HYATT REGENCY

HYATT REGENCY DENVER TECH CENTER

MEETING & EVENT MENUS



Breakfast Buffet of the Day

As part of Hyatt's Menu of the Day program, our Breakfast of the Day is thoughtfully designed to simplify your event planning while supporting a more sustainable dining experience. Our culinary team curates a unique menu for each day, offering fresh variety and ensuring selections are never repeated—delivering both convenience and creativity for your guests. All Breakfast Buffets include Fresh Brewed Regular Coffee, Decaffeinated Coffee, and Assorted Hot Teas along with Cranberry and Orange Juices. Prices noted are for the designated day only. If chosen on an alternate day, the price will be $52.00++ per guest. Breakfast buffet service for groups of 11-24 guests will be assessed a $175 service fee. Please speak with your Event Planning Manager for options serving groups of guests 10 and under. All prices are based on 90 MINUTES OF SERVICE. Additional time will be subject to a replenishment fee of $350 per additional hour of service.

ROOT CLASSIC - MONDAY

Local and Seasonally Inspired Sliced Fresh Fruit
Vegan, Gluten-Free

Assorted Chobani Yogurt
Vegetarian, Gluten-Free, Contains Milk

Chef's Choice of Assorted Danish, Pastries and Muffins
Vegetarian, Contains Eggs, Contains Milk, Contains Tree Nuts, Contains Wheat/Gluten

Smoked Pork Bacon and Pork Sausage
Gluten-Free

Cage Free Scrambled Eggs
Vegetarian, Gluten-Free, Contains Eggs, Contains Milk
With Shredded Cheese and Homemade Fresh Salsa

Skillet Potatoes
Vegetarian, Gluten-Free

$46 Per Guest

$52 Per Guest Alternate Day

ALL AMERICAN - TUESDAY

Local and Seasonally Inspired Sliced Fresh Fruit
Vegan, Gluten-Free

Assorted Chobani Yogurt
Vegetarian, Gluten-Free, Contains Milk

Chef's Choice of Assorted Danish, Pastries and Muffins
Vegetarian, Contains Eggs, Contains Milk, Contains Tree Nuts, Contains Wheat/Gluten

Tater Tots
Vegetarian, Gluten-Free

Cage Free Scrambled Eggs
Vegetarian, Gluten-Free, Contains Eggs, Contains Milk
With Shredded Cheese and Homemade Fresh Salsa

Smoked Pork Bacon and Pork Sausage
Gluten-Free

Biscuits and Sausage Gravy
Contains Milk, Contains Wheat/Gluten

$46 Per Guest

$52 Per Guest Alternate Day

DENVER BUFFET - WEDNESDAY

Local and Seasonally Inspired Sliced Fresh Fruit
Vegan, Gluten-Free

Assorted Chobani Yogurt
Vegetarian, Gluten-Free, Contains Milk

Chef's Choice of Assorted Danish, Pastries and Muffins
Vegetarian, Contains Eggs, Contains Milk, Contains Tree Nuts, Contains Wheat/Gluten

Vegetarian Denver Baked Eggs

SOUTHWEST BUFFET - THURSDAY

Local and Seasonally Inspired Sliced Fresh Fruit
Vegan, Gluten-Free

Assorted Chobani Yogurt
Vegetarian, Gluten-Free, Contains Milk

Chef's Choice of Assorted Danish, Pastries and Muffins
Vegetarian, Contains Eggs, Contains Milk, Contains Tree Nuts, Contains Wheat/Gluten

Southwest Cage Free Scrambled Eggs

Vegetarian, Gluten-Free, Contains Eggs, Contains Milk
With Mushroom, Onion, Peppers, and Sharp Cheddar

Smoked Pork Bacon and Chicken Sausage
Gluten-Free

Shredded Hashbrowns
Vegetarian, Gluten-Free
With Peppers and Onions

$46 Per Guest

$52 Per Guest Alternate Day

Vegetarian, Gluten-Free, Contains Eggs, Contains Milk
With Shredded Cheese, Homemade Salsa, Pico De Gallo, and Sour Cream

Smoked Pork Bacon and Chorizo Sausage
Gluten-Free

Vegetarian Southwest Breakfast Yukon Gold Potato Casserole
Vegetarian, Gluten-Free, Contains Eggs, Contains Milk
With Green Chile and Cheddar Jack Cheese

Fresh Flour Tortillas and Corn Tortillas (GF)

$46 Per Guest

$52 Per Guest Alternate Day

HEALTHY START - FRIDAY

Local and Seasonally Inspired Sliced Fresh Fruit
Vegan, Gluten-Free

Assorted Chobani Yogurt
Vegetarian, Gluten-Free, Contains Milk

Steel Cut Oatmeal
Vegan, Gluten-Free, Contains Tree Nuts
With Brown Sugar, Toasted Almonds, Granola, Dried Fruit, and Local Honey

Egg White Frittata
Vegetarian, Gluten-Free, Contains Eggs, Contains Milk
With Onions, Peppers, Spinach, Tomato, and Pepper Jack

Turkey Sausage and Turkey Bacon
Gluten-Free

Sweet Potato Hash
Vegan, Gluten-Free
With Onions, Peppers, and Scallions

$46 Per Guest

$52 Per Guest Alternate Day

YOUR CHOICE - SATURDAY & SUNDAY

Choose One Our Daily Breakfast Buffets

$49 Per Guest

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business days in advance of the event. If no guarantee is received, the Hotel will prepare and charge for the number of persons estimated from the banquet event order. The Hotel will be prepared to serve 3% over the final guest guarantee. If the actual guest count exceeds the 3% overset, the Hotel charges a $10 per person labor fee plus the cost of the actual meal. All items on Buffet are not transferrable to refreshment breaks.

Continental & Custom Breakfast Buffets

Preset breakfast buffet and action station menus to start the day. Action stations are a great way to provide an interactive breakfast experience for your guests by allowing them to build their own breakfasts. All Breakfast Buffets include Fresh Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas along with Cranberry and Orange Juices. All items on Buffet are not transferrable to refreshment breaks. All prices are based on 90 MINUTES OF SERVICE. Additional time will be subject to a replenishment fee of $350 per additional hour of service.

CONTINENTAL BREAKFAST

Local and Seasonally Inspired Whole Fruit
Vegan, Gluten-Free

Chef's Choice Assorted Danish, Pastries and Muffins
Vegetarian, Contains Eggs, Contains Milk, Contains Tree Nuts

Greek Vanilla Yogurt
Vegetarian, Gluten-Free
With Dried Cranberries, Golden Raisins, and Granola

Toaster Station
Contains Eggs, Contains Wheat/Gluten
Includes White and Wheat Bread with Butter, Preserves, and Honey

$35 Per Guest

BUILD YOUR OWN BREAKFAST BUFFET

Locally and Seasonally Inspired Fresh Sliced Fruit
Vegan, Gluten-Free

Cage Free Scrambled Eggs
Vegetarian, Gluten-Free, Contains Eggs, Contains Milk
With Shredded Cheese and Homemade Fresh Salsa

BREAD - Select Two
Vegetarian, Contains Eggs, Contains Milk, Contains Tree Nuts, Contains Wheat/Gluten

- Assorted Muffins: Chocolate with Walnuts, Cranberry Orange and Blueberry
- Assorted Sliced Breads
- Chef's Choice Pastry Basket
- Scones
- Assorted Breakfast Breads (Veg)
- Assorted Fresh Donuts (Veg)

PROTEIN - Select One
Gluten-Free

- Smoked Pork Bacon
- Turkey Bacon
- Pork Sausage
- Chicken Apple Sausage
- Turkey Sausage
- Grilled Smoked Pork Chop
- CO Buffalo Sausage
- Chorizo Sausage

STARCH - Select One
Vegetarian, Gluten-Free, Contains Milk

- Tater Tots
- Breakfast Potatoes with Peppers, Onions, and Scallions
- Cheese Hash Brown Casserole with Green Chile, Cheddar, and Jack Cheese
- Sweet Potato Hash with Peppers, Onions, and Scallions

$52 Per Guest

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Plated Breakfasts

Curated by our Chef, our plated breakfast menu is here to make your planning easier. All menu items in the plated breakfasts have been set for your convenience. All Plated Breakfasts include Chef's Choice Pastry Basket, Sliced Fruit, Fresh Brewed Regular and Decaffeinated Coffee, and Assorted Hot Teas along with Cranberry and Orange Juices. All items are not transferrable to refreshment breaks.

HYATT CLASSIC

Gluten-Free, Contains Eggs, Contains Milk

Cage Free Scrambled Eggs, Skillet Potatoes, Charred Roma Tomatoes Planner to Choose One -

- Smoked Pork Bacon
- Sausage

$48 Per Guest

SMOTHERED CHILI BREAKFAST BURRITO

Contains Eggs, Contains Milk, Contains Wheat/Gluten

Cage Free Eggs, Sausage, Cheddar Jack Cheese, Smothered with Pork Chili, Skillet Potatoes

$48 Per Guest

CINNAMON SUGAR FRENCH TOAST

Contains Eggs, Contains Milk, Contains Wheat/Gluten

Cinnamon and Sugar Crusted French Toast with Berry Compote, Crispy Bacon, Cage Free Scrambled Eggs

$48 Per Guest

STEAK & EGGS

Gluten-Free, Contains Eggs, Contains Milk

6oz Herb Marinated Flatiron Steak, Cage Free Scrambled Eggs, Seasonal Vegetable, Charred Cherry Tomatoes, Skillet Potatoes

$59 Per Guest

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Breakfast Sides & Enhancements

Enhancement to be served with a Breakfast Buffet or Continental Breakfast, NOT as single A La Carte item.

STEEL CUT OATMEAL

Vegetarian, Gluten-Free, Contains Tree Nuts

Top with Brown Sugar, Almonds, Granola, Dried Fruit, and Local Honey

$8 Per Guest

FRESHLY TOASTED STATION

Vegetarian, Contains Eggs, Contains Milk, Contains Wheat/Gluten

Toaster and Sliced Bread Selection of English Muffins, White, Wheat, Sourdough, Rye, Whipped Butter, Preserves, Honey, and Nutella

$12 Per Guest

COLD CEREAL STATION

Vegetarian, Contains Milk, Contains Wheat/Gluten

Chef's Choice of Cereals with 2% Milk, Fat Free Milk & Almond Milk

$8 Per Guest

HOUSE MADE BREAKFAST BURRITOS

Contains Eggs, Contains Milk, Contains Wheat/Gluten

Your Choice of Bacon, Sausage, or Vegetarian Served on a Warm Tortilla with Cheddar Jack Cheese Vegetarian Option – Potato, Cheese, Peppers and Eggs

$13 Per Guest

HOUSE MADE BREAKFAST SANDWICHES

Contains Eggs, Contains Milk, Contains Wheat/Gluten

Your Choice of Bacon, Sausage, or Vegetarian Served on an English Muffin with American Cheese Vegetarian Option – Egg, Spinach, and Tomato

$13 Per Guest

BAGEL & LOX

Contains Eggs, Contains Milk, Contains Fish, Contains Wheat/Gluten

Smoked Salmon, Assorted Bagels, Capers, Red Onion, Lemon Wedges, and Cream Cheese

$17 Per Guest

BUTTERMILK PANCAKES

Vegetarian, Contains Eggs, Contains Milk, Contains Wheat/Gluten, Contains Soy

with Maple Syrup

$11 Per Guest

AVOCADO TOAST

Vegetarian, Contains Eggs, Contains Milk, Contains Wheat/Gluten

Avocado Spread, Sliced Toast, Pickled Onions, Cherry Tomato, and Everything Bagel Seasoning

$15 Per Guest

FRENCH VANILLA FRENCH TOAST

Vegetarian, Contains Eggs, Contains Milk, Contains Wheat/Gluten

Maple Syrup and Whipped Cream

$11 Per Guest

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Morning Breaks (30 Mins)

Our morning break packages are the perfect way to keep your group satisfied and hydrated throughout the morning. All prices are based on 30 MINUTES OF SERVICE. Additional time will be subject to a replenishment fee.

DTC TRAIL MIX BAGS

Planner to Choose - Build Your Own OR Pre-Made Bags
Vegetarian, Gluten-Free, Contains Tree Nuts, Contains Peanuts

- Granola, Raisins, Dried Apricots, Coconut Flakes, Dried Cherries
- Sliced Almonds, Cashews, Walnuts, Sunflower Seeds, Roasted Pepitas
- M&M's and Chocolate Chips
- House Made Cherry Chocolate Bark

$25 Per Guest

PURELY PARFAIT & HYDRATED

Planner to Choose - Build Your Own OR Pre-Made Parfaits
Vegetarian, Gluten-Free, Contains Milk, Contains Tree Nuts

- Greek Yogurt - Top with Fresh Berries, Diced Kiwi, Sliced Almonds, Granola, Coconut Flakes and Local Honey
- Locally and Seasonally Inspired Whole Fruit
- Chef's Choice of Two Infused Waters

$27 Per Guest

THE HEALTHY BREAK

Pre-Made and Displayed
Vegetarian, Gluten-Free, Contains Milk

- Chia Parfaits & Vanilla Yogurt Parfaits with Granola and Berries
- Locally and Seasonally Inspired Whole Fruit
- Chef's Choice of Two Infused Waters

$27 Per Guest

POWER UP BREAK

Individually Packaged Items
Vegetarian, Gluten-Free

- Assorted Cliff and Kind Bars
- Locally and Seasonally Inspired Whole Fruit
- Chocolate Covered Espresso Beans (served bulk)
- Assorted Red Bull and Soft Drinks

$27 Per Guest

LAMAR'S DONUT BREAK

Displayed
Vegetarian, Gluten-Free, Contains Milk, Contains Tree Nuts, Contains Wheat/Gluten

- Assorted Donuts and Donut Holes with Chocolate & Caramel Dipping Sauces
- Chef's Choice of Two Infused Waters

$27 Per Guest

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Afternoon Breaks (30 Mins)

A variety of afternoon break packages are available to keep you and you guests satisfied throughout the day. All prices are based on 30 MINUTES OF SERVICE. Additional time will be subject to a replenishment fee.

CRUMBLE COMFORT

Assorted Freshly Baked

Vegetarian, Contains Eggs, Contains Milk, Contains Tree Nuts, Contains Peanuts, Contains Wheat/Gluten, Contains Soy

- Chocolate Chip, Oatmeal Raisin and White Chocolate Macadamia Nut Cookies
- House Made Brownies and Lemon Bars

$25 Per Guest

SWEET & SAVORY BREAK

Individually Packaged Items

Vegetarian, Gluten-Free, Contains Tree Nuts, Contains Peanuts

- Individual Bags of Skinny Pop and Assorted Boulder Potato Chips
- Mixed Nut Packs
- Individually Packaged Beef Jerky
- Chocolate Covered Pretzels and Espresso Beans (served bulk)

$25 Per Guest

TOUCH OF SWEETNESS

Individually Packaged Items

Vegetarian, Gluten-Free

- Assorted Chocolate Candy Bars
- Bags of Popcorn and Caramel Corn
- Arnold Palmer Station - Regular Lemonade and Iced Tea

$27 Per Guest

ICE CREAM BAR BREAK

Served in an Ice Cream Cooler

Vegetarian, Gluten-Free

- Assorted Ice Cream Bars and Non-Dairy Fruit Bars
- Chef's Choice of Two Infused Waters

$25 Per Guest

COLORADO DIP BREAK

Assorted Chips and Dip Items

Vegetarian, Contains Milk, Contains Wheat/Gluten

- Crispy Pita Chips and House Made Hummus
- Warm Green Chili Queso and Fire Roasted Salsa with House Made Salted Tortilla Chips
- Classic Cold French Onion Dip with House Made Potato Chips

$27 Per Guest

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A La Carte Bakeries and Snacks

Variety of goods available during morning and afternoon breaks.

BAKERY

Fresh Assorted Bagels
Vegetarian, Contains Eggs, Contains Milk, Contains Wheat/Gluten | $54 Per Dozen
Plain, Everything, and Whole Wheat Bagels with Cream Cheese, Preserves, and Butter

Chef's Choice of Assorted Danish, Pastries and Muffins
Vegetarian, Contains Eggs, Contains Milk, Contains Tree Nuts, Contains Wheat/Gluten | $54 Per Dozen

Chocolate Brownies, Pecan Bars, and Lemon Bars
Vegetarian, Contains Milk, Contains Tree Nuts, Contains Wheat/Gluten | $48 Per Dozen

Home Style Cookies
Vegetarian, Contains Eggs, Contains Milk, Contains Tree Nuts, Contains Peanuts, Contains Wheat/Gluten, Contains Soy | $48 Per Dozen
Chef's Selection of Fresh Baked Cookies

Warm Soft Pretzels
Vegetarian, Contains Eggs, Contains Milk, Contains Wheat/Gluten | $8 Per Guest
Freshly Baked Soft Pretzels and Mini Pretzel Bites with Beer Cheese

LaMar's Donut Selection
Vegetarian, Contains Eggs, Contains Milk, Contains Wheat/Gluten | $48 Per Dozen
Traditional Glazed, Chocolate Iced, Maple Iced and White Iced with Sprinkles

SNACKS

Assorted Individually Packaged Kind and Nature Valley Bars
Vegetarian, Contains Tree Nuts, Contains Peanuts | $5 Each

Assorted Bags of Boulder Potato Chips
Vegetarian, Gluten-Free | $6 Each

Smart Food Popcorn
Vegetarian | $6 Each

Assorted Candy Bars | $6 Each

Sliced Fresh Fruit and Berries
Vegetarian | $8 Per Guest

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A La Carte Beverages

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

COFFEE, TEA, AND LEMONADE

Coffee & Tea Station | $100 Per Gallon | $110 Per Gallon with Starbucks Syrups
Regular or Decaffeinated Coffee and a Selection of Tazo Tea

Iced Tea | $50 Per Gallon | $60 Per Gallon with Assorted Flavors

Lemonade | $50 Per Gallon | $60 Per Gallon with Assorted Flavors

Nespresso Coffee Station | $20 Per Guest
Assorted Regular & Decaffeinated Nespresso Pods, Half/Half, 2%, Sweeteners * Service for up to 12 Guests *

BOTTLED AND CANNED BEVERAGES

Assorted Pepsi Products and Sparkling Waters | $6 Each

Bottled Still Water | $6 Each

San Pellegrino Sparkling Water | $7 Each

Local Craft Sodas | $8 Each

Starbucks Frappuccino | $8 Each
Assorted Flavors

Red Bull | $8 Each

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Beverage Packages

Extend your experience with additional 30-minute increments available for $5.00 per guest.

BEVERAGE PACKAGES

HALF DAY Package - Served over a 4-hour period and refreshed every 2 hours | $25 Per Guest

- Regular and Decaffeinated Coffee
- Hot Tea Selection
- Iced Tea
- Assorted Pepsi Products
- Sparkling Waters

FULL DAY Package - Served over an 8-hour period and refreshed every 2 hours | $36 Per Guest

- Regular and Decaffeinated Coffee

- Hot Tea Selection
- Iced Tea
- Assorted Pepsi Products
- Sparkling Waters

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Lunch Buffet of the Day

As part of Hyatt's Menu of the Day program, our Lunch of the Day is thoughtfully crafted to simplify your event planning while offering a more sustainable dining solution. Our Chef curates a unique menu for each day, delivering fresh variety and ensuring selections are never repeated—creating a dynamic and memorable culinary experience for your guests. All Lunch of the Day Buffets are served with Iced Tea. All prices noted are for the designated day only. If chosen on an alternate day, the price will be $69.00++ per guest. Lunch buffet service for groups of 11-24 guests will be assessed a $175 service fee. Please speak with your Event Planning Manager for options serving groups of guests 10 and under. All buffets are based on 90 MINUTES OF SERVICE. Additional time is subject to a replenishment fee of $350 per additional hour of service.

SOUP, SALAD AND SANDWICH - MONDAY

Tomato Bisque Soup with Fried Basil Leaves
Vegetarian, Gluten-Free

Chopped Caesar Salad with Baby Romaine, Parmesan Cheese, Heirloom Tomatoes, Bleu Cheese, Croutons, Caesar Dressing
Vegetarian, Contains Milk, Contains Fish, Contains Wheat/Gluten
ON SIDE: Parmesan Cheese, Bleu Cheese, Dressing

Macaroni Salad with Baby Kale, Watermelon Radish, and Tomato Slices
Vegetarian, Contains Wheat/Gluten, Contains Soy

Pre-Made Sandwich Selection -
Contains Milk, Contains Wheat/Gluten
- Smoked Turkey with Swiss on Wheat
- Roast Beef with Cheddar on White
- Chef's Choice Veggie Wrap in a Spinach Tortilla (GF)

Toppings -
Gluten-Free
- Sliced Tomatoes, Red Onion, Pickles, and Leaf Lettuce
- Pesto, Mayonnaise and Whole Grain Mustard

THE TACO TRUCK - TUESDAY

ENHANCEMENTS: Seasonal Soup +$7 Per Guest Chipotle Shrimp +$12 Per Guest

Southwest Salad with Baby Kale and Chopped Romaine, Black Beans, Fire Roasted Corn, Heirloom Cherry Tomatoes, Shredded Cheddar Cheese, Sliced Avocado, Chipotle Lime Ranch and Vinaigrette Dressings
Vegetarian, Gluten-Free, Contains Milk
ON SIDE: Cheddar Cheese, Dressings

House Made Salsa with Tortilla Chips
Vegetarian, Gluten-Free

Chipotle Shredded Chicken
Gluten-Free

Taco Beef
Gluten-Free

Spanish Tomato Rice with Corn and Cilantro
Vegetarian, Gluten-Free

Colorado Frijoles Charros
Vegetarian, Gluten-Free

House Made Kettle Chips
Vegetarian, Gluten-Free

Assorted Cookies and Lemon Bars
Contains Eggs, Contains Milk, Contains Wheat/Gluten

$64 Per Guest

$69 Per Guest Alternate Day

Beans with Onion, Garlic, Tomato Sauce, and Cilantro

Street Style Elote
Vegetarian, Gluten-Free, Contains Milk
Creamed Corn with Lime, Cream, Cotija Cheese, Tajin Spice, and Cilantro

Flour and Corn (GF) Tortillas
Vegetarian, Contains Wheat/Gluten

Sides of Diced Tomato, Red Onion, Sour Cream, Jalapenos, and Shredded Cheese
Contains Milk

Fried Churros with Cinnamon Sugar
Contains Milk, Contains Wheat/Gluten, Contains Soy

$64 Per Guest

$69 Per Guest Alternate Day

LITTLE ITALY LUNCH BUFFET - WEDNESDAY

ENHANCEMENTS: Soup of the Day +$7 Per Guest Mahi with Roasted Tomato Pepper Sauce +$12 Per Guest

Chopped Caesar Salad with Baby Romaine, Parmesan Cheese, Heirloom Tomatoes, Bleu Cheese, Caesar Dressing
Vegetarian, Contains Milk, Contains Fish
ON SIDE: Parmesan Cheese, Bleu Cheese, Dressing

Caprese Salad with Heirloom Cherry Tomatoes, Cucumbers, Grilled Red Onion, Fresh Mozzarella Balls, Fresh Basil, Balsamic Vinegar and Glaze
Vegetarian, Gluten-Free, Contains Milk

Chicken Breast Florentine with Spinach, Tomato, and an Asiago Cream Sauce
Gluten-Free, Contains Milk

Beef Meatballs, Mozzarella and Marinara
Contains Milk, Contains Wheat/Gluten

Baked Ziti Pasta with Marinara, Mozzarella and Herbs
Vegetarian, Contains Milk, Contains Wheat/Gluten, Contains Soy

Grilled Seasonal Vegetables
Vegan, Gluten-Free

Roasted Garlic Knots
Contains Milk, Contains Wheat/Gluten

HYATT BACKYARD BBQ - THURSDAY

ENHANCEMENTS: Seasonal Soup +$7 Per Guest BBQ Pork Spare Ribs +$10 Per Guest

Chopped Romaine & Radicchio Salad, Cucumber, Carrot, Cherry Tomatoes, Radish, Bell Pepper, Shredded Cheese, Ranch and Vinaigrette Dressings
Vegetarian, Gluten-Free, Contains Milk
ON SIDE: Cheese, Dressings

Traditional Cabbage Coleslaw with Carrots, Red Onions, Bell Peppers in a Creamy Sauce
Vegetarian, Gluten-Free, Contains Milk

Slow Cooked Pulled Pork
Gluten-Free
Served with BBQ Sauce, Buns and Bread & Butter Pickles *Buns contain Gluten/Milk*

BBQ Rubbed Smoked Beef Brisket with Molasses Reduction and Fried Sweet Pepper
Gluten-Free

BBQ Cauliflower Florets
Vegan, Gluten-Free

Roasted Garlic Potato Mash
Vegetarian, Gluten-Free, Contains Milk
Mashed Potatoes with Green Onion, Shredded Cheese, and Sour

Italian Wedding Cookies
Contains Eggs, Contains Milk, Contains Wheat/Gluten

$64 Per Guest

$69 Per Guest Alternate Day

Cream

Fried Brussel Sprouts with Caramelized Onions and Citrus Agave
Vegan, Gluten-Free

Roasted Jalapeno Cornbread Muffins
Contains Eggs, Contains Milk, Contains Wheat/Gluten

Strawberry Shortcake
Contains Eggs, Contains Milk, Contains Wheat/Gluten
Pound Cake Top with Macerated Strawberries and Fresh Whipped Cream

$64 Per Guest

$69 Per Guest Alternate Day

THE BOULDER BOWL - FRIDAY

Tossed Fresh Kale & Quinoa Salad with Red Onions, Cucumbers, Red Bell Peppers, Parsley, Chickpeas, Agave Nectar, Lemon Garlic Vinaigrette
Vegan, Gluten-Free

Tossed Chopped Ahi Tuna Salad with Red Onion, Cherry Heirloom Tomatoes, Cucumber, Parsley, Celery, Dijon Lemon Vinaigrette
Gluten-Free, Contains Fish

Marinated and Grilled Diced Chicken Breast
Gluten-Free

Diced Grilled Tofu with Citrus Marinade
Vegan, Gluten-Free

Diced Roasted Sweet Potatoes
Vegan, Gluten-Free

Steamed Brown Rice
Vegan, Gluten-Free

Shredded Romaine
Vegan, Gluten-Free

Garbanzo Beans and Seasoned Black Bleans
Vegan, Gluten-Free

Goat Cheese
Gluten-Free, Contains Milk

Roasted Zucchini, Roasted Red Peppers and Marinated Cherry Tomatoes

SATURDAY & SUNDAY - YOUR CHOICE

Choose One Our Daily Lunch Buffets

$67 Per Guest

Vegan, Gluten-Free

Roasted Pepitas and Sunflower Seeds
Gluten-Free

Red Wine Vinaigrette, Balsamic Glaze, and Ranch Dressings
Contains Milk, Contains Soy
Soy and Sweet Chili Sauces

Lemon Bars and Brownie Bites
Contains Milk, Contains Wheat/Gluten

$64 Per Guest

$69 Per Guest Alternate Day

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Plated Lunch

Our composed plated lunches feature our culinary team's seasonal specialties including a Salad, Entrée, and Dessert. All Plated Lunches include Iced Tea and Assorted Bread Rolls/Butter. Split entrée selections will be charged at the highest menu price.

POULTRY

Chicken Piccatta
Gluten-Free, Contains Milk, Contains Wheat/Gluten | $62 Per Guest
Tenderized Chicken Breast with Lemon Butter Sauce and Capers Parmesan Polenta Grilled Broccolini, Charred Cherry Heirloom Tomatoes

Bone-In Chicken Breast
Gluten-Free | $62 Per Guest
Airline Cut Chicken Breast with Chimichurri & Blistered Tomatoes Herb-Roasted Fingerling Potatoes Roasted Seasonal Vegetables

Seared Herb Marinated Bone-In Chicken Breast
Gluten-Free | $62 Per Guest
Airline Cut Chicken Breast with Sauce Romesco Nut-Free Pesto Rice Pilaf Roasted Seasonal Vegetables

BEEF

Braised Beef Short Ribs
Gluten-Free, Contains Milk | $72 Per Guest
Beef Short Ribs with Ancho Braising Jus Jalapeno Cheese Grits Sauteed Broccolini

Herb Marinated Seared Sirloin
Gluten-Free, Contains Milk | $72 Per Guest
Baseball Cut Sirloin with Peppercorn Demi Sauce Smashed Cheesy Baby Red Potatoes Seasonal Vegetables

Grilled Filet Mignon
Gluten-Free, Contains Milk | $90 Per Guest
Grilled Filet Mignon with Gorgonzola Cream Sauce Boursin Mashed Potatoes Grilled Asparagus

FISH

Herb Marinated Seared Salmon
Gluten-Free, Contains Milk | $68 Per Guest
Sustainably Sourced Salmon with Passionfruit Butter Sauce Nut-Free Pesto Rice Pilaf Blistered Cherry Tomatoes and Roasted Seasonal Vegetables

Seared Red Snapper
Gluten-Free, Contains Milk | $68 Per Guest
Sustainably Sourced Red Snapper with Lemon Buerre Blanc Parmesan Polenta Roasted Root Vegetable Hash with Brussel Sprouts

ALTERNATIVE ENTREES - VEGAN

Eggplant Napoleon
Vegan, Gluten-Free | $54 Per Guest
Seared Tofu and Grilled Eggplant Layered with Heirloom Tomato, Roasted Zucchini and Squash With Sundried Tomato Pesto

Seared Cauliflower Steak
Vegan, Gluten-Free | $54 Per Guest
With Vegetable Quinoa, Dinosaur Kale and Red Pepper Coulis

TWO COURSE ENTREE SALAD & DESSERT

First Course: Choice of Plated SALAD with Sliced Grilled Chicken Breast

Second Course: Choice of Plated DESSERT

$55 Per Guest

SALAD OPTIONS - INCLUDED IN PLATED LUNCH

Hyatt DTC House Salad
Vegan, Gluten-Free
Spring Mix with Frisee, Carrot Ribbons, Cucumber, Cherry Tomatoes, Radish Served with both Ranch and Red Wine Vinaigrette *Ranch contains Milk*

Chopped Caesar Salad
Vegetarian, Contains Milk, Contains Fish
Romaine with Carrot Ribbons, Shaved Parmesan, Cherry Heirloom Tomatoes, Croutons and Caesar Dressing

Very Berry Salad
Vegetarian, Gluten-Free
Mixed Greens, Romaine, Frisee with Blueberries, Raspberries, Blackberries, Strawberries, Mandarins, Candied Walnuts and Balsamic Vinaigrette

DESSERT OPTIONS - INCLUDED IN PLATED LUNCH

Flourless Chocolate Torte
Gluten-Free, Contains Eggs
Berry Coulis and Fresh Strawberries

Red Velvet Cake
Contains Eggs, Contains Milk, Contains Wheat/Gluten
Raspberry Coulis, Whipped Cream, and Fresh Raspberries

Chocolate Mousse Cake
Contains Eggs, Contains Milk, Contains Wheat/Gluten
Chocolate Drizzle, Whipped Cream and Chocolate Shavings

German Chocolate Cake

Contains Eggs, Contains Milk, Contains Wheat/Gluten

Chocolate Drizzle, Whipped Cream and Toasted Coconut

Strawberry Cheesecake

Contains Eggs, Contains Milk, Contains Wheat/Gluten

Berry Coulis, Whipped Cream, and Fresh Strawberries

VEGAN DESSERT OPTIONS

Vegan, Gluten-Free

Banana Manifesto Cake | Chocolate Raspberry Cake | Chocolate Ganache Tart

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Grab-and-Go Lunch

All Grab-and-Go Lunches are Packaged to include:

- Pasta Salad
- Whole Fruit
- Bag of Boulder Potato Chips (GF)
- Chef's Choice Cookie
- Wrapped Napkin and Plasticware

--- Vegan Salad modification available - remove Protein and Dairy.

SANDWICH OPTIONS -

Colorado Club

Contains Milk

Sliced Ham and Turkey on Wheat Bread Leaf Lettuce, Sliced Tomato, Red Onion and Sliced Cheddar Cheese

Blackened Turkey Sandwich

Contains Milk

Artisan Wheat Bread with Sliced Blackened Turkey and Bacon Sliced Cheddar Cheese, Leaf Lettuce, Sliced Tomato and Red Onion

Grilled Herbed Steak Sandwich

Contains Milk

Hoagie Roll with Thinly Sliced Herbed Steak Sliced Cheddar Cheese, Leaf Lettuce, Sliced Tomato, Red Onion and Horseradish Cream Spread

The Italian Grinder

SALAD OPTIONS -

Chopped Grilled Chicken Salad

Contains Eggs, Contains Milk, Contains Wheat/Gluten

Chopped Romaine and Iceberg Lettuce with Red Onion, Bacon, Grilled Chicken, Shredded Cheddar Cheese, Cherry Tomatoes, Cucumbers, Carrots and Chipotle Ranch Dressing

Classic Chicken Caesar Salad

Contains Eggs, Contains Milk, Contains Fish, Contains Wheat/Gluten

Chopped Romaine Lettuce with Parmesan Cheese, Chopped Grilled Chicken Breast, Crunchy Croutons, Cherry Tomatoes and Caesar Dressing

Chef Chris's Kale Salad

Vegan, Gluten-Free

Shredded Dinosaur Kale, Radicchio, and Frisee Sunflower Seeds, Roasted Pepitas, Dried Cherries, Fresh Citrus Segments, Goat Cheese and Blood Orange Vinaigrette

Contains Milk

Hoagie Roll with Sliced Ham, Soppressata, Genoa Salami, Pepperoni Tomato Pesto, Provolone Cheese, Shredded Lettuce, Sliced Tomato, Red Onion, Giardiniera and Mayonnaise

$45 Per Guest

The Veggie Wrap

Vegetarian, Contains Wheat/Gluten

Spinach Flour Tortilla filled with Grilled Squash, Zucchini, Peppers and Red Onions, Hummus, Nut-Free Pesto, Mixed Greens and Balsamic Glaze

$46 Per Guest

DECONSTRUCTED OPTION - NO BOX PROVIDED

Wrapped Half Sandwiches and Salads Displayed with Sides of Pasta Salad, Whole Fruit, Chips and Cookies

$49 Per Guest

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Hors D'oeuvres

Our bite-size, mouth-watering appetizers are perfectly suited for a pre-dinner reception, setting the tone for an unforgettable dining experience. Featuring a curated selection of both hot and cold offerings, these elegant bites provide something for every palate and are designed for effortless enjoyment by your guests. Minimum order of 50 pieces per selection.

COLD BITES

Caprese Skewers

Vegetarian, Gluten-Free, Contains Milk | $9 Per Piece

Baby Mozzarella, Basil, Heirloom Tomatoes, and Balsamic Glaze Maldon

Tomato Bruschetta

Vegetarian, Gluten-Free, Contains Milk, Contains Wheat/Gluten | $9 Per Piece

Tomato Basil Relish on Grilled Crostini with Buffalo Mozzarella and Balsamic Glaze

TOP TIER BITES

Avocado and Steak Crostini

Contains Wheat/Gluten | $12 Per Piece

Smashed Avocado on Texas Toast with Seared Steak, Marinated Tomatoes, Radish, Pickled Red Onion and Balsamic Glaze

Spicy Sesame Ahi

Contains Fish, Contains Wheat/Gluten, Contains Sesame | $12 Per Piece

With Wasabi Creme on a Wonton Crisp

Grilled Steak Bruschetta

Contains Wheat/Gluten | $15 Per Piece

Antipasto Skewers
Vegetarian, Gluten-Free, Contains Milk | $9 Per Piece
Skewers of Heirloom Cherry Tomatoes, Grilled Artichokes, Green Olives, Basil, Baby Mozzarella, and Roasted Peppers *Vegan Option Available

Vegetable California Roll
Gluten-Free, Contains Shellfish, Contains Soy, Contains Sesame | $9 Per Piece
Crab, Cucumber, and Avocado with Firecracker Sauce

Fruit and Cheese Crostini
Vegetarian, Contains Milk, Contains Wheat/Gluten | $10 Per Piece
Whipped Sweet Marscapone on Texas Toast with Kiwi, Grape, Brulee Banana, Berries, Fresh Mint and Local Honey

Shrimp Cocktail
Gluten-Free, Contains Shellfish | $10 Per Piece
Shrimp served with Cocktail Sauce with Citrus Zest *Displayed Only Item

Shrimp Tostadas
Contains Shellfish | $12 Per Piece
Fried Tortilla topped with Grilled Shrimp, Tangy Avocado Mousse, and Pico De Gallo

Tomato Basil Relish and Smoked Beef Tenderloin on Grilled Crostini with Bourbon Glaze

Bacon Wrapped Diver Scallops
Gluten-Free, Contains Shellfish | $15 Per Piece
With Jalapeno Jam

Lamb Lollipops
Gluten-Free | $15 Per Piece
With Mint Glaze

HOT BITES

Spanakopita
Vegetarian, Contains Milk, Contains Wheat/Gluten | $9 Per Piece
With Pesto

Vegetable Samosas
Vegetarian, Contains Wheat/Gluten | $9 Per Piece
With Mango Chutney

Elote Street Corn Bite
Vegetarian, Gluten-Free, Contains Milk | $9 Per Piece
Served in Mini Spoon

Green Chili Mac & Cheese "Arancini Balls"
Vegetarian, Contains Milk, Contains Wheat/Gluten, Contains Soy | $9 Per Piece

Chicken and Green Chile Empanadas
Contains Wheat/Gluten | $10 Per Piece
With Spicy Aioli

Arancini Balls

Vegetarian, Contains Milk, Contains Wheat/Gluten | $9 Per Piece
With Remoulade

Stuffed Mushroom
Vegan, Gluten-Free | $9 Per Piece
Savory Spinach and Artichoke

Shrimp Spring Roll
Contains Shellfish, Contains Wheat/Gluten | $10 Per Piece
With Sweet Chili Sauce

Beef Kabob
Gluten-Free | $11 Per Piece
With Bourbon Glaze

Chicken Santa Fe Spring Rolls
Contains Eggs, Contains Wheat/Gluten | $11 Per Piece
With Spicy Aioli

Chicken Kabob
Gluten-Free | $11 Per Piece
With BBQ Glaze

Goat Cheese Stuffed, Bacon Wrapped Jalapeno
Gluten-Free, Contains Milk | $11 Per Piece
With Balsamic Glaze

Steak and Cheese Spring Roll
Contains Milk, Contains Wheat/Gluten | $12 Per Piece
With Spicy Aioli

Petite Beef Wellingtons
Contains Milk, Contains Wheat/Gluten | $14 Per Piece
With Demi

Bacon Wrapped Shrimp
Gluten-Free, Contains Shellfish | $14 Per Piece
With Sweet Chili Sauce

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Presentation Stations

Curate a perfectly paired reception for your attendees, featuring unique possibilities from exceptional cheeses to locally inspired food stations. All stations require a minimum of 30 guests. A minimum of 3 stations must be ordered if there is no Dinner Service. All prices are based on 90 MINUTES OF SERVICE. Additional time will be subject to a replenishment fee of $350 per additional hour of service. Action Stations require a Chef Attendant fee of $175.00 each per 50 guests.

VEGETABLE, CHEESE, AND CHARCUTERIE DISPLAYS

Vegetable Crudité Display

Vegetarian, Contains Milk | $23 Per Guest

Chef's Selection of Fresh & Roasted Vegetables, Served with Hummus, Nut-Free Pesto and Ranch Dip

Artisan Cheese Display

Vegetarian, Contains Milk, Contains Wheat/Gluten | $27 Per Guest

Chef's Selection of Artisanal Cheeses, Fresh and Dried Fruit, Honey and Preserves, Crackers and Grilled Bread

Charcuterie and Cheese Display

Contains Milk, Contains Wheat/Gluten | $32 Per Guest

Chef's Selection of Locally Cured Meats and Cheeses, Pickled Vegetables, Mustards and Olives, Crackers and Grilled Bread

DESSERT STATIONS

Sweet & Cocoa

Contains Eggs, Contains Milk, Contains Wheat/Gluten | $30 Per Guest

- Brownies Bites
- Double Chocolate Cookies
- Chocolate Dipped Bacon
- Chocolate Dipped Cannoli's
- Chocolate Mousse Cups

Chef's Selection of Mini Bite Desserts

Vegetarian, Contains Eggs, Contains Milk, Contains Wheat/Gluten | $25 Per Guest

- Petit Fours
- Cheesecake Bites
- Macarons
- Fruit Tartlets

* Gluten Free options available upon request

STATIONS

Colorado Sliders

Contains Eggs, Contains Milk, Contains Wheat/Gluten | $34 Per Guest

Choose (3) Three to Serve -

- Angus Beef Sliders with Caramelized Onion, Blue Cheese, and Steak Sauce
- Angus Beef Sliders with Pork Green Chili and Cotija Cheese
- All American Slider with Shredded Lettuce, American Cheese and special sauce
- Shredded Chipotle Chicken with Chef's Pickled Cabbage and Red Onion
- Caprese Slider with Mozzarella, Heirloom Tomato, Grilled Red Onion and Basil Nut-Free Pesto

Served with House Made Tajin Seasoned Potato Chips and Spicy Ketchup ENHANCEMENT: DTC House Salad +$5 Per Guest

Rustic Roots Flatbreads

Contains Milk, Contains Wheat/Gluten | $32 Per Guest

Choose (3) Three to Serve -

- Italian - Goat Cheese, Fresh Figs, Prosciutto, Mint, Balsamic Glaze, Micro Greens
- Mexican - Chipotle Chicken, Pico de Gallo, Avocado, Micro

STATIONS CONTINUED

Pasta e Pasta

Contains Milk, Contains Wheat/Gluten, Contains Soy | $30 Per Guest

Penne and Cavatappi Pastas Marinara Sauce, Alfredo Sauce Diced Grilled Chicken Breast, Minced Red Onion, Diced Peppers, Cherry Tomatoes, Shredded Spinach, Sauteed Mushrooms, Parmesan Cheese, Crushed Red Pepper * Gluten Free Pasta Option is Available ENHANCEMENTS: Grilled Beef +$7 Per Guest Roasted Shrimp +$8 Per Guest

Asian Street Eats

Contains Eggs, Contains Milk, Contains Wheat/Gluten, Contains Soy, Contains Sesame | $34 Per Guest

- Vegetable Potstickers
- Japanese-Style Chicken Wings
- Thai Beef Satays
- California Rolls (Veg)

Sauces include Korean BBQ, Teriyaki and Plum Sauce

Street Taco and Nacho Duo

Contains Milk, Contains Wheat/Gluten | $32 Per Guest

Pork Carnitas, Chipotle Chicken and Taco Beef Flour and Corn

Cilantro

- Meat Trio - Pepperoni, Sausage, Ham
- Cheese Lovers - Mozzarella, Parmesan, Asiago (Veg)
- The Holiday Tree - Cranberry Sauce, Sharp White Cheddar, Pear, Dried Cranberry, Bleu Cheese, Candied Walnuts (Veg)
- Margarita - Marinara, Fresh Mozzarella, Basil, Pesto (Veg)

ENHANCEMENT: Caesar Salad +$5 Per Guest

Grate Expectations

Contains Milk, Contains Wheat/Gluten, Contains Soy | $30 Per Guest Macaroni with Rich Cheese Sauce Chopped Chicken Tenders, Steamed Broccoli Bites, Sauteed Onions, Diced Jalapenos, Cheddar Cheese, Crispy Onions BBQ, Buffalo and Hot Sauces * Gluten Free Pasta Option is Available ENHANCEMENT: Pulled Pork +$8 Per Guest Roasted Shrimp +$8 Per Guest

(GF) Tortillas House Made Tortilla Chips House Made Fresh Salsa, Hot Sauce Selection, Pico De Gallo, Guacamole, Jalapenos Roasted Corn, Pickled Red Onions, Chef's Pickled Cabbage, Limes, Cilantro

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Carving Stations

Food Service not to exceed 90 MINUTES OF SERVICE. Station Attendant Required - $175 per attendant. Carving Stations includes Fresh Bread Rolls and Butter.

CAJUN OVEN ROASTED AIRLINE TURKEY (SERVES 25-30)

Whole Grain Mustard Au Jus
Gluten-Free

$325 Each

BRINED AND SMOKED HERB CRUSTED PORK LOIN (SERVES 25-30)

Bourbon Demi and Whole Grain Mustard Aioli
Gluten-Free

$325 Each

HERB CRUSTED BEEF TENDERLOIN (SERVES 10-15)

Natural Au Jus and Horseradish Cream
Gluten-Free, Contains Milk

$475 Each

HERB CRUSTED PRIME RIB (SERVES 30-40)

Natural Au Jus and Horseradish Cream
Gluten-Free, Contains Milk

$675 Each

CARVING STATION ENHANCEMENT

Select (1) One of Each Salad, Starch and Vegetable -

SALAD -

- Chopped Caesar Salad
- HYATT DTC House Salad (Veg)

***STARCH -

- Garlic Mash
- Sweet Potato Hash (GF, DF)
- Saffron Risotto (GF)
- Baked Mac and Cheese

*** VEGETABLE -

- Street Style Elote (creamed corn)
- Grilled Vegetable Medley (Veg)
- Asparagus (Veg)
- Honey Glazed Carrots (Veg)

$15 *Each Guest*

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Team Building Guacamole or Salsa Competition

We provide all the ingredients and tools for your team to build their own flavored guacamole to be judged by a panel of your choosing. We will also provide tables to work on, with stainless steel bowls & hand tools to provide your clients to ability to create their winning combination. $20.00 per person + $225 Chef Judge Fee

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Plated Dinner

Perfect for dinner meetings and special occasions, our thoughtfully composed plated dinners showcase our culinary team's seasonal specialties, including a beautifully presented Salad, Entrée, and Dessert. To provide your guests with flexibility, you may select up to two (2) protein options and one (1) alternative entrée. Please note that split entrée selections will be priced at the highest menu item. All Plated Dinners include Fresh Brewed Regular

Coffee, Decaffeinated Coffee, Assorted Hot Teas and Assorted Bread Rolls/Butter.

POULTRY ENTREES

Huli Huli Seared Chicken Breast
Gluten-Free | $72 Per Guest
Bone-In Chicken Breast marinated in Huli Huli Sauce Coconut Rice Charred Broccolini

Adobo Marinated Chicken Breast
Gluten-Free | $72 Per Guest
Garlic-Lime Butter Sauce Cilantro Rice Pilaf Garlic Green Beans

Roasted Bone-In Chicken Breast
Gluten-Free | $72 Per Guest
Apple Demi Glaze Roasted Garlic Mashed Potatoes Roasted Baby Carrots

BEEF ENTREES

Braised Beef Short Rib
Gluten-Free, Contains Milk | $80 Per Guest
Red Wine Braising Sauce, Gorgonzola Cream Mashed Potatoes Charred Broccolini

Herb Marinated Seared Baseball Cut Sirloin
Gluten-Free | $80 Per Guest
Red Wine Demi Herb Roasted Red Skin Potato Hash Roasted Baby Carrots

Pepper Crusted NY Strip Steak
Gluten-Free, Contains Milk | $88 Per Guest
Porcini Cream Sauce Loaded Mashed Potatoes Grilled Asparagus

Grilled 8oz Filet of Beef
Gluten-Free, Contains Milk | $95 Per Guest
Grand Marnier Wild Mushroom Sauce Boursin Mashed Potatoes Grilled Asparagus

FISH ENTREES

Seared Swordfish
Gluten-Free, Contains Milk | $78 Per Guest
Olive & Sweet Pepper Warm Vinaigrette Creamy Polenta Charred Broccolini

Roasted Ruby Red Trout
Gluten-Free, Contains Milk | $78 Per Guest
Passionfruit Butter Sauce Root Vegetable Hash Brussel Sprouts

Seared Red Snapper
Gluten-Free, Contains Milk | $80 Per Guest
Blood Orange Butter Sauce Coconut Rice Roasted Seasonal Vegetables

Seared Filet of Salmon
Gluten-Free | $78 Per Guest
Ginger-Orange Glaze Saffron Risotto Grilled Asparagus

VEGETARIAN ENTREES

Eggplant Napoleon
Vegan, Gluten-Free | $62 Per Guest
Seared Tofu and Grilled Eggplant, Heirloom Tomato, Roasted Zucchini and Squash with Sundried Tomato Pesto

Seared Cauliflower Steak
Gluten-Free | $62 Per Guest
With Vegetable Quinoa and Dinosaur Kale on a Red Pepper Coulis

Portobello Tortellini
Vegetarian, Contains Milk, Contains Wheat/Gluten, Contains Soy | $62 Per Guest
Mushroom Stuffed Pasta with Tomato Cream Sauce, Roasted Tomatoes, Spinach, and Asiago Cheese

DUET PROTEIN OPTIONS

Seared Salmon & Herb Roasted Chicken
Gluten-Free, Contains Milk | $98 Per Guest
Creamy Mushroom Marsala Sauce Saffron Risotto Grilled

SALAD - INCLUDED IN PLATED DINNER

Hyatt DTC House Salad
Vegan, Gluten-Free
Spring Mix with Frisee, Carrot Ribbons, Cucumbers, Cherry

Broccolini

Herb Seared Sirloin & Swordfish
Gluten-Free, Contains Milk | $109 Per Guest
Citrus Demi Boursin Mashed Potatoes Chef's Seasonal Roasted Vegetables

Grilled Beef Filet & Lobster Tail
Gluten-Free, Contains Milk | $150 Per Guest
Porcini Mushroom Cream Sauce Rosemary Garlic Mashed Potatoes Grilled Asparagus

Tomatoes, Radish Ranch Dressing and Red Wine Vinaigrette
Ranch contains Milk

Chopped Caesar Salad
Contains Milk, Contains Fish
Romaine with Carrot Ribbons, Shaved Parmesan, Cherry Heirloom Tomatoes, Croutons and Caesar Dressing

Very Berry Salad
Contains Tree Nuts
Mixed Greens, Romaine, Frisee with Blueberries, Raspberries, Blackberries, Strawberries, Mandarins, Candied Walnuts and Balsamic Vinaigrette

DESSERT - INCLUDED IN PLATED DINNER

Flourless Chocolate Torte
Gluten-Free, Contains Eggs
Berry Coulis and Fresh Strawberries

Tiramisu
Contains Milk, Contains Wheat/Gluten
Caramel Sauce, Whipped Cream and Wafer Cookies

Chocolate Mousse Cake
Contains Eggs, Contains Milk, Contains Wheat/Gluten
Chocolate Drizzle, Whipped Cream, and Chocolate Shavings

Amaretto Cheesecake
Contains Eggs, Contains Milk, Contains Tree Nuts, Contains Wheat/Gluten
Fruit Coulis, Whipped Cream, Candied Orange Peel, Sliced Almonds and Blackberries

Opera Cake
Contains Eggs, Contains Milk, Contains Wheat/Gluten
Layered Sponge Cake, Buttercream and Chocolate Ganache

VEGAN DESSERT OPTIONS
Vegan, Gluten-Free
Banana Manifesto Cake | Chocolate Raspberry Cake | Chocolate Ganache Tart

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Dinner Buffets

Delight your attendees with our Chef-inspired dinner buffet, offering a thoughtfully curated selection of flavorful dishes designed to satisfy every palate. This versatile dining experience is an ideal choice for evening events, allowing guests to select their personal favorites with ease. All Dinner Buffets are served with Fresh Brewed Regular Coffee, Decaffeinated Coffee, Assorted Hot Teas and Assorted Bread Rolls/Butter. Dinner buffet service for groups of 11-24 guests will be assessed a $175 service fee. Please speak with your Event Planning Manager for options serving groups of guests 10 and under. All buffets are based on 90 MINUTES OF SERVICE. Additional time is subject to a replenishment fee of $350 per additional hour of service.

SURF & TURF

House Salad -
Vegan, Gluten-Free
Spring Mix and Frisee Topped with Carrot Ribbons, Cucumbers, Cherry Tomatoes and Radish Served with both Ranch Dressing and Red Wine Vinaigrette

Strawberry Goat Cheese Salad -
Vegetarian, Contains Milk, Contains Tree Nuts
Arugula, Mixed Greens, Goat Cheese, Candied Pecans, Cucumbers, Red Onion and Strawberry Vinaigrette ON SIDE: Nuts, Cheese

Seared Petite Sirloin Steaks with Green Peppercorn Demi
Gluten-Free

Seared Salmon Filets with Butter Sauce and Herbs
Gluten-Free, Contains Milk

Cheese Tortellini with Nut-Free Pesto Cream
Contains Milk, Contains Wheat/Gluten, Contains Soy

Grilled Broccolini
Vegan, Gluten-Free

Herb Roasted Yukon Gold Potatoes
Vegan, Gluten-Free

Dinner Rolls with Butter
Contains Milk, Contains Wheat/Gluten

Chef's Selection of Mini Bite Desserts
Contains Eggs, Contains Milk, Contains Wheat/Gluten
Petit Fours, Cheesecake Bites, Macarons and Tartlets

$105 Per Guest

THE TUSCAN BUFFET

Kale Caesar Salad -
Vegetarian, Contains Milk, Contains Fish, Contains Wheat/Gluten
Romaine, Carrot Ribbons, Cherry Heirloom Tomatoes, Croutons and Shaved Parmesan Served with both Caesar and Vinaigrette Dressings ON SIDE: Parmesan Cheese, Dressings

Caprese Salad -
Vegetarian, Gluten-Free, Contains Milk, Contains Wheat/Gluten
Cherry Heirloom Tomatoes, Charred Red Onion, Cucumber, Basil, Fresh Mozzarella, and Balsamic Glaze

Chicken Piccata with Cherry Tomatoes and Chopped Parsley in a Caper Lemon Butter Sauce
Gluten-Free, Contains Milk

Boeuf Bourguignon Stewed with Red Wine, Carrots, Onions, and Herbs
Gluten-Free

Grilled Vegetable Medley of Squash, Zucchini, Red Peppers, Red Onion, and Herbs
Vegan, Gluten-Free

Nut-Free Pesto Rice Pilaf
Vegetarian

Portabella Ravioli with Wild Mushroom and Herb Cream Sauce
Vegetarian, Contains Milk, Contains Wheat/Gluten, Contains Soy

Dinner Rolls with Butter
Contains Milk, Contains Wheat/Gluten

Tiramisu
Contains Milk, Contains Wheat/Gluten

Macedonia di Frutta - Fruit Salad Tossed in Lemon Juice and Honey
Vegan, Gluten-Free

$85 Per Guest

THE ELEGANCE BUFFET

Pickled Beet Salad -
Gluten-Free, Contains Milk, Contains Tree Nuts
with Mixed Greens, Radicchio, and Frisee Topped with Pickled Beets, Blue Cheese, Almonds, Agave Dijon Vinaigrette ON SIDE: Cheese, Almonds, Dressing

Antipasto Salad -
Contains Milk, Contains Wheat/Gluten
Italian Cheeses, Cured Meats, Olives, Pickled Vegetables and Grilled Bread

Roasted Filet of Beef Medallions with Grand Marnier Wild Mushroom Sauce
Gluten-Free

Seared Chicken Breasts with Apple Demi Glaze
Gluten-Free

Grilled Marinated Shrimp served in Lemon Buerre Blanc
Gluten-Free, Contains Milk

Saffron Risotto
Vegetarian, Gluten-Free, Contains Milk

Roasted Garlic Yukon Gold Mashed Potatoes
Vegan, Gluten-Free, Contains Milk

Grilled Lemon Asparagus
Vegan, Gluten-Free

Dinner Rolls with Butter
Contains Milk, Contains Wheat/Gluten

Espresso Vino Cake
Contains Eggs, Contains Milk, Contains Wheat/Gluten

Assorted Chocolate Truffles
Gluten-Free, Contains Eggs, Contains Milk, Contains Wheat/Gluten

$99 Per Guest

THE FRONT RANGE BUFFET

Chef's Kale Salad -
Vegetarian, Gluten-Free, Contains Milk
Shredded Dinosaur Kale, Radicchio, and Frisee Topped with Sunflower Seeds, Roasted Pepitas, Dried Cherries, Fresh Citrus Segments, Goat Cheese and Blood Orange Vinaigrette ON SIDE: Cheese, Dressing

Tossed Quinoa Salad -
Vegan, Gluten-Free
with Shredded Kale, Diced Red Onion, Cucumber, Red Bell Pepper, Chopped Parsley, Chickpeas, Agave Nectar, and Lemon Garlic Vinaigrette

Boulder Free Range Roasted Chicken in Natural Jus
Gluten-Free

Local Honey Glazed Baby Carrots
Vegan, Gluten-Free

Roasted Ruby Red Trout with Passionfruit Butter Sauce
Gluten-Free, Contains Milk

Garlic and Herb Roasted Marble Potatoes
Vegan, Gluten-Free

Chef's Roasted Root Vegetable Farro Grains
Vegetarian, Contains Wheat/Gluten

Dinner Rolls with Butter
Contains Milk, Contains Wheat/Gluten

Chocolate Cake
Contains Eggs, Contains Milk, Contains Wheat/Gluten

Cheesecake with Berry Coulis and Fresh Berries
Vegan, Gluten-Free, Contains Eggs, Contains Milk, Contains Wheat/Gluten

$95 Per Guest

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Bar Offerings - Signature / Premium / Luxury

SIGNATURE BRANDS

Featuring Hyatt's exclusive spirits and wines. Spirits - Conciere Vodka, Gin, Rum, Tequila, Bourbon, Whiskey, Scotch, Triple Sec Domestic Beer - Bud Light, Coors Light, White Claw Mango, High Noon Black Cherry Premium / Import Beer - Stella, Corona, Odell Drumroll IPA, Angry Orchard, Athletic N/A Wine - Canvas Cabernet, Pinot Noir, Pinot Grigio, Chardonnay, Sparkling, Maschino Zero White N/A Cordials - Dekuyper Brand

PREMIUM BRANDS

Spirits - Tito's Vodka, Beefeater London Dry Gin, Bacardi Superior Rum, El Tequileno Blanco, Four Roses Bourbon, Jameson Irish Whiskey, Dewar's White Label Scotch Domestic Beer - Bud Light, Coors Light, White Claw Mango, High Noon Black Cherry Premium / Import Beer - Stella, Corona, Odell Drumroll IPA, Angry Orchard, Athletic N/A Wine - Kendall Jackson Chardonnay, Banfi Pinot Grigio, DAOU Cabernet, Portlandia Pinot Noir, Mionetto Prosecco, Maschio Zero White N/A Cordials - Dekuyper Brand

LUXURY BRANDS

Spirits - Ketel One Vodka, Hendrick's Gin, Planteray Original Dark Rum, Patron Silver Tequila, Del Maguey Vida Mezcal, Maker's Mark Bourbon Whiskey, Jameson Irish Whiskey, Johnnie Walker Black, Jack Daniel's Whiskey, Crown Royal Whisky Domestic Beer - Bud Light, Coors Light, White Claw Mango, High Noon Black Cherry Premium / Import Beer - Stella, Corona, Odell Drumroll IPA, Angry Orchard, Athletic N/A Wine - Hess Chardonnay, Craggy Range Sauvignon Blanc, Outlier Pinot Noir, Giuliana Prosecco, Maschio Zero White N/A Cordials - Disaronno and Grand Marnier

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Craft Cocktails & Zero-Proof Potions

Sip into something special with our curated house made cocktails and creative no-proof mocktails. Our bartenders mix, infuse, and blend fresh ingredients to deliver the perfect balance of flavor in every glass. Whether you're seeking a spirit-forward classic or a crisp garden tonic, we have a crafted experience for you. Cheers!

COLORADO INSPIRED PREMIUM & LUXURY CRAFT COCKTAILS

Snowball - Tito's Handmade Vodka, Fresca, Lime Juice, Lemon Wedge Garnish $12 Mile High Old Fashioned - Four Roses Bourbon, Angostura Bitters, Orange Bitters $12 Rocky Mountain Mule - Tito's Handmade Vodka, Lime Juice, Fever Tree Ginger Beer, Lime Wedge Garnish $12 * Copper Cups Additional Rental Fee Classic Colorado Sour - Maker's Mark Bourbon, Fresh Lemon Juice, Simple Syrup, Orange Wheel, Cherry Garnish $14 Patron Silver Margarita - Patron Silver Tequila, Cointreau, Lime and Agave $14

ZERO-PROOF MOCKTAILS

Orange-Ginger - Orange Juice, Pineapple Juice, Fever Tree Ginger Beer $8 Sangria Punch - Cranberry Juice, Orange Juice, Lime Juice, Starry $8 Grapefruit Refresher - Grapefruit LaCroix, Lime Juice $8

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Host-Sponsored Bar

This Package includes full bar setup and is priced per drink. Host may choose either the Signature, Premium or Luxury Bar Menu. A $175 Bartender fee will apply.

SIGNATURE HOST-SPONSORED BAR

Cocktails | $10 Per Drink

Domestic Beer/Seltzer | $8 Per Drink

Premium and Imported Beer/Seltzer | $9 Per Drink

Wine | $10 Per Drink

Champagne | $10 Per Drink

Cordials | $12 Per Drink

PREMIUM HOST-SPONSORED BAR

Cocktails | $12 Per Drink

Domestic Beer/Seltzer | $8 Per Drink

Premium and Imported Beer/Seltzer | $9 Per Drink

Wine | $12 Per Drink

Champagne | $12 Per Drink

Cordials | $12 Per Drink

LUXURY HOST-SPONSORED BAR

Cocktails | $14 Per Drink

Domestic Beer/Seltzer | $8 Per Drink

Premium and Imported Beer/Seltzer | $9 Per Drink

Wine | $14 Per Drink

Champagne | $14 Per Drink

Cordials | $14 Per Drink

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Host-Per Person Package

This package includes full bar setups and is charged per person per hour. Host may choose either Signature, Premium or Luxury Bar Menu. A $175

bartender fee will apply.

PACKAGE OPTIONS

SIGNATURE: $30.00 First Hour / $14.00 Each Additional Hour PREMIUM: $32.00 First Hour / $16.00 Each Additional Hour LUXURY: $34.00 First Hour / $18.00 Each Additional Hour

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Guest-Pay Bar

This package includes full bar setups and is a "cash" bar option charged per drink. Host may choose either Signature, Premium or Luxury Bar Menu. A $175 bartender fee will apply.

SIGNATURE CASH BAR

Cocktails | $11 Per Drink

Domestic Beer/Seltzer | $9 Per Drink

Premium and Imported Beer/Seltzer | $10 Per Drink

Wine | $11 Per Drink

Champagne | $11 Per Drink

Cordials | $12 Per Drink

PREMIUM CASH BAR

Cocktails | $13 Per Drink

Domestic Beer/Seltzer | $9 Per Drink

Premium and Imported Beer/Seltzer | $10 Per Drink

Wine | $13 Per Drink

Champagne | $13 Per Drink

Cordials | $14 Per Drink

LUXURY CASH BAR

Cocktails | $15 Per Drink

Domestic Beer/Seltzer | $9 Per Drink

Premium and Imported Beer/Seltzer | $10 Per Drink

Wine | $15 Per Drink

Champagne | $15 Per Drink

Cordials | $16 Per Drink

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Tableside Wine List

Your Event Sales or Planning Manager would be delighted to recommend the perfect wine pairings to complement your menu.

HOUSE WINE

Canvas, California | $38 Per Bottle
Selection of Chardonnay, Pinot Grigio, Pinot Noir, Merlot and Cabernet Sauvignon

WINE SELECTION

Whitehaven Sauvignon Blanc, New Zealand 2023 | $64 Per Bottle

Kendall Jackson Chardonnay, Santa Maria Valley, California 2024 | $54 Per Bottle

Chateau Ste. Michelle Riesling, Columbia Valley, Washington 2024 | $54 Per Bottle

La Vieille Ferme Rosé, Rhone Valley, Italy 2022 | $54 Per Bottle

Mionetto Prosecco, Veneto, Italy | $72 Per Bottle

Daou Cabernet Sauvignon, Paso Robles 2023 | $72 Per Bottle

Elouan Pinot Noir, Willamette Valley, Oregon 2021 | $64 Per Bottle

Catena Vista Flores Malbec, Mendoza Valle de Uco, Argentina 2022 | $54 Per Bottle

Joel Grott Red Wine, California 2018 | $54 Per Bottle

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