local honey  
sunrise- mango, orange juice, cantaloupe, coconut  
classic- strawberries, raspberries, bananas, yogurt, local honey

### LET'S GET TOASTY - 24 PER GUEST

assorted local artisan breads, gluten bread, sweet & savory assorted bagels,  
whipped butter, almond butter, local jams, whipped herb cream cheese,  
avocado spread, caramelized bananas, and sliced tomatoes

## PM BREAKS

### AFTERNOON SWEET PICK ME UP'S - 25 PER GUEST

candy bars, brownies, cookies and cheesecake bars

### SAVORY GARDEN BITES - 25 PER GUEST

beet hummus shooters, edamame hummus spoons, quinoa salad cups and  
healthy snack bar

### COLORFUL COLORADO PICNIC - 26 PER GUEST

local cheeses, dried fruits & nuts, apple slices, house made crostini's and  
fruit spreads

### LET'S TAKE A HIKE - 26 PER GUEST

assorted local bars, house made trail mix, dried meats and fruit skewers



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# BREAK ITEMS A LA CARTE

Prices based off consumption.

**KIND BARS - 6 EACH**

**INDIVIDUAL GREEK YOGURTS - 6 EACH**

**ASSORTMENT OF CANDY BARS - 6 EACH**

**INDIVIDUAL BAGS OF POPCORN - 6 EACH**

**BOULDER CANYON POTATO CHIPS - 6 EACH**

**MIXED SNACK BAGS - 6 EACH**

**WHOLE FRUIT ASSORTMENT - 40 PER DOZEN**

**FRESHLY BAKED COOKIES - 54 PER DOZEN**

**FRESHLY BAKED BROWNIES - 54 PER DOZEN**



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# HALF-DAY PLANNER PACKAGES

For groups fewer than 20 people, there will be a \$10.00 per person surcharge.  
All Lunch Buffets are served with iced tea and fresh lemonade.

## MORNING HALF-DAY PACKAGE - 54 PER GUEST

### MORNING ARRIVAL:

chef's selection of pastries, local jams  
avocado toast, rustic bread, smashed avocados, arugula  
mini yogurt parfaits

### ARRIVAL ENHANCEMENTS:

mini salmon toast - 10 PER PIECE  
breakfast burrito - 12 PER BURRITO

### MID-MORNING BREAK:

smoothie bar  
blue boost- blueberries, local honey, yogurt, bananas, granola  
pure green- apples, spinach, kale, honeydew, local honey  
classic- strawberries, raspberries, bananas, yogurt, local honey

### BREAK ENHANCEMENTS:

sweet parfaits - 20 PER GUEST  
toasted coconut, banana pudding  
fruit salad, mint, local honey drizzle  
chocolate granola, vanilla greek yogurt, espresso beans, local honey drizzle  
assorted danishes - 43 PER DOZEN

## AFTERNOON HALF-DAY PACKAGE - 40 PER GUEST

### AFTERNOON ARRIVAL:

local cheeses, dried fruits & nuts  
apple slices  
house-made crostinis, fruit spreads

### ARRIVAL ENHANCEMENTS:

fruit skewers - 8 PER GUEST  
trail mix - 7 PER GUEST

### AFTERNOON BREAK:

beet hummus shooters  
quinoa salad cups  
healthy snack bars

### BREAK ENHANCEMENTS:

assorted cookies - 43 PER DOZEN  
brownies - 43 PER DOZEN  
cheesecake bars - 43 PER DOZEN



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# FULL DAY PLANNER PACKAGES

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All Breakfast Buffets include assorted fruit juices, freshly brewed Illy regular & decaf coffee & assortment of hot teas.

All Lunch Buffets are served with iced tea and fresh lemonade.

## BACK TO BASICS PACKAGE - 112 PER GUEST

### CONTINENTAL BREAKFAST 2:

chef's selection of pastries, local jams  
avocado toast, rustic bread, smashed avocados, arugula  
fruit smoothies  
mini yogurt parfaits

### MID-MORNING BREAK:

kind bars  
individual greek yogurts  
assorted whole fruit

### LUNCH:

the deli shop buffet (details on page 7)

### AFTERNOON BREAK:

assorted healthy bars  
house made trail mix

## ELEVATED PACKAGE - 138 PER GUEST

### CLASSIC HOT BREAKFAST:

chef's selection of pastries, local jams  
seasonal sliced fruit  
scrambled eggs, cheese  
maple pecan wood smoked bacon  
pork sausage links  
classic hash browns, herbs

### MID-MORNING SMOOTHIE BREAK:

blue boost- blueberries, local honey, yogurt, bananas, granola  
pure green- apples, spinach, kale, honeydew, local honey  
classic- strawberries, raspberries, bananas, yogurt, local honey  
sunrise- mango, orange juice, cantaloupe, coconut

### LUNCH: (choose 1 of the following buffets)

la taqueria (details on page 7)  
the trattoria (details on page 7)  
the smokehouse (details on page 8)

### LET'S TAKE A HIKE AFTERNOON BREAK:

assorted local bars  
house made trail mix  
dried meats  
fruit skewers



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# THEMED LUNCH BUFFETS

For groups fewer than 20 people, there will be a \$10.00 per person surcharge.  
All Lunch Buffets are served with iced tea and fresh lemonade.

## THE TRATTORIA - 65 PER GUEST

### STARTERS:

minestrone, roasted tomato, squash potato  
anipasto, olives, cheeses, cured meats, red wine vinaigrette  
caprese, heirloom tomatoes, fresh mozzarella, fried basil

### ENTREES: (PICK 2)

braised beef in the osso-bucco style, white wine, vegetables, gremolata  
lemon chicken, fresh lemon juice, parsley  
spinach and artichoke orzo, baby spinach, artichoke hearts, tri-colored orzo  
seared bass, wilted greens, roasted tomatoes

### SIDES:

truffle mushroom risotto  
grilled asparagus, herbed olive oil

**DESSERT:** tiramisu parfaits

## THE DELI SHOP - 58 PER GUEST

### STARTERS: (PICK 2)

cream of mushroom, assorted field mushrooms  
shaved vegetable mixed greens, assorted shaved vegetables, spring mix, balsamic and ranch dressing  
Texas style potato salad, pickled red onion, mustard, hardboiled egg  
potato chips

### SANDWICHES: (PICK 3)

#### HOT SANDWICHES:

Philly Cheesesteak: shaved beef, sautéed peppers and onion, cheese  
Grilled Chicken Club: bacon, ranch, tomato, lettuce  
Cubano: pulled pork, ham, swiss cheese, mustard, pickles

#### COLD SANDWICHES:

The Italian: cured Italian meats, provolone, red onion, pepperoncini  
Jerk Chicken Salad Wrap: grilled jerk chicken, tortilla, lettuce  
Grilled Vegetable: focaccia, grilled seasonal vegetables, goat cheese, herbed  
garlic aioli, mixed greens

**DESSERTS:** fresh baked cookies

## LA TAQUERIA - 65 PER GUEST

**SALAD:** mango avocado salad with tajin lime vinaigrette

### TACOS:

grilled chicken al pastor with achiote, chipotle, pineapple & red onion  
beef barbacoa with slow roasted adobo marinated beef/avocado leaves  
creamy poblano corn and kale with roasted vegetables and crema sauce

**TOPPINGS:** cotija, pico de gallo, guacamole, pickled red onion, fire roasted salsa,  
shredded cabbage and limes, flour & corn tortillas

### SIDES:

Mexican rice with tomato, garlic and jalapeños  
black bean corn succotash with seasonal vegetables, black beans  
and corn

**DESSERT:** Churros with warm chocolate sauce



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# THEMED LUNCH BUFFETS CONT'D

For groups fewer than 20 people, there will be a \$10.00 per person surcharge.  
All Lunch Buffets are served with iced tea and fresh lemonade.

## THE SMOKEHOUSE - 60 PER GUEST

### STARTERS:

fresh baked cornbread, whipped butter  
coleslaw, cabbage, carrots  
balsamic watermelon & cucumber salad with mint scented yogurt

### ENTREES: (PICK 2)

smoked brisket, dried ancho chiles, molasses  
slow roasted pork with a tangy carolina BBQ sauce  
blackened chicken with a smoky sweet BBQ sauce  
bbq salmon  
bbq fried tofu

### SIDES:

mac & cheese  
bacon baked beans: pinto beans and pecan wood smoked bacon (can be prepared without meat)

### DESSERT:

whiskey peach cobbler, whipped cream

### SALAD ADDITIONS

grilled free-range chicken breast - 10 per guest  
marinated steak - 14 per guest



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# PLATED LUNCHES

20 guests or fewer.

Pre-selected items to be submitted three business days prior to the event.

Plated lunches served with iced tea and freshly baked rolls & butter.

## **GRILLED CHEESE - 14**

cheddar | monterey | sourdough | tomato bisque

## **GRILLED CAESAR\* - 13**

buttered panko | herb trio | grana padano | white anchovies | cured egg yolks

+ chicken

+ salmon

+ steak

## **CHOPPED ROMAINE SALAD\* - 14**

cherry tomato | cucumber | hardboiled egg | avocado | pickled red onion | ranch

+ chicken

+ salmon

+ steak

## **THE ART BURGER\* - 19**

centennial cuts beef | colby cheese | bacon | romaine | smoked tomato aioli

+ fried egg

+ avocado

+ onion string

## **BURRATA TOAST - 19**

buffalo milk burrata | heirloom tomato | focaccia | basil balsamic vinaigrette

## **PATTY MELT - 19**

7oz angus beef burger | potato bun | gruyere cheese | caramelized onions | butter lettuce | pub sauce

## **EGGPLANT ARANCINI - 15**

roasted tomato sauce | mozzarella | caponata | eggplant pistou



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# HORS D'OEUVRES

Butler passed or displayed.  
25 piece minimum per selection.  
Priced per piece.

## COLD HORS D'OEUVRES

**MINI TUNA AQUA CHILE TOSTADA** (tuna, avocado, pickled onions & soy) - 12

**SHRIMP SHOOTERS** (tomato broth, avocados, onions, cucumbers, cilantro, lime) - 11

**PROSCIUTTO WRAPPED ASPARAGUS** - 10

**STREET CORN DEVEILED EGG** (corn, egg, jalapeno, tahini spice, avocado, mayo) - 10

**MINI CRUDITÉS** (micro veggies, hummus) - 9

**CAPRESE SKEWERS** (mozzarella, basil, tomatoes, artichoke) - 9

**CLASSIC BRUSCHETTA** (crostini, burrata, tomatoes, basil, olive oil) - 9

**MINI AVOCADO TOASTS** (toasts points, avocado, pickled onions, arugula) - 9

**WATERMELON BITES** (compressed watermelon, feta cheese, crushed pistachio's, lemon) - 9

**MINI BEEF CROSTINIS** (chili lime beef, crostini, avocado crema, pickled onions) - 12

## HOT HORS D'OEUVRES

**SHRIMP SKEWERS** (shrimp, sweet chili sauce) - 13

**JERK CHICKEN SKEWERS** (chicken, sweet habanero sauce) - 12

**BEEF PICCADILLY EMPANADAS** (beef, potatoes, peppers, onions, spicy garlic aioli) - 12

**CHEESE ARANCINI** - 10

**CHIPOTLE SWEET POTATO, BLUE CORN NACHO** - 10



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# DISPLAYED RECEPTIONS

Displayed receptions and action stations to be selected for 100% of the guest count.

## **CHARCUTERIE & CHEESE - 30 PER GUEST**

cured meats, cheese, pickled vegetables, nuts, grilled breads and local jams

## **MARKET VEGETABLES & DIPS - 24 PER GUEST**

seasonal local vegetables, grilled naan bread, classic hummus pimento cheese and avocado ranch

## **MARKET SALAD DISPLAY - 23 PER GUEST**

romaine lettuce, spring mix, arugula, assorted local vegetable toppings, cheeses, nuts, fresh berries and croutons  
strawberry vinaigrette, lemon vinaigrette, ranch dressing

## **FLATBREAD PIZZA (PICK 3) - 26 PER GUEST**

cured meats, peppers, red onions, mozzarella cheese, tomato sauce  
vegetable, spinach, pesto sauce, mozzarella cheese  
chicken, arugula, roasted tomatoes, white sauce, parmesan  
east coast white pizza, cream sauce, ricotta, mozzarella, spinach  
chef mix mushrooms, truffle, white sauce, shaved asparagus

## **ELOTE "STREET CORN" STATION | BUILD YOUR OWN - 25 PER GUEST**

sweet corn, crema base

### **TOPPINGS:**

bacon, shredded chicken, jalapeños, Fritos, spicy Doritos, cheddar cheese, parmesan, diced tomatoes, cilantro, chile spice, tahini, limes, hot sauce

## **SLIDER BAR (PICK 3)- 28 PER GUEST**

Asian BBQ pulled pork with pickled vegetable  
lobster roll  
meatball, provolone  
vegetable falafel  
FIRE beef burger



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# ACTION STATIONS

All action and carving stations are chef attended and require a \$175.00 attendant fee.

## CARVING STATIONS

*WHOLE ROASTED NORWEGIAN SALMON* - 35 PER GUEST  
grilled naan bread, lemons, soy mignonette

*BEEF BRISKET* - 40 PER GUEST  
cornbread, sweet & classic BBQ sauces

*BEEF STRIPLOIN* - 45 PER GUEST  
dinner rolls, whipped butter, demi-glace

*CLASSIC PRIME RIB* - 48 PER GUEST  
brioche dinner rolls, whipped butter, ajus, creamy horseradish sauce

## ACTION STATIONS

*1 chef fee per 75 people: 150*

*PASTA BAR* - 30 PER PERSON  
classic cream sauce, smoked tomato sauce, pesto  
parmesan, red pepper flakes  
garlic bread

### TOPPINGS:

sauteed mushrooms, wilted greens, roasted tomatoes, roasted asparagus,  
roasted chicken, shrimp



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# DINNER BUFFETS

For groups fewer than 20 people, there will be a \$10.00 per person surcharge.

## COLORADO - 95 PER GUEST

### STARTERS: (PICK 2)

local breads, whipped butter and toasted crostini's  
palisade peach, baby kale, heirloom tomatoes, mozzarella, balsamic drizzle,  
peach vinaigrette, sweet local melons, crispy prosciutto, burrata cheese, arugula

### ENTRÉE: (PICK 3)

local craft beer brined chicken  
grilled flank steak, roasted local hazel dell mushrooms, caramelized shallots,  
demi-glaze  
lemon herb crusted trout, chimichurri  
cauliflower steak with seasonal chef's choice vegetables

### SIDES:

Colorado mixed fingerling potatoes, fresh herbs  
seasonal vegetables

### DESSERT:

creme brulee, fresh berries  
chocolate mousse parfaits, peanut butter, vanilla whip, brownie bite

## THE DINING ROOM - 99 PER GUEST

### STARTERS:

Saigon chicken noodle soup, ginger broth, shitake mushrooms and rice noodles  
roasted red and gold beets, arugula, Danish bleu cheese  
caesar salad, romaine, parmesan, croutons

### ENTRÉE: (PICK 2)

seared chicken with a guajillo tomato sauce  
beef steak with a mushroom red wine demi-glaze  
coconut marinated cauliflower steaks, thick cut cauliflower steaks, coconut milk  
parsley, lemon zest  
seared salmon, dill creme sauce, lemons

### SIDES:

garlic whipped potatoes  
roasted baby carrots, bourbon maple glaze

### DESSERT:

chocolate mousse, whipped cream



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# PLATED DINNERS

Quantities of pre-selected items to be submitted three business days prior to the event.  
Plated dinners come with warm rolls with butter

## STARTER COURSE: (PICK ONE)

Charred corn, cotija cheese, roasted tomatoes, romaine, radicchio, tomatillo avocado dressing  
Mango, cucumbers, red romaine, queso fresco, spiced pepitas, chili lime vinaigrette  
Melon, burrata, crispy prosciutto, arugula, lemon vinaigrette  
Radicchio, frisée, watermelon, cucumber, feta crumbles, dill lemon vinaigrette  
Spring mix, shaved asparagus, macrona almonds, shaved manchego cheese, strawberry basil vinaigrette  
Wedge salad, maple pecan wood bacon, creamy blue cheese, pickled onion, creamy chive dressing  
Classic Caesar, romaine, radicchio, tomatoes, croutons, shaved parmesan, creamy Caesar dressing  
Cucumber, lime, tomato gazpacho, crème fraîche

## ENTRÉE COURSE (PICK ONE)

### 65 PER GUEST - COMES WITH SEASONAL VEGETABLES

COCONUT MARINATED CAULIFLOWER STEAKS, rice  
ROASTED VEGETABLE STUFFED PEPPER, tomato coulis  
BREADED TOFU, red pepper coulis

### 75 PER GUEST

HERB ROASTED BONE IN CHICKEN, charred broccolini, sweet baby tomatoes, smashed potatoes, chicken demi  
TORTILLA CRUSTED CHICKEN, hatch chili & cotija risotto, smoked baby carrots, chipotle demi  
GRILLED SKIRT STEAK, smoked tomato rice, charred peppers, cilantro lime chimichurri

### 85 PER GUEST

PAN SEARED TROUT, smoked heirloom baby carrots, parsnip puree, dill cream sauce  
HERB ROASTED FLANK STEAK, roasted corn, lime & cotija risotto, cilantro chimichurri  
BRAISED BEEF SHORT RIB, creamy herbed risotto, roasted hazel dell mushrooms & romanesco, black berry demi-glace  
BLACK GARLIC SALMON, grilled vegetables, balsamic reduction, sautéed greens

Continued on next page.



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# PLATED DINNERS

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## ENTRÉE COURSE (PICK ONE) CONTINUED

### 90 PER GUEST

STRIPED BASS, roasted hazel dell mushrooms, herbed faro, orange sauce, fennel, celery salad

SEARED BEEF FLAT IRON STEAK, polenta cake, asparagus, five pepper steak sauce

### 95 PER GUEST

SEARED HALIBUT, apple & fennel salad, lemon & thyme risotto, brown butter sauce

### 115 PER GUEST

BEEF TENDERLOIN, creamy mashed potatoes, roasted asparagus, demi-glace

Continued on next page.



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# PLATED DESSERTS

Quantities of pre-selected items to be submitted three business days prior to the event.

**DESSERT COURSE** (one choice per group, included in entrée price)

CLASSIC CREME BRULEE

PEANUT BUTTER & CHOCOLATE MOUSSE PARFAIT, WHIPPED CREAM,  
BROWNIE BITE

CLASSIC CHEESECAKE, BERRY GASTRIQUE

CHOCOLATE CAKE (GF & VE)

LEMON BLUEBERRY CRUMBLE CHEESECAKE, WHIPPED CREAM

RED VELVET CAKE (GF)

CHOCOLATE ESPRESSO TART

Continued from previous page.



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# MINIATURE DESSERTS

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25 piece minimum per selection.  
Priced per piece.

**STRAWBERRY SHORT CAKE SHOOTER - 9 EACH**

**CANDIED LEMON, SWEET CURD, WHIPPED CREAM, COOKIE CRUMBLE SHOOTER - 9 EACH**

**BROWNIE, WHIPPED CREAM, CARAMEL SAUCE, CRUSHED PECAN SHOOTER - 9 EACH**

**ESPRESSO CUP CRÈME BRÛLÉE, FRESH BERRIES - 9 EACH**

**CARAMEL APPLE BITES - 9 EACH**



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A H O T E L

# Banquet Beverage Menu



# BEVERAGES A LA CARTE

**FRESHLY BREWED ILLY REGULAR COFFEE** - 100 PER GALLON

**FRESHLY BREWED ILLY DECAF COFFEE** - 100 PER GALLON

**HOT WATER & ASSORTED TEA PACKETS** - 100 PER GALLON  
honey | lemon

**INFUSED WATER** - 40 PER GALLON (choice of one)  
STRAWBERRY | MINT | CUCUMBER ORANGE

**FRESHLY BREWED ICED TEA** - 55 PER GALLON

**FRESH LEMONADE** - 55 PER GALLON

**ASSORTED SODA** - 6 EACH  
pepsi products

**BOTTLED WATER** - 6 EACH

**RED BULL** - 8 EACH  
regular | sugar free | tropical | tangerine | blueberry

**LA CROIX SPARKLING WATER** - 7 EACH  
grapefruit | lemon | lime

**SPECIALITY BOTTLED WATER** - 14 EACH  
pellegrino | topo chico | acqua panna

**ALL DAY BEVERAGE STATION** - 45 PER PERSON  
coffee | tea | sodas | sparkling water | still water  
(must be ordered for entire guest count)



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Some items may be served raw or undercooked based on your specification or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

# HOURLY BAR SELECTIONS

All groups are subject to a \$175 Bartender fee, 75 guests, up to 3 hours, \$50 each additional hour per bartender. The ART Hotel offers beverage packages priced per hour which include liquor, appropriate mixers, garnishes, house wine, domestic beers, soft drinks & bottled water. Required one bar per (75) guests.

## BAR PACKAGES

### 1ST HOUR

### EACH ADD'L HOUR

Preferred Package	32	16
Premium Package	35	18

# PER CONSUMPTION BAR SELECTIONS

All groups are subject to a \$175 Bartender fee, 75 guests, up to 3 hours, \$50 each additional hour per bartender. Please ask us for our full wine menu for additional selections, priced by the bottle.

## LOCAL BEER PACKAGE (choose four):

HOSTED BAR: 9 PER BEER

CASH BAR: 11 PER BEER

high noon  
prost pils german style lager  
avery ipa  
odell 90 shilling amber ale  
great divide hazy ipa

princess yum yum  
coors banquet  
coors light  
coors non-alcoholic

## PREFERRED LIQUOR

HOSTED BAR: 13 PER COCKTAIL

CASH BAR: 15 PER COCKTAIL

elevate vodka  
denver dry gin  
appleton estate rum  
four roses  
astral blanco tequila

## PREMIUM LIQUOR

HOSTED BAR: 15 PER COCKTAIL

CASH BAR: 17 PER COCKTAIL

tito's handmade vodka  
aviation gin  
bacardi superior rum  
dickel  
chivas 12-year scotch  
don julio blanco

## PREFERRED

56 PER BOTTLE

art labeled cava  
azevedo vinho verde  
cline cabernet sauvignon  
mateus rose

## PREMIUM WINE

64 PER BOTTLE

chandon brut  
poema sparkling rose  
boen chardonnay  
geisen sauvignon blanc  
vinha grande duoro



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# BAR ENHANCEMENTS

All groups are subject to a \$150 Bartender fee, 75 guests, up to 3 hours, \$50 each additional hour per bartender

## BEER & WINE BAR

FOR THE FIRST HOUR - 24 PER GUEST

FOR EACH ADDITIONAL HOUR PER PERSON - 12 PER GUEST

INCLUDES SOFT DRINKS

## MARTINI BAR - 14 PER COCKTAIL

enhance your banquet bar with a shaken or stirred martini straight up or on the rocks

### SELECTIONS

premium selection of gin, vodka and bourbon

## CHAMPAGNE BAR - 20 PER DRINK

enhance your banquet bar with bubbles from around the world

### CHAMPAGNE SELECTIONS

kir royale

flavored mimosas

champagne cocktails

bellinis (fresh pomegranate, orange and cranberry)

## BOTTOMLESS MIMOSA BAR - 24 PER PERSON

selection of fresh juices and purees

art labeled cava

## BLOODY MARY BAR - 24 PER PERSON

bloody mary mix

tito's handmade vodka

tabasco

bacon

olives

fresh limes & lemons

celery

pearl onions

horseradish



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