TABLE OF CONTENTS

HOTEL POLICIES AND PROCEDURES............................................................................................................3
BREAKFAST........................................................................................................................................................ 4-7
BREAKS.............................................................................................................................................................. 8-13
LUNCH .............................................................................................................................................................14-20
  Daily Lunch Stations.................................................................................................................................14-16
  Executive Bento Lunch............................................................................................................................ 17-18
  A La Carte Plated Lunch..............................................................................................................................19
  Grab ‘n Go Boxed Lunch.............................................................................................................................20
RECEPTION/COCKTAIL HOUR..................................................................................................................21-23
DINNER ...........................................................................................................................................................24-34
  Chef’s Selection Dinner Buffet Stations ...........................................................................................24-25
  Custom Strolling Dinners......................................................................................................................26-29
  Broadmoor Signature Dinner Stations ...............................................................................................30-31
  Plated Dinner...........................................................................................................................................32-33
  Evening Enhancements .............................................................................................................................. 34
BEVERAGES................................................................................................................................................... 35-37
HOTEL POLICIES & PROCEDURES

FOOD AND BEVERAGE SERVICE
The Hotel is licensed to serve food and beverages; no food or beverages may be brought into the Hotel by Group for service at this meeting. The Broadmoor’s staff has been trained to serve alcoholic beverages and reserves the right to refuse service to anyone who appears intoxicated. As required by law, The Broadmoor will not serve alcoholic beverages to minors. Colorado law is precise regarding distribution of alcoholic beverages and all purchases must be made through the Hotel including gifts you may plan to distribute.

CONTRACTED FOOD & BEVERAGE
All banquet food/beverage functions listed in your contract are confirmed and may not be moved off-site or cancelled. Should any banquet food/beverage functions be deleted from the contracted schedule of events, the Hotel will assess event cancellation charges to offset lost banquet food/beverage revenue that is equal to the value of the event. The group may add or enhance functions to generate replacement food/beverage revenue.

Any drop in attendance numbers, not as a result of allowable attrition, is subject to attendance cancellation charges to offset lost banquet food/beverage revenue that is equal to the value of the event.

GUARANTEES
Food and Beverage guarantees are required (3) days prior to your event by 12:00 Noon. Saturday, Sunday, and Monday guarantees are due on Wednesday. The Broadmoor will be prepared to serve the guarantee number plus 5% for guarantees of 299 or less and 3% over 300. Group will be billed for the guarantee number or the actual number of attendees, whichever is greater.

In order for us to plan the perfect event for you, menu details are due three weeks prior to the group’s arrival.

DIETARY REQUESTS
- Special Dietary Needs are requested (3) days prior to the event with the Food and Beverage guarantees.
- Any dietary restrictive meals requested during the event, that take special preparation, will be charged accordingly based on meal period. The charges below will be applied in addition to your menu price.

Breakfast $25 • Lunch $30 • Dinner $55

DURATION OF MEALS
Our Buffets and Food stations are all priced as per the below meal duration. Should you require additional time for your food presentation this can be arranged.

There is a surcharge per person, per half-hour to extend these buffet stations. Prices are noted below:

- Breakfast Buffet Stations – 1 ½ hours | $5 per person
- Lunch Buffet Stations – 1 ½ hours | $10 per person
- Dinner Buffet Stations – 2 hours | $20 per person
- Coffee Breaks – 30 minutes | $5 per person
- Strolling Dinners – 2 hours | $20 per person

QUOTED PRICES
All food and beverage is subject to a 24% taxable service charge and F & B Tax: 8.20% + 2.95% PIF. Prices are subject to change.

OUTDOOR EVENTS
The hotel reserves the right to make the final decision to use indoor facilities in the event of inclement weather. This decision will be based on current and forecasted weather conditions from the National Weather Service. All weather decisions will be made 5 hours prior to the start of your function.

All outdoor events in the late afternoon or evening will require a lighting package. The need for the lighting will vary depending on the time of the year and the time of the day.

Music at outdoor locations must conclude by 10:00PM.

DÉCOR AND ENTERTAINMENT
The ambiance of your event can be enhanced by specialty linens, theme décor packages and entertainment. Decorations or displays which are brought into the hotel from an outside source must have prior approval. They may not be affixed to walls, doors, windows or ceilings.

Broadmoor Hotel Security is required for ALL Exhibit and Display shows at $65/hour, to include move-in and move-out phases of all shows.

SIGNAGE AND LITERATURE
No signage of any kind is permitted in the lobby and public areas of the hotel.

Signage is to be displayed outside meeting rooms only. Any printed forms or literature pertaining to the hotel or the use of The Broadmoor logo must have prior approval from the hotel.
ATTENDED BREAKFAST STATIONS

COLORADO CONTINENTAL
Bottled Orange, Apple and Cranberry Juices
Individual Seasonal Fruit Cups
Assorted Fresh Berries: Additional **$6 PER PERSON**
Assorted Noosa Yogurt, to include Low-fat yogurt
Daily Breakfast Bakery Selection:
  Quick Breads, Muffins, Bagels
Individually Packaged Plain Cream Cheese
Honey, Butter & Preserves
Regular & Decaffeinated Coffee
**$40 PER PERSON**

BREAKFAST BOXES
Bottled Fruit Juice, Wrapped Breakfast Muffin,
Greek Yogurt, Granola, Seasonal Fresh Fruit
**$32 PER PERSON**

WARM SANDWICHES
*Individually wrapped*
Whole Egg Breakfast Burrito, Chorizo, Black Beans
Hash Browns and Cheese
Whole Egg Breakfast Burrito
  Sausage, Hash Browns, and Cheese
Croissant Sandwich
  Fried Egg, Cheddar, and Smoked Ham
Vegan Tofu Scramble with Spinach, Mushrooms,
  Roasted Tomatoes, Guacamole, Whole Wheat Tortilla
**$12 PER SANDWICH**

BEVERAGES
Freshly Brewed Regular Coffee
Decaffeinated Coffee, Selection of Herbal Teas
**$102 PER GALLON**
Soft Drinks, Bottled Water
Sparkling or Non-sparkling Bottle Mineral Water
**$5.50 EACH**
POWERADE or Monster Energy Drinks
**$6.50 EACH**
Kombuchas, Naked Bottled Juices & Smoothies
**$7.50 EACH**

HOUSE-MADE FRUIT-INFUSED WATERS for HEALTHY HYDRATION
Select up to 3 Fruits for each Infused Water
Some of our Favorite Combinations:
  Orange Lime
  Strawberry Cucumber
  Raspberry Lemon Mint
  Cucumber Lemon Mint
  Strawberry Pineapple
  Orange Blueberry
  Grape Orange
**$39 PER GALLON**

ELEVATE YOUR EVENT

J&S Audio Visual
Hosting a breakfast meeting session adds variety to your program and allows more time to enjoy all the activities The Broadmoor has to offer. Our partner, J&S Audio Visual, provides the highest level of service, state-of-the-art technology and a creative vision that will help to ensure that your event is engaging and prolific.

GF/Gluten Free • DF/Dairy Free • CN/Contains Nuts • V/Vegetarian
Chef Attended Station
All food and beverage is subject to a taxable service charge of 24%, applicable Sales Tax/PIF.
DAILY ATTENDED BREAKFAST STATIONS | $65 PER PERSON

Included in all breakfast buffet stations: orange, apple, cranberry juices, freshly brewed regular & decaffeined coffee and herbal teas • $5 per person surcharge for each menu item change
A $10 per person surcharge will be added when the guarantee is less than 20 guests.

MONDAY
Seasonal Fruit Platter
Assorted Noosa Yogurt, to include Low-fat yogurt
Daily Quick Breads, Muffins, Bagels
Chive and Plain Cream Cheese
Honey, Butter, and Preserves
Scrambled Eggs, Sharp Cheddar Cheese GF
AND
Farm Egg Denver Omelets, Ham, Peppers, Onions, Mushrooms, and Sharp Cheddar Cheese GF
Golden Hash Brown Potatoes GF
Smoked Applewood Bacon GF/DF
Chicken Apple Sausage GF/DF
Classic Buttermilk Pancakes, Pure Maple Syrup

WEDNESDAY
Seasonal Fruit Platter
Assorted Noosa Yogurt, to include Low-fat yogurt
Daily Quick Breads, Muffins, Bagels
Chive and Plain Cream Cheese
Honey, Butter, and Preserves
Scrambled Eggs, Sharp Cheddar Cheese GF
AND
Individual Quiche Lorraine, Ham, Gruyere Cheese
Golden Hash Brown Potatoes GF
Smoked Applewood Bacon GF/DF
Turkey Maple Sausage GF/DF
Cheese Blintzes with Strawberry Sauce

TUESDAY
Seasonal Fruit Platter
Assorted Noosa Yogurt, to include Low-fat yogurt
Daily Quick Breads, Muffins, Bagels
Chive and Plain Cream Cheese
Honey, Butter, and Preserves
Scrambled Eggs, Sharp Cheddar Cheese GF
AND
Farm Egg Frittata, Sausage, Sharp Cheddar Cheese Scallions GF
Herb Roasted Country Style Potatoes Mushrooms, and Peppers GF/DF
Smoked Applewood Bacon GF/DF
Pork Sausage Links, Fresh Sage GF/DF
Thick Cut Brioche French Toast with Apple Butter & Maple Syrup

THURSDAY
Seasonal Fruit Platter
Assorted Noosa Yogurt, to include Low-fat yogurt
Daily Quick Breads, Muffins, Bagels
Chive and Plain Cream Cheese
Honey, Butter, and Preserves
Scrambled Eggs, Sharp Cheddar Cheese GF
AND
Farm Egg Denver Omelets, Ham, Peppers, Onions, Mushrooms, and Sharp Cheddar Cheese GF
Herb Roasted Country Style Potatoes Mushrooms, and Peppers GF/DF
Smoked Applewood Bacon GF/DF
Chicken Apple Sausage GF/DF
Classic Buttermilk Pancakes, Pure Maple Syrup
DAILY ATTENDED BREAKFAST STATIONS | $65 PER PERSON

Included in all breakfast buffet stations: orange, apple, cranberry juices, freshly brewed regular & decaffeinated coffee and herbal teas • $5 per person surcharge for each menu item change
A $10 per person surcharge will be added when the guarantee is less than 20 guests.

FRIDAY
Seasonal Fruit Platter
Assorted Noosa Yogurt, to include Low-fat yogurt
Daily Quick Breads, Muffins, Bagels
Chive and Plain Cream Cheese
Honey, Butter, and Preserves
Scrambled Eggs, Sharp Cheddar Cheese GF
AND
Farm Egg Frittata, Sausage, Sharp Cheddar Cheese Scallions GF
Golden Hash Brown Potatoes GF
Smoked Applewood Bacon GF/DF
Pork Sausage Links, Fresh Sage GF/DF
Thick Cut Brioche French Toast with Apple Butter & Maple Syrup

SATURDAY
Seasonal Fruit Platter
Assorted Noosa Yogurt, to include Low-fat yogurt
Daily Quick Breads, Muffins, Bagels
Chive and Plain Cream Cheese
Honey, Butter, and Preserves
Scrambled Eggs, Sharp Cheddar Cheese GF
AND
Individual Quiche Lorraine, Ham, Gruyere Cheese
Herb Roasted Country Style Potatoes Mushrooms, and Peppers GF/DF
Smoked Applewood Bacon GF/DF
Turkey Maple Sausage GF/DF
Cheese Blintzes with Strawberry Sauce

SUNDAY
Seasonal Fruit Platter
Assorted Noosa Yogurt, to include Low-fat yogurt
Daily Quick Breads, Muffins, Bagels
Chive and Plain Cream Cheese
Honey, Butter, and Preserves
Scrambled Eggs, Sharp Cheddar Cheese GF
AND
Egg White Frittata, Spinach, Mushrooms, Tomatoes & Onions GF
Golden Hash Brown Potatoes GF
Smoked Applewood Bacon GF/DF
Smoked Black Forest Canadian Bacon GF/DF
Belgian Waffles with Caramel Syrup & Maple Syrup

BEVERAGES
Freshly Brewed Regular Coffee
Decaffeinated Coffee, Selection of Herbal Teas
$102 PER GALLON
Soft Drinks, Bottled Water
Sparkling or Non-sparkling Bottle Mineral Water
$5.50 EACH
Kombuchas, Naked Bottled Juices & Smoothies
$7.50 EACH

BREAKFAST ALTERNATIVES

Plated Breakfasts
Plated breakfasts are available each day, featuring the Farm Fresh Eggs of the Day, Breakfast Meats of the Day, Breakfast Potatoes of the Day, Fresh Fruit, Bakery Selection, Orange Juice, Coffee & Tea.
$44 PER PERSON

GF/ Gluten Free • DF/ Dairy Free • CN/ Contains Nuts • V/ Vegetarian
Chef Attended Station
All food and beverage is subject to a taxable service charge of 24%, applicable Sales Tax/PIF.
ADDITIONAL BREAKFAST ENHANCEMENTS

Enhance your Continental or Breakfast Buffet with the following à la carte items and stations. Items are sold as enhancements only and are not to be sold individually.

NATURAL EPICUREAN CEREALS & GRAINS
House Made Granola CN
Berries, Eagles Nest Ranch Wildflower Honey and Greek Yogurt
Açai Bowls with Greek Yogurt, Almond Milk, Bananas and Whole Berries, Toasted Seeds CN/GF
Bircher Muesli, Rolled Oats, Apples, Bananas, Nuts Berries, Raisins CN
Steel-Cut Oatmeal with Brown Sugar & Raisins GF
$8 PER ITEM, PER PERSON

BROADMOOR FARMS SMOOTHIES & JUICES
Dragon Fruit Smoothie with Banana and Almond Milk DF/GF/CN
Bananas, Apple & Brown Sugar Smoothie with Almond Milk DF/GF/CN
Green Power Smoothie with Banana, Kale, Spinach, Mango and Coconut Water DF/GF
Mind & Body Cold Pressed Juice, Organic Carrot, Beet Apple & Ginger DF/GF
Antioxidant Infusion, Pomegranate, Blueberry & Japanese Green Tea DF/GF
Tropical Energy Booster, Papaya, Pineapple, Watermelon Lime, Mint & Coconut Water DF/GF
$11 PER ITEM, PER PERSON

MADE TO ORDER FARM FRESH OMELETS GF
Whole Eggs, Egg Beaters & Egg Whites
Smoked Applewood Bacon, Pork Sausage Links Smoked Black Forest Canadian Bacon
Brown Butter Caramelized Onions, Mushrooms Roasted Red Peppers, Fresh Bell Peppers
Pueblo Green Chiles, Tomatoes Spinach Sharp Cheddar Cheese, Pepper Jack Cheese
$22 PER PERSON/CHEF INCLUDED IN PRICE

DISTINCTLY COLORADO
Prime Rib Hash Poached Egg, Yukon & Sweet Potatoes
Brown Butter Caramelized Onions, Hollandaise GF
Pan Roasted Rocky Mountain Red Trout Jumbo Asparagus, Oven Roasted Tomatoes, Béarnaise GF
Smothered Green Chile Burrito, Braised Eagles Nest Ranch Wagyu Beef, Scrambled Egg, Pueblo Green Chile, Cheddar Golden Hash Browns
$18 PER ITEM, PER PERSON

GF/Gluten Free • DF/Dairy Free • CN/Contains Nuts • V/Vegetarian
Chef Attended Station

All food and beverage is subject to a taxable service charge of 24%, applicable Sales Tax/PIF.
**DAILY BREAK TIME**

Breaks have a minimum of 10 people with service time of up to 30 minutes.

**MONDAY**
**MID-MORNING BREAK**
Assorted Packaged Snacks
- Dried Fruit
- Candied Nut Mix
- Oatmeal Raisin Cookies
Fresh Whole Fruit
$17 PER PERSON

**MONDAY**
**AFTERNOON BREAK**
Assorted Packaged Snacks
- Parmesan Truffle Potato Chips
- Chocolate Covered Pretzels
- Lemon Squares
- Mini Triple Chocolate Cupcakes
Fresh Whole Fruit
$17 PER PERSON

**TUESDAY**
**MID-MORNING BREAK**
Assorted Packaged Snacks
- Mountain Mix (Cashews, Peanuts, Raisins and M&Ms)
- Patsy’s Parched Corn Nuts
- Emerald Valley Ranch Cinnamon Rolls
Fresh Whole Fruit
$17 PER PERSON

**TUESDAY**
**AFTERNOON BREAK**
Assorted Packaged Snacks
- Royal George Mix (Honey Mustard Pretzels/sticks, BBQ Corn Sticks)
- Green Chili Potato Chips
- Assorted Cookies
Fresh Whole Fruit
$17 PER PERSON

**WEDNESDAY**
**MID-MORNING BREAK**
Assorted Packaged Snacks
- Dried Fruit & Nut Mix
- Luna Bars
- Bourbon Pound Cake with Vanilla Icing
Fresh Whole Fruit
$17 PER PERSON

**WEDNESDAY**
**AFTERNOON BREAK**
Assorted Packaged Snacks
- Back Country Mix (Wasabi Peas, Chili Crackers, Cajun Sticks, Sesame Sticks, Jumbo Cashews)
- Sea Salt Potato Chips
- Mini Carrot Cupcakes
- Chocolate Pecan Fudge Brownies CN
Fresh Whole Fruit
$17 PER PERSON

**BEVERAGES**

Freshly Brewed Regular Coffee
Decaffeinated Coffee, Selection of Teas
$102 PER GALLON

Fruit Punch, Lemonade or Iced Tea
$65 PER GALLON

Hot Chocolate, Hot Apple Cider
$74 PER GALLON

Soft Drinks, Bottled Water
Sparkling or Non-Sparkling Bottle Mineral Water
$5.50 EACH

POWERADE or Monster Energy Drinks
$6.50 EACH

Kombuchas, Naked Bottled Juices & Smoothies
$7.50 EACH

GF/Gluten Free • DF/Dairy Free • CN/Contains Nuts • V/Vegetarian
Chef Attended Station

All food and beverage is subject to a taxable service charge of 24%, applicable Sales Tax/PIF.
DAILY BREAK TIME

Breaks have a minimum of 10 people with service time of up to 30 minutes.

THURSDAY MID-MORNING BREAK
Assorted Packaged Snacks
• Mountain Mix (Cashews, Peanuts, Raisins and M&Ms)
• Chocolate Pretzels
Lemon & Thyme Pound Cake
Fresh Whole Fruit
$17 PER PERSON

THURSDAY AFTERNOON BREAK
Assorted Packaged Snacks
• Royal George Mix (Honey Mustard, Pretzels/sticks, BBQ Corn Sticks)
• Chili-lime Pistachios
Mini Red Velvet Cupcakes
Mini Lemon Poppyseed Cakes
$17 PER PERSON

FRIDAY MID-MORNING BREAK
Assorted Packaged Snacks
• Dried Fruit
• Nut Mix
Chocolate & Almond Marble Cake CN
Fresh Whole Fruit
$17 PER PERSON

FRIDAY AFTERNOON BREAK
Assorted Packaged Snacks
• BBQ Potato Chips, Sea Salt Potato Chips
• Back Country Mix (Wasabi Peas, Chili Crackers, Cajun Sticks, Sesame Sticks, Jumbo Cashews)
Assorted Cookies CN
Chocolate Pecan Fudge Brownies CN
$17 PER PERSON

SATURDAY MID-MORNING BREAK
Assorted Packaged Snacks
• Kind Bars
Emerald Valley Ranch Cinnamon Rolls
Fresh Whole Fruit
$17 PER PERSON

SATURDAY AFTERNOON BREAK
Assorted Packaged Snacks
• Zesty Bar Mix
• Green Chili and Parmesan Truffle Potato Chips
Mini Carrot Cake Cupcakes
Mini Triple Chocolate Cupcakes
$17 PER PERSON

SUNDAY MID-MORNING BREAK
Assorted Packaged Snacks
• Dried Fruit
• Nut Mix
Bourbon Pound Cake with Vanilla Icing
Fresh Whole Fruit
$17 PER PERSON

SUNDAY AFTERNOON BREAK
Assorted Packaged Snacks
• Colorado Gourmet Popcorn: Cheddar, Butter, Caramel
Assorted Cookies
$17 PER PERSON

HOUSE-MADE FRUIT-INFUSED WATERS for HEALTHY HYDRATION
Select up to 3 Fruits for each Infused Water
Some of our Favorite Combinations:
Orange Lime
Strawberry Cucumber
Cucumber Lemon Mint
Orange Blueberry
Raspberry Lemon Mint
Strawberry Pineapple
Grape Orange
$39 PER GALLON

Food Station Attendant Fees - $75 per attendant per 2 hour period
GF/Gluten Free • DF/Dairy Free • CN/Contains Nuts • V/Vegetarian
All food and beverage is subject to a taxable service charge of 24%, applicable Sales Tax/PIT/FR.
BREAKS

A LA CARTE - Charges based on the amount ordered
Minimum of one dozen per variety

FROM THE BAKERY
Mini Carrot Cupcakes
Mini Lemon Poppyseed Cupcakes
Mini Red Velvet Cupcakes
Mini Triple Chocolate Cup Cakes
White Chocolate Macadamia Nut Cookies CN
Double Chocolate Chip Cookies
Oatmeal and Raisin Cookies
Chocolate Chip Cookies
Peanut Butter Cookies CN
Assorted Freshly Baked Fruit Danish & Muffins
Emerald Valley Ranch Cinnamon Rolls
Chocolate Pecan Fudge Brownies CN
Chocolate & Almond Cake CN
Lemon Squares
Lemon & Thyme Pound Cake
Bourbon Pound Cake with Vanilla Icing
House Made Granola Bars GF/VEGAN
  A soft and chewy oat based granola bar
  sweetened with Agave and studded with
  dried cranberries, sesame seeds, and
  toasted pumpkin seeds.
House Made Energy Bars GF/CN
  A dense, rich and moist oatmeal based bar
  fortified with peanut butter and studded
  with dried fruits and nuts.

HEALTHY SNACKS
Garden Crudité Cups GF
Chickpea Hummus
$54 PER DOZEN

Super Food Salad Cups
Kale & Quinoa, Toasted Almonds
Goji and Blueberry Dressing
$65 PER DOZEN

Açaí Bowls with Greek Yogurt CN/GF
Almond Milk, Bananas and Whole Berries, Toasted Seeds
$70 PER DOZEN

Chips & Salsa GF/DF
Denver Made, Raquelitas White Corn, Red Chile
Spinach and Black Bean Tortilla Chips with Roasted Tomato
Roasted Tomatillo and Pueblo Green Chile Salsa Verde
Pico de Gallo, Guacamole
$12 PER PERSON

Chips & Dip GF
House Made Sweet Potato and Yukon Gold Chips
with Caramelized Onion Dip
$12 PER PERSON

BROADMOOR FARMS CRUDITES GF
Our farm fresh selection of garden vegetables served with an
array of house made dips including chickpea hummus, avocado
green goddess dip and buttermilk herb dip. Served with Raquelitas
Tortilla Chips & Veggie Chips
$22 PER PERSON

GF/ Gluten Free • DF/Dairy Free • CN/Contains Nuts • V/Vegetarian

Chef Attended Station
All food and beverage is subject to a taxable service charge of 24%, applicable Sales Tax/PIF.
BREAKS

A LA CARTE - Charges based on the amount ordered

SNACKS
Mixed Nuts
$32 PER POUND/$7 PER BAG
Spicy Mixed Nuts
$32 PER POUND/$7 PER BAG
Candied Mixed Nuts
$32 PER POUND/$7 PER BAG
Zesty Bar Mix
$32 PER POUND/$7 PER BAG
Dried Fruit and Nut Mix
$32 PER POUND/$7 PER BAG
Pretzels
$12 PER POUND
Fruit Cups
$8 EACH
Super Food Snack Mix CN/GF
Raisins, Dried Cranberries, Goji Berries
Mulberries, Almonds, Pumpkin Seeds
$8 EACH
Kind Bars, Cliff Bars, Luna Bars
$4 EACH
Pretzels & Chips
Single Serving Bags
$4 EACH
Whole Fresh Fruit
$3.50 PER ITEM
Colorado Gourmet Popcorn Single Serving Bags
Cheddar, Caramel, Chocolate, Butter
$9 EACH

CANDY SHOPPE
Gummy Bears
$18 PER POUND
M&Ms
$16 PER POUND
Reece’s Pieces
$16 PER POUND
Chocolove Chocolate Bars from Boulder, CO
$6 EACH
Yogurt Covered Pretzels
$24 PER POUND
Chocolate Covered Pretzels
$7 PER INDIVIDUAL BAG

BEVERAGES
Freshly Brewed Regular Coffee
Decaffeinated Coffee, Selection of Teas
$102 PER GALLON
Hot Chocolate, Hot Apple Cider
$74 PER GALLON
Fruit Punch, Lemonade or Iced Tea
$67 PER GALLON
Orange, Grapefruit, Cranberry, Pineapple or Apple Juice
$72 PER GALLON
Kombuchas, Naked Bottled Juices & Smoothies
$7.50 EACH
Soft Drinks, Bottled Water, Sparkling or Non Sparkling Bottled Mineral Water
$5.50 EACH
POWERADE or Monster Energy Drinks
$6.50 EACH

HOUSE MADE FRUIT INFUSED WATERS
Lemon, Orange, Cucumber, Mint, Pineapple, Berry
Kiwi, Strawberry, Melon
$39 PER GALLON
| SELECT UP TO 3 FRUITS FOR EACH INFUSED WATER |

Some of Our Favorite Combinations!
Orange Lime
Strawberry Cucumber
Cucumber Lemon Mint
Raspberry Lemon Mint
Orange Blueberry
Strawberry Pineapple
Grape Orange

Chef Attended Station
All food and beverage is subject to a taxable service charge of 24%, applicable Sales Tax/PIF.
THEMED BREAKS

Themed breaks are priced per person for up to 30 minutes of continuous consumption.

THE COOKIE CUPBOARD
Chocolate Chip, Double Chocolate Chip Cookies CN
White Chocolate Macadamia Nut Cookies CN
Oatmeal & Cranberry Cookies
Sugar Cookies, Peanut Butter Cookies CN
Individual Chilled Milk, Chocolate Milk & Almond Milk
$22 PER PERSON

BUILD YOUR OWN COLORADO TRAIL MIX CN
An Array of Nuts, Seeds & Dried Fruits
Dried Goji Berries, House Made Granola, Gummy Bears
Dark, Milk & White Chocolate Chips, M&Ms, Reese’s Pieces
Buttered & Caramel Popcorn
$21 PER PERSON

BROADMOOR FARMS
SMOOTHIES & JUICES
Bananas, Apple & Brown Sugar Smoothie with Almond Milk CN
Green Power Smoothie with Banana, Kale, Spinach, Mango
and Coconut Water
Mind & Body Cold Pressed Juice, Organic Carrot, Beet
Apple & Ginger DF/CN
Antioxidant Infusion, Pomegranate, Blueberry & Japanese
Green Tea DF/CN
Tropical Energy Booster, Papaya, Pineapple, Watermelon
Lime Mint & Coconut Water
Seasonal Fruit Salad with Fresh Berries
CHOICE OF THREE - $24 PER PERSON

BROADMOOR HIGH TEA
[MINIMUM OF 25 GUESTS]
Heirloom Tomato & Fresh Mozzarella Verrine
Cucumber & Cream Cheese Sandwich
Curried Chicken, Walnuts, Grapes, Country Bread CN
Quiche Lorraine, Parisian Ham, Gruyere Cheese
Smoked Salmon & Pesto Cream Cheese Sandwich
English Scones, Crème Fraiche & Preserves
Pistachio Financier, Raspberry Thumbprint Cookie CN
Mini Caramel & Chocolate Tarts, Mini Cannelle de Bordeaux
AN ARRAY OF TEAS INCLUDING
Emperor’s Breakfast, Earl Grey Crème, Meridian Chai
Three Rivers Green, Chaling Jasmine, Royal Passion Fruit
Chamomile Yuzu, Blood Orange Rooibos, Verbena Mint
$34 PER PERSON

SNACK TIME GF
Garden Crudité Cups, Chickpea Hummus
Denver Made Raquelitas White Corn, Red Chile
Roasted Tomato, Spinach & Tortilla Chips
Roasted Tomatillo & Pueblo Green Chile Salsa Verde
Pico de Gallo & Guacamole
Caramelized Onion Dip, House Made Sweet Potato & Yukon Gold Chips
$27 PER PERSON
THEMED BREAKS

Themed breaks are priced per person for up to 30 minutes of continuous consumption.

SEVEN FALLS

| MINIMUM OF 25 GUESTS |
Kind Bars, Cliff Bars, Luna Bars
Chocolove Chocolate Bars from Boulder, Colorado
House Made Granola CN
Noosa Yoghurt, Colorado Made Fruit Yogurts
Super Food Salad Cups, Kale & Quinoa, Toasted Almonds
  Goji & Blueberry Dressing CN
Açai Bowls with Greek Yogurt, Almond Milk, Bananas and
  Whole Berries, Toasted Seeds CN
Selection of Whole Fruits

$24 PER PERSON

THE BROADMOOR

CHOCOLATE EXPERIENCE

| MINIMUM OF 25 GUESTS |
House Made Salted Caramel Hot Chocolate
Mini Triple Chocolate Cupcakes
Assorted Signature Café Julie’s Chocolates CN
Chilled Cheyenne Spiced Chocolate Shooters
Milk Chocolate Pot de Crème with Passion Fruit GF
White Chocolate & Lime Parfaits
  with Compote of Raspberries GF
Dark Chocolate Bark with Dried Fruit and Crunchy Pearls
Milk Chocolate & Raspberry Squeeze Tubes GF
Chocolate Dipped Strawberries

$32 PER PERSON

CAFÉ JULIE’S ICE CREAM STATION

House Churned Frozen Goodness
Select Four Flavors

| MINIMUM OF 25 GUESTS |
Hand Scooped Ice Cream & Sorbet
Ice Creams to include Vanilla, Chocolate, Maple Pecan CN
  Caramel, and Strawberry
Sorbetes to include Raspberry, Lemon, Mango, Apricot Yogurt
  and Blackberry Cassis
Gelatos to include Dark Chocolate DF, Strawberry Swirl
  Espresso, Pistachio CN, and Gianduja CN
Toppings and Condiments to Include Whipped Cream
  Chocolate Sauce, Caramel Sauce
Berry Compote, Oreo Pieces, Heath Bar Pieces CN
  Mocha Bean Pieces, Toasted Nuts

$26 PER PERSON | ATTENDANT FEE $125

GF/Gluten Free • DF/Dairy Free • CN/Contains Nuts • V/Vegetarian
Chef Attended Station
All food and beverage is subject to a taxable service charge of 24%, applicable Sales Tax/PIF.
DAILY LUNCH STATIONS | $65 PER PERSON

Included in all Lunch Stations: fresh bread, freshly brewed regular & decaffeinated coffee, herbal teas, iced tea. Silent daily vegetarian lunch entrée offering available for substitution on lunch stations • $5 per person surcharge for each menu item change.

A $12 per person surcharge will be added when the guarantee is less than 20 guests.

MONDAY
Golden Bee Lunch

SOUP
Cheddar Ale Soup
Tillamook Cheddar, Bristol Beehive Ale, Rye Croutons

SALAD
Wedge Salad
Candied Bacon, Spiced Pecans
Heirloom Tomatoes, Crumbled Blue Cheese & Blue Cheese Dressing GF/CN

ENTREES & SIDES
Bangers & Mash
Mashed Potato, Onion Jus

Creamy Chicken Pot Pie
Pearl Onions, Colorado Mushrooms Peas, Carrots, Pie Crust

Potato Wedges
Malt Seasoning, Garlic Herb Butter
Aioli V

Cauliflower, Broccoli, Carrot Medley

SWEETS
Banoffee Pie
Fresh Bananas, Dulce de Leche

Chocolate Bread & Butter Pudding
Vanilla Creme Anglaise

TUESDAY
The Grille Lunch

SOUP
Tomato Basil Soup
Garlic Croutons

SALAD
Old Derby Cobb Salad
Chicken, Tomato, Bacon, Avocado
Boiled Egg, Roquefort
Old Derby Dressing

ENTREES & SIDES
Granola Crusted Salmon
Grille Spa Kale Salad
Spinach, Snap Peas, Edamame
Feta, Quinoa, Toasted Pumpkin Seeds
Blueberry Pomegranate Dressing CN

Breast of Colorado Chicken Picatta
White Wine, Lemon
Caper Sauce, Spaghetti

SWEETS
Raspberry Almond Fudge Cake
Raspberry Compote

WEDNESDAY
La Taverne Lunch

SOUP
Chicken Noodle Soup

SALAD
Caesar Salad
Parmesan Reggiano
Garlic Croutons

ENTREES & SIDES
La Taverne Chicken Salad CN
Candied Spiced Walnuts
Sliced Melon, Zucchini Bread

Boef Stroganoff
Prime Filet Tips, Mushrooms
Onions, Sour Cream, Egg Noodles

Zucchini and Yellow Squash Provencal

SWEETS
Baked Sour Cream Cheesecake
Graham Cracker Crust
Blueberry Compote

Vanilla Pot de Creme
Lemon Sable Cookies
Fresh Strawberries
**DAILY LUNCH STATIONS | $65 PER PERSON**

Included in all Lunch Stations: fresh bread, freshly brewed regular & decaffeinated coffee, herbal teas, iced tea.
Silent daily vegetarian lunch entrée offering available for substitution on lunch stations • $5 per person surcharge for each menu item change.
A $12 per person surcharge will be added when the guarantee is less than 20 guests.

**THURSDAY**
**1858 Lunch**

**SOUP**
Southwest Black Bean Soup

**SALAD**
Inspiration Point Hiker’s Salad
Farm Kale, Marinated Beets
Tri Color Carrots, Blueberries
Goji Berry Savory Granola
Acai Pomegranate Vinaigrette

**ENTREES & SIDES**
Cast Iron Rocky Mountain Trout
Sautéed with Hickory Smoked Bacon, Brown Butter
Lemon & Parsley

Colorado Chicken & Dumplings
Slow Cooked with Colorado Mushrooms, Carrots, Onion & Celery

Roasted Garden Vegetables

Garlic & Herb Roasted Potatoes

**SWEETS**
Lemon Meringue Pie
Graham Cracker Crust with Lemon Curd Filling

Paisade Peach & Blueberry Cobbler
Oat Streusel

**FRIDAY**
**Ristorante del Lago Lunch**

**SOUP**
Minestrone Soup
White Beans, Tomato Broth
Vegetables, Shell Pasta
Basil Pesto GF/DF

**SALAD**
Arugula & Parmigiano-Reggiano Salad
Hazelnut, Castello di Ama Olive Oil
Olivewood Balsamico GF/CN/V

**ENTREES & SIDES**
Pasta al Forno
Ziti Noodles, Tomato Sauce
House-made Italian Sausage
Mushrooms, Peppers & Onions

Parmesan & Garlic Crusted Salmon
Roasted Broccolini & Onions
Romesco

Roasted Cauliflower
Capers V/DF/GF

Fire Roasted Potatoes
Rosemary DF/GF

**SWEETS**
Milk Chocolate Pot de Creme
with Passion Fruit GF

Berry Tart
Mascarpone, Berry Coulis

**SATURDAY**
**Front Range Lunch Buffet**

**SOUP**
Olathe Corn Chowder
Cornbread Croutons

**SALAD**
Southwest Caesar Salad
Poblano Chiles, Cilantro
Tequila Lime Dressing

**ENTREES & SIDES**
Spice Grilled Chicken Breast
1858 BBQ Sauce, Cotija Cheese
Grilled Scallions

Vegetarian Tamales
Roasted Tomatillo Sauce

Spanish Rice & Slow Cooked Black Beans
Cilantro, Tomato, Red Onion

Southwest Succotash
Pan Roasted Zucchini
Yellow Squash, Lime Beans
Corn & Tomatoes

**SWEETS**
Polvorones
Dulcey de Leche

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GF/Gluten Free • DF/Dairy Free • CN/Contains Nuts • V/Vegetarian

Chef Attended Station

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DAILY LUNCH STATIONS | $65 PER PERSON

Included in all Lunch Stations: fresh bread, freshly brewed regular & decaffeinated coffee, herbal teas, iced tea. Silent daily vegetarian lunch entrée offering available for substitution on lunch stations • $5 per person surcharge for each menu item change.
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SUNDAY
Asian Inspired Lunch

SOUP
Hot & Sour Soup
Colorado Mushrooms, Bamboo Shoots, Tofu & Egg

SALAD
Garden Salad
Lettuce, Cabbage, Carrot Cucumber, Tomato, Ginger Dressing

ENTREES & SIDES
Teriyaki Glazed Colorado Chicken Breast
Green Asian Vegetables
Toasted Sesame

Ginger Scented Stir Fried Rock Shrimp
Napa Cabbage, Carrots Garlic & Chile

Sugar Snap Peas
Tamari, Ginger, Garlic

Thai Vegetable Fried Rice
Tofu, Egg, Ginger, Crispy Shallot Cabbage, Cilantro & Scallions

SWEETS
Green Tea Pound Cake
Matcha Green Tea, Raspberry Swirl

Hong Kong Style Custard Tarts
Flaky Pie Dough, Cinnamon Custard

Daily Deli Counter Lunch

SOUP
Soup of the Day

SALAD
Pesto Tortellini Salad
Cheese Tortellini, Pesto Olives, Red Onion

Romaine Lettuce Salad
Cabbage, Carrot, Cucumber Tomato, Assorted Dressings

DELI SELECTION
Roast Beef, Roast Turkey Honey Ham, Cheddar, Swiss Lettuce, Sliced Tomato

Kosher Dill Pickles
Dijon Mustard, Mayonnaise

Sliced White & Wheat Bread Gluten Free Bread
Assorted Potato Chips

SWEETS
Fresh Baked Chocolate Chip Cookies
Lemon Meringue Tart

$68 PER PERSON

BEVERAGES
Fruit Punch, Lemonade, or Iced Tea
$67 PER GALLON

Soft Drinks, Bottled Water
Sparkling or Non-sparkling Bottle Mineral Water
$5.50 EACH

POWERADE or Monster Energy Drinks
$6.50 EACH

HOUSE-MADE FRUIT-INFUSED WATERS
for HEALTHY HYDRATION

Strawberries: high in antioxidants and boost immunity
Lemons: a natural detoxifier
Cucumbers: help cool the inflammatory response in body; hydrate body and flush toxins
Mint: soothes the stomach and reduces inflammation
Pineapple: aids in digestion
Blueberries: healthiest fruit on the planet; high in antioxidants
Oranges: high in Vitamin C; help alkalize the body

Select up to 3 Fruits for each Infused Water
Some of our Favorite Combinations:

Orange Lime Raspberry Lemon Mint
Strawberry Cucumber Strawberry Pineapple
Cucumber Lemon Mint Grape Orange
Orange Blueberry

$39 PER GALLON
EXECUTIVE BENTO BOXES | $70 PER PERSON

Distinctive lunches served during your meeting or lunch break.
Included with each lunch: freshly brewed regular & decaffeinated coffee, herbal teas, iced tea.
Minimum of 10 Guests.

**MONDAY**
**West Coast Bento**

- **Garden Salad GF/DF/CN/V**
  Lettuce, Cabbage, Carrot
  Cucumber, Tomato, Ginger Dressing

- **California Roll GF/DF**
  Crab, Cucumber, Avocado

- **Grilled Teriyaki Chicken Breast GF/DF**
  Brown Rice, Green Asian Vegetables
  Ginger, Toasted Sesame

- **Coconut Rice Pudding**
  Passion Fruit Sauce, Fresh Mango

**TUESDAY**
**American Bento**

- **Wedge Salad GF/CN**
  Candied Bacon, Spiced Pecans, Red Onion
  Heirloom Cherry Tomatoes, Blue Cheese Dressing

- **Shrimp Salad GF/DF**
  Avocado, Hearts of Palm
  Tomato, Louis Dressing

- **Marinated Grilled Steak Wrap**
  Horseradish Cream, Arugula
  Tomato & Cucumber, Whole Wheat Tortilla

- **Raspberry & Lemon Tart**
  Fresh Raspberries, Lemon Custard

**WEDNESDAY**
**Southwestern Bento**

- **Southwestern Caesar Salad**
  Romaine, Crispy Tortilla Strips
  Pepper Jack Cheese, Southwest Caesar Dressing

- **Fusilli Pasta Salad**
  Spiced Black Beans, Corn, Tomatoes
  Roasted Red Peppers & Red Onion
  Cilantro Garlic Vinaigrette

- **1858 Spiced Wood Grilled Chicken GF**
  BBQ Sauce, Cotija Cheese
  Grilled Scallions, Spanish Rice

- **Tres Leches Cake**
  Cinnamon Buttermilk Sponge, Sweet Whipped Cream

**THURSDAY**
**Natural Epicurean Bento**

- **Lemon Grass Grilled Shrimp GF/DF/CN**
  Chilled Thai Green Papaya Salad
  Peanuts, Rice Noodles, Nouc Man Sauce

- **Garden Heirloom Tomato Salad GF/DF**
  Vegetable Crudité, Beet Hummus
  Chai Seed Vinaigrette

- **Grilled Salmon GF/DF**
  Brown Rice, Chickpeas, Lentils, Quinoa
  Edamame, Sweet Potato

- **Zucchini and Walnut Cake CN**
  Low Fat Cream Cheese Icing, Toasted Nuts
EXECUTIVE BENTO BOXES | $70 PER PERSON

Distinctive lunches served during your meeting or lunch break.
Included with each lunch: freshly brewed regular & decaffeinated coffee, herbal teas, iced tea.
Minimum of 10 Guests

FRIDAY
Deli Bento-style Lunch

Mediterranean Salad  v
Baby Lettuce, Stuffed Grape Leaf
Sliced Heirloom Tomatoes, Cucumber
Kalamatas, Feta, Herb Vinaigrette, Crispy Pita

Pesto Tortellini Salad  v
Cheese Tortellini, House Made Pesto
Olives, Red Onion Olive Oil

Grilled Atlantic Salmon
Heirloom Cherry Tomatoes, Cucumbers
Quinoa, Basil, Balsamic, Olive Oil

Blueberry Lemon Tart
Lemon Curd, Fresh Blueberries

SATURDAY
Italian-style Bento Lunch

Tuscan Kale Salad  v
Garlic, Pecorino
Cannellini Beans, Lemon Vinaigrette

Marinated Heirloom Tomatoes
Fregola & Artichokes

Antipasti Misti
Prosciutto, Salame Rosa, Bresaola
Parmigiano-Reggiano, Fontina, Marinated Olives
Accompanied by Focaccia

Tiramisu Classico
Coffee Soaked Lady Fingers Sponge Cake

SUNDAY
Traditional Bento

Ruby Red Ahi Tuna Roll  GF
Wakame, Wasabi & Ginger

Crispy Chicken Breast Katsu  DF
Shaved Napa Cabbage, Traditional Sauce

Grilled Garden Vegetable Salad
Ginger Dressing

Matcha Passion Fruit Cake
Matcha Cream Cheese Icing

FRESH BROADMOOR JUICES

Mind & Body Cold Pressed Juice
Organic Carrot, Beet, Apple & Ginger  DF/ GF

Antioxidant Infusion
Pomegranate, Blueberry & Japanese Green Tea  DF/ GF

Tropical Energy Booster
Papaya, Pineapple, Watermelon, Lime
Mint & Coconut Water  DF/ GF

$11 PER PERSON
A LA CARTE PLATED LUNCH

All entrées include a choice of soup or salad, entrée and dessert are served with a selection of fresh bread, freshly brewed coffee, decaffeinated coffee, assorted hot teas and iced tea. Pricing is based on entrée selection.

SOUPS
Roasted Tomato Tortilla Soup
Cilantro, Avocado & Lime

Potato Leek Soup
Garlic Croutons

Minestrone Soup
White Beans, Tomato Broth, Vegetables
Shell Pasta, Basil Pesto GF/DF

Hot & Sour Soup
Colorado Mushrooms, Bamboo Shoots
Tofu & Egg

Tomato Basil Soup
Garlic Croutons

Cheddar Ale Soup
Tillamook Cheddar
Bristol Beehive Ale, Rye Croutons

New England Clam Chowder
Smoked Bacon, Potatoes, Garlic Croutons

SALADS
Wedge Salad GF/CN
Candied Bacon, Spiced Pecans
Red Onion, Heirloom Cherry Tomatoes
Blue Cheese Dressing

Southwestern Caesar Salad
Romaine, Crispy Tortilla Strips
Pepper Jack Cheese
Southwest Caesar Dressing

Mediterranean Salad V
Baby Lettuce, Stuffed Grape Leaf
Sliced Heirloom Tomatoes, Cucumber
Kalamatas, Feta, Herb Vinaigrette, Crispy Pita

Tuscan Kale Salad V
Garlic, Pecorino, Cannellini Beans
Lemon Vinaigrette

Garden Salad GF/DF/CN/V
Lettuce, Cabbage, Carrot
Cucumber, Tomato, Ginger Dressing

ENTRÉES
Grilled Teriyaki Chicken Breast GF/DF
Brown Rice, Green Asian Vegetables
Ginger, Toasted Sesame
$58 PER PERSON

1858 Spiced Wood Grilled Chicken GF
BBQ Sauce, Cotija Cheese
Grilled Scallions, Refried Beans
Spanish Rice
$58 PER PERSON

Grilled Salmon GF/DF
Brown Rice, Chickpeas, Lentils
Quinoa, Edamame, Sweet Potato
$62 PER PERSON

Parmesan & Garlic Crusted Salmon
Roasted Broccolini & Onions
Romesco
$62 PER PERSON

Creamy Chicken Pot Pie
Pearl Onions, Colorado Mushrooms
Peas, Carrots, Pie Crust
$58 PER PERSON

Pasta al Forno
Ziti Noodles, Tomato Sauce
House-made Italian Sausage
Mushrooms, Peppers & Onions
$58 PER PERSON

Bangers & Mash
Mashed Potato, Onion Jus
$60 PER PERSON

Old Derby Cobb Salad
Chicken, Tomato, Bacon, Avocado
Boiled Egg, Roquefort, Old Derby Dressing

DESSERTS
$6 PER PERSON

Raspberry & Lemon Tart
Fresh Raspberries
Lemon Custard

Tres Leches Cake
Cinnamon Buttermilk Sponge
Sweet Whipped Cream

Berry Tart
Mascarpone, Berry Coulis

Chocolate Bread & Butter Pudding
Vanilla Creme Anglaise

Vanilla Pot de Creme
Lemon Sable Cookies
Fresh Strawberries

Milk Chocolate Pot de Creme
with Passion Fruit GF

GF/ Gluten Free • DF/ Dairy Free • CN/ Contains Nuts • V/ Vegetarian

Chef Attended Station
All food and beverage is subject to a taxable service charge of 24%, applicable Sales Tax/PIF.
GRAB ‘N GO BOXED LUNCH FOR ACTIVE AFTERNOONS

Create and build your own unique lunch fare for your group with the following selections. Select one side salad, choice of chips, one sandwich, wrap, or entree salad, and one dessert.

$42 PER PERSON | $45 PER PERSON • SELECTION OF ANY TWO HALF SANDWICHES

SIGNATURE SANDWICHES
Roast Beef  
Horseradish Cheddar, Sliced Tomato and Crisp Lettuce on a Pretzel Bun

Honey Baked Ham  
Sharp Cheddar, Roasted Green Chile Marmalade Lettuce, Tomato on a Hoagie Roll

Roasted Turkey  
Baby Arugula, Havarti, Vine Ripened Tomato on a Hoagie Roll

Smoked Turkey  
Bibb Lettuce, Swiss Cheese  
Vine Ripened Tomato, Focaccia Bread

Caprese v  
Marinated Heirloom Tomatoes, Fresh Mozzarella, Romaine, Basil, Balsamic, Focaccia Bread

Italian Hoagie CN  
Imported Italian Salami, Prosciutto di Parma Mortadella, Caciocavallo Cheese, Sweet Pepper Relish, Romaine, Tomatoes on a Hoagie Roll

SIGNATURE WRAPS
Mediterranean Vegetable Wrap VEGAN  
Chickpea Hummus, Roasted Red Peppers, Tomato, Cucumber, Kale & Quinoa Salad  
Raquelitas Spinach Tortilla

Oregano Grilled Greek Chicken Wrap  
Feta, Kalamata Olive Tapenade, Cucumber, Tomato, Romaine, Raquelitas Whole Wheat Tortilla

ENTRÉE SALADS
Superfood Salad GF/CN/V  
Kale & Quinoa, Edamame, Blueberries  
Feta Cheese, Sunflower Seeds, Toasted Walnuts  
Goji & Blueberry Dressing

Grilled Chicken Caesar  
Baby Romaine Lettuce  
Parmesan Cheese, Garlic Focaccia Croutons  
Creamy Caesar Dressing

Chef Salad GF  
Smoked Ham, Roasted Turkey, Hard Boiled Egg, Tomato, Cucumber, Swiss Cheese, Romaine and Creamy Broadmoor Dressing

COMPOSED SIDE SALADS
Pesto Pasta Salad DF/V  
Kalamata Olives, Oven Roasted Tomatoes, Grilled Red Onion

Southern Style Potato Salad GF/V  
Red Bliss Potatoes, Hard Boiled Egg, Pickles, Mustard & Mayo Dressing

Pineapple Cole Slaw GF/DF  
Napa Cabbage, Lemon Poppy Seed Dressing

Mediterranean  
Grilled Vegetable Salad GF/VEGAN  
Zucchini, Roasted Red Peppers, Mushrooms, Onions, Balsamic

Super Food Salad GF/CN/VEGAN  
Kale & Quinoa, Toasted Almonds, Goji & Blueberry Dressing

Seasonal Fruit Salad GF/DF

CHIPS
Jackson’s Honest Chips  
Purple Heirloom Potato Chips  
Sweet Potato Chips

Boulder Canyon  
Sea Salt Kettle Chips  
Hickory Barbecue Kettle Chips

DESSERTS
Whole Fresh Fruit  
Cookie Selections  
Chocolate Chip, Oatmeal, Sugar  
Chocolate Coconut Square CN  
Pecan Caramel Tarts CN  
Blondie Walnut Brownie CN

ENHANCEMENTS
Candy Bars  
$3 EACH  
Kind Bars, Cliff Bars, Luna Bars  
$4 EACH

GF/Gluten Free - DF/Dairy Free - CN/Contains Nuts - V/Vegetarian

Chef Attended Station

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20
**COCKTAIL HOUR**

Tray Passed Reception Canapés | Chef’s Signature Selection

**PRICED PER DOZEN | MINIMUM ORDER OF 2 DOZEN PIECES PER ITEM**

### FROM THE GARDEN

- **Roasted Beet CN/V**
  - Goat Cheese Cream
  - Toasted Hazelnut, Savory Tart
- **Haystack Mountain Colorado Goat Cheese GF/V**
  - Parmesan Cup
- **Warm Spinach Quiche v**
  - Feta Crumble
- **Wild Mushroom Risotto Arancini v**
  - Parmesan Aioli
- **Artichoke Beignet v**
  - Balsamic Reduction
- **Eggplant Caponata VEGAN**
  - Tomatoes, Capers, Golden Raisins
  - Focaccia Toast
- **Crispy Thai Spring Rolls DF**
  - Sweet Thai Chili Sauce
- **Mini Spinach Empanadas v**
  - Cotija Cheese Crumble

**FROM THE RANGE**

- **Smoked Chicken Salad DF/CN**
  - Toasted Walnuts, California Dates, Savory Phyllo Cup
- **Colorado Lamb & Wild Mushroom Meatball**
  - Porcini Aioli
- **Warm Spinach and Mushroom Satay GF/CN**
  - Tamarind Peanut Sauce
- **Warm Beef Wellington Bites**
  - Mushroom Duxelles, Puff Pastry, Truffle Jus
- **Warm Quiche Lorraine**
  - Ham, Gruyère Cheese
- **Colorado Buffalo Sausage GF**
  - Fire Roasted Pueblo Chili, Aji Amarillo Sauce
- **Mini Chicken Empanadas**
  - Salsa Verde

**$92 PER DOZEN**

### FROM THE SEA

- **Acapulco Shrimp Ceviche Verrine GF/DF**
  - Tomato, Lime, Jalapeno, Cilantro
- **Smoked Bacon Wrapped Bay Scallops GF/DF**
  - Garden Herb Chimichurri
- **Maryland Crab Cakes**
  - Remoulade, Grilled Lemon
- **Cold Smoked Salmon**
  - Chopped Onion, Caper, Eggs
  - Dill Creme Fraiche, Toast Points
- **BBQ Spiced Smoked Bacon Wrapped Jumbo Prawns GF/DF**
  - 1858 BBQ Sauce
  - **$102 PER DOZEN**

### PREMIUM SELECTIONS

- **Colorado Lamb Chops GF/DF**
  - Red Currant Lamb Jus
- **Ahi Tuna Poke Verrine GF/DF**
  - Sesame, Soy, Crispy Rice Cracker
- **Eagles Nest Ranch Wagyu Beef & Black Truffle Meatball**
  - Truffle Aioli

**$110 PER DOZEN**

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Chef Attended Station
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COCKTAIL HOUR

Pre-dinner stations are prepared for the final guarantee and not a portion thereof. Stations are priced per person for up to one hour of continuous consumption. You can add a station to a pre-dinner cocktail hour. Your catering or conference manager can assist you with customizing your cocktail reception.

SELECTIONS HAVE A MINIMUM GUARANTEE OF 25 PEOPLE.

COLORADO, DOMESTIC & INTERNATIONAL CHEESES
Perfectly curated aged and fresh cheeses from local Colorado homesteaders, American regional creameries, French, Italian and Spanish Cheeses including Gran Moravia, French Brie, Hickory Smoked Cheddar, Blueberry Stilton & Spanish Manchego Fresh & Dried Fruits, Toasted Nuts, Fruit Jams, Broadmoor Bakery Baguettei
$24 PER PERSON

THE CHARCUTERIE SHOP
Our selection of International and American regional cured meats, including Prosciutto di Parma, Mortadella CN, Salami Fellino Salami Rosa & Smoked Country Ham. Served with House Made Pickles Marinated Olives, Whole Grain Mustard Broadmoor Bakery Baguettes
$26 PER PERSON

BROADMOOR FARMS CRUDITES GF/V
Our farm fresh selection of garden vegetables served with an array of house made dips including chickpea hummus, avocado goddess dip and buttermilk herb dip. Served with Raquelitas Tortilla Chips & Veggie Chips
$21 PER PERSON

GARDEN SMALL BITES VEGAN
Tapas style small bites from our own Broadmoor Farms and throughout the Arkansas Valley.
Baby Vegetable Crudites Cups GF/VEGAN Edamame Ginger Hummus

Tuscan Kale Mason Jars GF/VEGAN Avocado Green Goddess Puree Heirloom Tomatoes, Quinoa
Grilled Arkansas Valley Vegetable Verrines GF/DF/VEGAN Herb Balsamic Vinaigrette
$19 PER PERSON

RAW BAR
East & West Coast Oysters GF/DF
$102 PER DOZEN
Jumbo Black Tiger Prawns GF/DF
$102 PER DOZEN
Alaskan Wild Caught Snow Crab Claws GF/DF
$128 PER DOZEN
Smoked Prince Edward Island Mussels GF/DF Tomatoes, Cilantro, Jalapeno
$32 PER POUND
Chilled Spanish Octopus Carpaccio Cups GF/DF Marinated Olives, Capers, Tomatoes Paprika & Olive Oil
$102 PER DOZEN
Caviar Russe
Classic Osetra Caviar, Traditional Garnishes Blini, Potato Gaufrrettes
$230 PER OUNCE

Caviar Russe Select
Classic Osetra Caviar, Traditional Garnishes Blini, Potato Gaufrrettes
$195 PER OUNCE

SUSHI DISPLAY GF
MAKI | ROLLED SUSHI
Spicy Tuna Maki
Hawaiian Premium Tuna, Tobiko Sesame, Sriracha Mayo
California Roll
Crab, Cucumber, Avocado
Futo Maki
Crab, Egg, Cucumber, Sesame Spinach Gobo Root, Pickled Radish
$102 PER DOZEN

NIGIRI | HAND PRESSED SUSHI
Ahi Tuna GF/DF
Premium #1+ Graded Day Boat Ahi Tuna
Sterling Salmon GF/DF
Highest Quality, Most Sustainable Farm Raised Salmon from Glacier Waters off Vancouver Island, BC
Japanese Hamachi GF/DF
Yellowtail Amberjack from the NW Pacific Ocean
Accompanied by Wasabi, Ginger, Soy Sauce GF and Sriracha Sauces
$112 PER DOZEN

Chef Attended Station
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**COCKTAIL HOUR**

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**SELECTIONS HAVE A MINIMUM GUARANTEE OF 25 PEOPLE.**

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**THE CARVERY**
ALL PRICES INCLUDE ATTENDANT FEE

- **Slow Roasted Colorado Lamb Leg GF/DF**
  Whole Grain Mustard & Red Wine Lamb Jus
  Rosemary Focaccia Rolls
  $500 | EACH SERVES 40

- **Roasted Prime Rib of Beef GF**
  Natural Jus, Horseradish Black Pepper Cream
  Sweet Butter Rolls
  $780 | EACH SERVES 40

- **Roasted New York Strip GF/DF**
  Natural Jus, La Taverne Steak Sauce
  Pretzel Rolls
  $650 | EACH SERVES 35

- **Corner Post Ranch Whole Suckling Pig GF**
  Wood Smoked, Pulled & Tossed with Mustard BBQ Sauce, Served with Tomato Chow Chow, Buttermilk Biscuits Pickles & Shaved Red Onions
  $1,600 | EACH SERVES 80

- **Mustard & Herb Rubbed Corner Post Ranch Berkshire Pork Loin GF**
  Sauce Charcutiere, Dijonnaise, Pretzel Buns
  $520 | EACH SERVES 40

- **Peppercorn Rubbed Roasted Whole Beef Tenderloin GF**
  Natural Jus, Horseradish Black Pepper Cream
  Sweet Butter Rolls
  $700 | EACH SERVES 25

- **Wood Smoked Heritage Turkey Breast GF/DF**
  Cranberry Orange Relish, Mushroom Gravy
  Sweet Butter Rolls
  $370 | EACH SERVES 30

- **Wood Smoked BBQ Beef Brisket GF/DF**
  Pineapple Cole Slaw, BBQ Sauce
  Sweet Butter Rolls
  $425 | EACH SERVES 40

- **Bourbon Glazed Whole Ham GF/DF**
  Caramelized Pineapple Relish
  Bourbon Pork Jus, Sweet Butter Rolls
  $525 | EACH SERVES 50

- **Italian Porchetta GF/DF**
  Garlic & Lemon Rubbed Slow Roasted Pork Loin & Belly Roulade, Lemon & Fennel Jus Rosemary Focaccia Rolls
  $370 | EACH SERVES 30

- **Buffalo Tenderloin GF/DF**
  Sauce Cumberland, Colorado Peach Preserves
  Sweet Butter Rolls
  $995 | EACH SERVES 30

- **Sterling Salmon en Croute**
  Spinach Farce, Puff Pastry, Bearnaise
  $495 | EACH SERVES 25

- **Poblano & Tequila Glazed Hot Smoked Sterling Salmon GF**
  Corn Chow Chow & Cilantro Lime Crema
  $495 | EACH SERVES 25

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**GF/Gluten Free • DF/Dairy Free • CN/Contains Nuts • V/Vegetarian**

Chef Attended Station

All food and beverage is subject to a taxable service charge of 24%, applicable Sales Tax/PIF.
CHEF’S SELECTION OF
DINNER BUFFET STATIONS | $155 PER PERSON

Included with all Dinner Stations: freshly brewed regular & decaffeinated coffee and herbal teas. Minimum of 40 guests. A $15 per person surcharge will be added when guarantee is less than 40 guests.

A Taste of The Broadmoor Dinner Stations

RISTORANTE DEL LAGO
Caprese Salad GF/V
Fresh Mozzarella, Vine Ripe Tomatoes
Basil, Aged Balsamic Vinaigrette

Pollo Arrosto GF/DF
Fire Roasted Potato, Salsa Verde

Roasted Cauliflower & Carrots GF/VEGAN
Honey and Mint

Cannoli di Sicilia
Fried Pastry Shell, Ricotta & Orange Filling

RESTAURANT 1858
Creole Spiced Deviled Eggs GF/DF/V

Roasted Tomato Tortilla Soup GF/VEGAN
Cilantro, Avocado and Lime

Grilled Berkshire Pork Loin
Brussel Sprouts
Hickory Smoked Bacon & Onion Gravy

Palisade Peach Cobbler CN
Vanilla Anglaise

LA TAVERNE
La Taverne Garden Salad
House Vinaigrette

Roasted Prime Rib of Beef GF/DF
Natural Jus, Horseradish Black Pepper Cream

Cheddar Popovers & Honey Wheat Rolls

Loaded Twice Baked Potato
Bacon, Cheddar Cheese, Scallions, Sour Cream

Creamed Spinach

Pie of the Day CN

VIP ELEVATE YOUR EVENT

Retail Gift Options
The Resort is delighted to offer a consultation with our group retail department for gifting options. Allow us to help you create the perfect amenity to help celebrate the occasion.
CHEF’S SELECTION OF
DINNER BUFFET STATIONS | $160 PER PERSON

Included with all Dinner Stations: freshly brewed regular & decaffeinated coffee and herbal teas. Minimum of 40 guests. A $15 per person surcharge will be added when guarantee is less than 40 guests.

Experience Colorado
Our Signature Buffet and a tribute to the Rocky Mountains and Colorado Cuisine.

CHILI STATION
Eagles Nest Ranch Wagyu Beef Chili GF/DF
Shredded Cheddar Cheese, Pepper Jack Cheese Diced Onions, Sour Cream, Chives, Oyster Crackers, Corn Tortilla Strips, Diced Jalapeño Peppers, Pickled Jalapeños, Pico de Gallo Cholula Hot Sauce

SALAD BAR
Pikes Peak Chopped Salad Bar
Baby Field Lettuces, Romaine Lettuce Grilled Corn, Cotija Cheese, Anasazi Beans Tomato, Grilled Red Onion Crispy Raquelitas Tortilla Strips Buttermilk Ranch, Broadmoor Vinaigrette

ENTREES
Iced Tea Brined, Cast Iron Fried Chicken
Sawmill Gravy
Grilled Black Angus Beef Ribeye Cowboy Steaks Hand Carved, Natural Jus, Horseradish Black Pepper Cream, Parker House Rolls
Colorado Rocky Mountain Trout Cast Iron Classic Sautéed with Hickory Smoked Bacon, Brown Butter Lemon & Parsley GF

SIDES
Buttered Green Beans GF/V Smoked Bacon, Oven Dried Cherry Tomatoes
Oven Roasted Broccolini GF/VEGAN Tri Color Carrots, Calabrian Chilies and Roasted Garlic
Colorado Potato Casserole v Creamy Potatoes, Pueblo Green Chile Sharp Cheddar, Bread Crumbs Buttermilk Biscuits & Jalapeño Cheddar Cornbread

SWEETS
Lemon Meringue Pie Graham Cracker Crust with Lemon Curd Filling
Palisade Peach and Blueberry Cobbler CN Served warm with Oat Streusel and Vanilla Ice Cream
S’mores Station Marshmallows, Chocolate Bars & Graham Crackers (Each portion is boxed for individual roasting.)
Fire pits: $250/each
Freshly Brewed Coffees & Teas

GF/Gluten Free • DF/Dairy Free • CN/Contains Nuts • V/Vegetarian

Chef Attended Station
All food and beverage is subject to a taxable service charge of 24%, applicable Sales Tax/P&I.
CUSTOM STROLLING DINNERS

Combine your favorite stations to create your custom culinary experience. Minimum of 40 Guests.
5 STATIONS • $175 PER PERSON | 6 STATIONS • $195 PER PERSON

NATURAL EPICUREAN GARDEN
Elevated and inventive tapas style small bites focused on healthy, wholesome, organic, natural ingredients with international culinary methods.

Chilled Cucumber Gazpacho GF/V
Marinated Cucumber Skewer, Yogurt, Lemon, Olive Oil

Lemongrass Scented Grilled Prawns GF/DF
Chilled Thai Green Papaya Salad, Rice Noodles, Green Beans, Tomatoes, Cilantro, Jalapeños, Roasted Peanuts, Chili Lime Vinaigrette

Epicurean Sushi Roll GF/DF
Grilled Green Garden Vegetables, White Sushi Rice, Brown Rice, Quinoa, Wasabi, Ginger, Tamari Glaze

THE SALAD BOWL
Composed Cobb Salad GF
Tomatoes, Bacon, Grilled Chicken Breast, Farm Eggs, Avocado, Garden Greens, Maytag Blue Cheese, Red Wine Vinaigrette

Broadmoor Caesar
Romaine Hearts, Shaved Parmesan, Croutons, and Caesar Dressing

Spinach Salad GF/CN
Crispy Pancetta, Button Mushrooms, Spiced Pecans, Haystack Mountain, Goat Cheese, Dijon Dressing

COLORADO STREET TACOS 🌮
Showcases the best of the region and provides an authentic and tasty culinary experience.

Made to Order Soft Tacos
Fresh Toasted Corn & Flour Tortillas, Poblano Chicken GF/DF, Pork Carnitas GF/DF, Grilled Mahi Mahi GF/DF

Cabbage Slaw, Shredded Lettuce, Queso Fresco, Shredded Pepper Jack, Roasted Tomato Salsa, Pico de Gallo, Guacamole, Mango Pineapple Relish, Onion and Cilantro, Relish, Chili Verde Salsa, Chalula, Tabasco

ROCKY MOUNTAIN RED TROUT STATION
Enjoy three classic preparations of Rocky Mountain Red Trout, a native to our famous cold water mountain streams.

Cast Iron Classic GF
Sautéed with Hickory Smoked Bacon, Brown Butter, Lemon & Parsley

Barbecue 1858 Sauce GF
Pickled Jalapeños & Red Onion

Chili Verde DF/GF
Pueblo Green Chile Sauce, Radishes, Cilantro, Lime

White Cheddar Baked Mac & Cheese V
Toasted Breadcrumbs

Farm Vegetable Succotash GF/VEGAN
Squash, Peppers, Beans, Tomatoes

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CUSTOM STROLLING DINNERS

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5 STATIONS • $175 PER PERSON | 6 STATIONS • $195 PER PERSON

1858 HERITAGE STATION
Our 1858 Heritage Station takes its name from the Gold Rush era and the famous motto, ‘Pikes Peak or Bust’, and takes its cue from the heritage of the Old West.

Inspiration Salad CN/VEGAN
Kale, Roasted Marinated Beets, Tri-Color Carrots Blueberries, Goji Berry Savory Granola Acai Pomegranate Vinaigrette

Pimento Cheese v
Broadmoor Bakery Lavosh

Ice Tea Brined, Cast Iron Fried Chicken
Buttermilk Biscuits, Red Eye Gravy

Cornmeal Dusted Rocky Mountain Red Trout
Cajun Mayonnaise

Fried Potato Wedges DF/GF/V
1858 BBQ Sauce, Ketchup

HAND MADE PASTA & RISOTTO ☀
Our Hand Made Pasta & Risotto station provides an authentic taste of Italian regional scratch cooking. Enjoy perfectly simmered marinara, made to order pastas and risotto in small plate format, allowing you to sample a wide range of Italian flavors.

Caesar Salad Bar
Romaine Lettuce, Parmesan Garlic Croutons, Creamy Dressing

Gnocchetti Primavera v
Broadmoor Farms Vegetables, Parmesan Garlic Cream Sauce

Pesto Tortellini v
Asparagus Tips, Spinach, Tomato, Black Olives

Campanelle all’Arrabbiata DF/V
Marinara, Chili Pepper, Garlic, Tomato

Risotto ai Funghi GF/V
Wild Mushrooms, Parmigiano Reggiano

SICILIAN DEEP DISH FOCACCIA PIZZAS
Italian Garden Salad VEGAN
Romaine, Black Olives, Cherry Tomato Pepperoncini Peppers, Red Onion Garlic Croutons, Red Wine Vinaigrette

Margherita v
Fresh Mozzarella, Tomatoes & Basil

Sausage & Peppers
House Made Italian Sausage, Caramelized Onions, Roasted Red Peppers, Mozzarella Red Sauce, Oregano

Grilled Mediterranean Vegetables
Zucchini, Eggplant, Tomatoes, Ricotta Red Sauce, Basil Pesto

COLORADO GAME SAUSAGES ☑ GF/DF
A true taste of the Wild West. Enjoy Colorado game sausages including Venison, Elk, Buffalo, and pheasant, plus a few classics including German bratwurst and Polish kielbasa. Our game sausages are grilled to order and served with caramelized onions and peppers, sauerkraut, house made pickles, mustards and rolls from the Bakery.

Mustard Potato Salad v

Green Bean Casserole v

BAR SNACKS
This fun station showcases the best of bar food classics.

Hot Wings GF
Blue Cheese, Ranch, Celery & Carrots

Warm Broadmoor Bakery Pretzel Sticks v
Whole Grain Mustard Sauce

Crispy French Fries
Slow Cooked Beef Chili GF/DF
Shredded Cheddar Cheese

Parmesan Green Chili Popcorn GF

Crispy Fried Chicken Sliders
Sweet Thai Chili Sauce, House Made Pickles

GF/Gluten Free • DF/Dairy Free • CN/Contains Nuts • V/Vegetarian
Chef Attended Station
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CUSTOM STROLLING DINNERS

Combine your favorite stations to create your custom culinary experience. Minimum of 40 Guests.

5 STATIONS • $175 PER PERSON | 6 STATIONS • $195 PER PERSON

THE CARIBBEAN GRILL 🌴
A unique food station focused on island flavors.
Wood Grilled, Hand Carved
Jerk Chicken GF/DF
Spicy Jerk BBQ Sauce
Rock Shrimp GF/DF/CN
Sweet Potatoes, Chickpeas and Coconut Curry Sauce
Slow Cooked Rice & Beans GF/VEGAN
Crispy Plantains GF/DF/VEGAN
Pineapple Jalapeño Relish

SPANISH PAELLA STATION 🌴 GF/DF
A taste of Valencia at The Broadmoor.
Enjoy Spain’s national dish cooked in front of your guests. Traditional Valencian Paella, Roasted Chicken, Shrimp, Smoked Chorizo, Squid, Mussels, Tomato Sofrito, Bomba Rice and Saffron.

SOUTHERN STATION 🌴
Corner Post Ranch Whole Suckling Pig
Wood Smoked, Pulled & Tossed with Mustard BBQ Sauce, Served with Tomato Chow Chow, Buttermilk Biscuits Pickles & Shaved Red Onions Warm Cheddar, Scallion & Bacon Spoon Bread

SUSHI STATION GF/DF
Additional $30 Per Person
MAKI | ROLLED SUSHI
Spicy Tuna Maki
Hawaiian Premium Tuna, Tobiko Sesame, Sriracha Mayo
California Roll
Crab, Cucumber, Avocado
Futo Maki
Crab, Egg, Cucumber Sesame Spinach, Gobo Root Pickled Radish

NIGIRI | HAND PRESSED SUSHI GF/DF
Ahi Tuna
Premium #1+ Graded Day Boat Ahi Tuna
Sterling Salmon
Highest Quality, Most Sustainable Farm Raised Salmon from Glacier Waters, Vancouver Island, BC
Japanese Hamachi
Yellowtail Amberjack from the NW Pacific Ocean
Accompanied by Wasabi, Ginger, Soy Sauce GF and Sriracha Sauces
Fresh Wasabi Root
Fresh Wasabi Root, Grown in Pristine Coastal Mountain Stream Water and Harvested to Order from the Oregon Coast

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Chef Attended Station
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CUSTOM STROLLING DINNERS

Combine your favorite stations to create your custom culinary experience. Minimum of 40 Guests.

5 STATIONS • $175 PER PERSON | 6 STATIONS • $195 PER PERSON

THE MALT SHOP ☃
A Classic 1950s malt shop station with made to order malts using house churned ice cream of your choice. Vanilla, chocolate, caramel & strawberry ice creams are presented alongside classic toppings including M&Ms, Oreo cookie crumbs, chocolate sauce, Heath Bar pieces CN and whipped cream.

COLORADO DESSERT STATION
Stationary Dessert Display Focusing on Colorful Colorado Produce.

- Palisade Peach Tarts CN
- Oat Streusel, Stranahans Bourbon Whipped Cream
- Chocolate Stout Cake CN
- Red Leg Devil Dog Stout Beer, Candied Colorado Walnuts
- Eagles Nest Ranch Caramelized Honey Verrine GF/CN
- Pistachio and Apricot Compote, Black Pepper Chantilly
- Broadmoor Farms Mint and Grapefruit Verrine GF
- Agave Yogurt

PASTRY PANINIS ☃
Classic hot pressed sandwiches take a ride on the sweet side! Choose from the following signature sweet paninis, pressed to order. All sandwiches are served with toppings including vanilla whipped cream, chocolate sauce & crème anglaise.

- Brioche CN
  Nutella and Raspberry Marmalade
- Cranberry Walnut Bread CN
  Vanilla Pastry Cream and Orange Marmalade
- Caribbean Spice Bread
  Cream Cheese Spread and Pineapple Jam

OUTDOOR S’MORES STATION
Create your own grown-up S’mores.

- Brown Butter Graham Cracker, Salted Chocolate Cookies
- Smoked Cashew Cookies
- 40% Cocoa Chocolate Bars, 64% Cocoa Chocolate Bars
- 72% Cocoa Chocolate Bars
- Grand Marnier Marshmallows, Bourbon Marshmallows
- Piña Colada Marshmallows

FIREPITS $250/EACH
If indoors, s’mores will be pre-roasted, composed, and tray passed.
BROADMOOR SIGNATURE DINNER STATIONS

All signature dinner buffets include freshly brewed coffee, decaffeinated coffee and assorted teas. Minimum of 40 Guests.

Ristorante del Lago • Regional Italian Cooking

Enjoy the authentic flavors of Italy with this collection of food stations showcasing the finest imported cured meats and cheeses from Italy alongside our handmade pastas and roasted meats.

ANTIPASTI
Red & Green Romaine
Shaved Parmesan Cheese
Focaccia Croutons, Caesar Dressing

Tuscan Kale VEGAN
Garlic, Cannellini Beans, Bread Crumbs

Artichoke and Faro Salad DF/VEGAN
Faro Tossed with Pesto
Marinated Artichoke, Roasted Pepper
Grilled Radicchio

Tuscan Bean Soup GF
Slow Cooked White Beans, Smoked Pork
Carrot, Kale

PASTA
Gnocchetti Primavera v
Broadmoor Farms Vegetables, Pesto

Buckwheat Parmesan Polenta GF/V
Stewed Tomato Sauce

Canestri Bolognese DF
Eagles Nest Ranch Meat Sauce
Country Noodle

SECUNDI
Brasato di Manzo GF/DF
Braised Beef Short Rib in Barolo Wine
Borlotti Beans, Gremolata

Parmesan Crusted
Colorado Chicken Breast
Roasted Rosemary Potatoes, Chicken Jus

Lemon Roasted Salmon
alla Genovese GF/DF/CN
Tomato, Pine Nut, Potato, Black Olives

House Made Italian Sausage GF/DF
Braised Charred Swiss Chard

CONTORNI
Roasted Cauliflower GF/VEGAN
Capers

Parmesan Brussel Sprouts GF
Roasted Tomato
Rosemary Focaccia, Crunchy Baguette
Creamy Butter, Extra Virgin Olive Oil

IL DOLCI
Torta de la Nona CN
Baked Custard Tart with Apples and Pine Nuts

Ricotta e Arancia Cheesecake
Vetro do Mascarpone e Fragola GF
Strawberry & Mascarpone Verrine

Tiramisu

$175 PER PERSON

GF/Gluten Free • DF/Dairy Free • CN/Contains Nuts • V/Vegetarian

Chef Attended Station

All food and beverage is subject to a taxable service charge of 24%, applicable Sales Tax/PF.
BROADMOOR SIGNATURE DINNER STATIONS

All signature dinner buffets include freshly brewed coffee, decaffeinated coffee and assorted teas. Minimum of 40 Guests.

The 1918 Spencer Penrose Dinner
Our Classic Resort Dinner Buffet provides you with a dining experience steeped in the 100 year history of the hotel and classical cooking traditions of our storied past.

RAW BAR CLASSICS GF/DF
East & West Coast Oysters
Black Pepper & Red Wine Mignonette
Horseradish, Lemon & Tabasco

Jumbo Black Tiger Prawns
Traditional Cocktail Sauce, Limes, Lemons

SOUPS AND SALADS
New England Clam Chowder
Oyster Crackers & Hot Sauce

Creole Spiced Deviled Eggs GF/DF/V
Mustard Dressing

Roasted Ruby Red Beets
Baby Arugula, Colorado Goat Cheese
Pistachio Vinaigrette

Philips Salad
Belgian Endive, Roma Tomatoes
Garlic Croutons, Dijon Parmesan Dressing

Marinated Broadmoor Farms
Heirloom Tomatoes GF/V
Pickled Onion, Cucumber, Buttermilk Dressing

FROM THE GRILL & STOVE
Hand Carved, Roasted Beef Tenderloin GF
Natural Jus, Horseradish Black Pepper Cream
Parker House Rolls

Slow Roasted Colorado Lamb Chops GF
Whole Grain Mustard & Red Wine Lamb Jus
Rosemary Focaccia Rolls

Herb Roasted Atlantic Salmon Fillet GF
Our Tartare Sauce, Fried Capers, Lemons

Fusilli Primavera V
Broadmoor Farms Vegetables, Parmesan
Garlic Cream Sauce

Twice Baked Idaho Russet Potatoes GF
Smoked Bacon, Sour Cream, Butter, Green Onions

Creamed Spinach GF/V
Garlic, Nutmeg

Jumbo Asparagus GF/VEGAN
Balsamic Glazed Cipollini Onions

Broadmoor Bakery Dinner Rolls

SWEETS
Key Lime Pie
Banana Pudding Parfaits
Bread & Butter Pudding

$175 PER PERSON

GF/Gluten Free • DF/Dairy Free • CN/Contains Nuts • V/Vegetarian

Chef Attended Station

All food and beverage is subject to a taxable service charge of 24%, applicable Sales Tax/PIF.
## SERVED PLATED DINNER

Served at your table with per person pricing. All entrees include a choice of appetizer, soup or salad, entree, and dessert. Dinners are served with a selection of Broadmoor Bakery breads, butter, and freshly brewed coffee, decaffeinated coffee and assorted teas. Entree pricing is reflective of a three course menu.

### APPETIZERS
**CHILLED & WARM**

<table>
<thead>
<tr>
<th>Appetizer</th>
<th>Notes</th>
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</thead>
<tbody>
<tr>
<td>Prosciutto di Parma &amp; Melon GF</td>
<td></td>
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<tr>
<td>Herb Mascarpone, Organic Baby Greens and Lemon Vinaigrette</td>
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<tr>
<td>Ahi Tuna Tartare GF/DF</td>
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<tr>
<td>American Paddlefish Caviar, Avocado Yuzu Cream, Nori-Sesame Dressing</td>
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<tr>
<td>ADD $15 PER PERSON</td>
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<tr>
<td>Blistered Heirloom Tomato Tartine v</td>
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<tr>
<td>Marinated Artichoke, Fruition Farms Ricotta Spiced Radicchio, Baby Kale Country Bread</td>
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<tr>
<td>The Broadmoor Chilled</td>
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<tr>
<td>Shrimp &amp; Crab Cocktail DF/GF</td>
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<tr>
<td>Poached Jumbo Prawns, Dungeness Crab Cocktail, Cocktail Sauce, Tomato Brandy Mayonnaise, Frisse, Potato Gaufrette</td>
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<tr>
<td>ADD $9 PER PERSON</td>
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<tr>
<td>Wild Mushroom Risotto GF/V</td>
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<tr>
<td>Wild Mushrooms, Parmigiano Reggiano Broth Aged Carnaroli Rice</td>
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<tr>
<td>ADD $9 PER PERSON</td>
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<tr>
<td>Low Country Shrimp &amp; Grits GF</td>
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<tr>
<td>Smoked Bacon, Scallions Stone Ground Grits, Hot Sauce</td>
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<tr>
<td>ADD $9 PER PERSON</td>
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### SOUP

<table>
<thead>
<tr>
<th>Soup</th>
<th>Notes</th>
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<tbody>
<tr>
<td>Dungeness Crab Bisque GF</td>
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<tr>
<td>Warm Dungeness Crab, Cilantro Tomato, Red Curry, Coconut Milk Kaffir Lime &amp; Ginger</td>
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<tr>
<td>Roasted Cauliflower Soup V</td>
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<tr>
<td>Crispy Cauliflower, Capers Preserved Lemon, Brioche Croutons</td>
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<tr>
<td>Butternut Squash Bisque GF/V</td>
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<tr>
<td>Cranberry Coulis, Toasted Pumpkin Seeds</td>
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<tr>
<td>Roasted Mushroom Bisque V</td>
<td></td>
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<tr>
<td>Colorado Wild Mushrooms Sage, Brioche Croutons</td>
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<tr>
<td>Minestrone Soup V</td>
<td></td>
</tr>
<tr>
<td>Rich Tomato Broth Broadmoor Farms Vegetables White Beans, Gnocchetti</td>
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</tbody>
</table>

### SALADS

<table>
<thead>
<tr>
<th>Salad</th>
<th>Notes</th>
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<tbody>
<tr>
<td>Broadmoor Farms Greens GF/CN/V</td>
<td></td>
</tr>
<tr>
<td>Poached Pear, Candied Walnuts Humbolt Fog Cheese, Port Wine Vinaigrette</td>
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<tr>
<td>Heirloom Tomato Caprese v</td>
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<tr>
<td>Fresh Mozzarella, Basil, Olivewood Balsamic Extra Virgin Olive Oil</td>
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<tr>
<td>Arkansas Valley</td>
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<tr>
<td>Roasted Heirloom Beets GF/CN/V</td>
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<tr>
<td>Haystack Mountain Colorado Goat Cheese Candied Walnuts, Arugula, Balsamic Dressing</td>
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<tr>
<td>Little Gem Lettuce GF</td>
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</tr>
<tr>
<td>Smoked Bacon, Local First Snow Goat Cheese Toybox Tomatoes, Broadmoor Dressing</td>
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<tr>
<td>Broadmoor Caesar</td>
<td></td>
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<tr>
<td>Romaine Hearts, Oven Dried Tomatoes Shaved Parmesan, Croutons, Caesar Dressing</td>
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<tr>
<td>Mediterranean Salad GF/VEGAN</td>
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<tr>
<td>Lettuce Bouquet, Sliced Heirloom Tomatoes Marinated Artichokes, Mixed Marinated Olives Tomato Oregano Vinaigrette</td>
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</tbody>
</table>

GF/Gluten Free • DF/Dairy Free • CN/Contains Nuts • V/Vegetarian

Chef Attended Station

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SERVED PLATED DINNER

Served at your table with per person pricing. All entrees include a choice of appetizer, soup or salad, entree, and dessert. Dinners are served with a selection of Broadmoor Bakery breads, butter, and freshly brewed coffee, decaffeinated coffee and assorted teas. Entree pricing is reflective of a three course menu.

**Entrees**
**MEATS, GAME, POULTRY & SEAFOOD**
- Grilled Beef Tenderloin Maitre d’Hotel Butter GF $144
  - Creamy Buttermilk Mashed Potatoes
  - Jumbo Asparagus, Red Onion Marmalade
  - Oven Dried Tomato, Bordelaise
- Red Wine Braised Beef Short Rib Apple Chutney GF $136
  - Creamy Anson Mills Yellow Corn Grits
  - Wild Mushroom Fricassee
  - Green Beans, Apple Bordelaise
- Parmesan, Herb & Garlic Colorado Chicken Breast GF $120
  - Roasted Garden Vegetable Ratatouille
  - Polenta Cake, Tomato Chicken Jus
- Wild Mushroom & Rosemary Stuffed Colorado Chicken Breast GF $128
  - Ragout of Wild Mushrooms, Cipollini Onions & Fingerling Potatoes, Wilted Spinach & White Wine Chicken Jus
- Rocky Mountain Red Trout Oscar $142
  - Maryland Crab Cake, Jumbo Asparagus
  - Roasted Fingerling Potatoes
  - Tomato Confit Béarnaise Sauce
- White Wine Marinated Roasted Atlantic Salmon Maitre d’Hotel Butter GF $124
  - Green Bean Bundle, Potato Cake
  - White Wine Brown Butter Sauce
- Day Boat Halibut, Citrus Glaze GF $150
  - Spanish Paella, Rock Shrimp, Mussels
  - Roasted Garlic, Tomatoes & Piquillo Peppers
  - Green Bean Bundle
- Dual Plates
  - Grilled Beef Tenderloin + White Wine Marinated, Roasted Atlantic Salmon GF $150
    - Wild Mushroom Risotto Cake, Sautéed Colorado Mushrooms, Jumbo Asparagus, Red Onion Marmalade, Peppercorn Jus
  - Grilled Beef Tenderloin + Garlic Poached Jumbo Prawns $155
    - Sweet Potato Cake, Wilted Greens, Broccolini
    - Apple Chutney, Cider Scented Beef Jus
  - Red Wine Braised Beef Short Rib + Garlic Butter Poached Jumbo Prawns GF $142
    - Creamy Anson Mills Yellow Corn Grits
    - Glazed Tri Color Carrots, Toasted Pecans
    - Red Wine Beef Jus
  - VEGAN, VEGETARIAN & PASTA OPTIONS
    - Penne Pomodoro DF $120
      - Classic Tomato Sauce
    - Risotto ai Funghi GF $120
      - Wild Mushrooms, Parmigiano Reggiano
    - Potato Gnocchi $120
      - Oven Dried Tomatoes, Baby Zucchini
      - Italian Black Olives, Basil, Garlic, Tomato Sauce

**Dual Plates**
- Canestrì Primavera DF $142
  - Country Noodle, English Peas
  - Sugar Snap Peas, Asparagus, Fava Beans, Pesto
- Vegetable Tamales $150
  - Tomato Sauce, Guacamole, Cilantro Crema
  - Roasted Garden Vegetables

**Plated Desserts**
- Palet d’Or CN/GF $150
  - 62% Cocoa Chocolate Mousse
  - Flourless Chocolate Cake, Hazelnut Crunch
  - Salted Caramel Chantilly
- Dulcey Panna Cotta CN $142
  - Tropical Fruit Compote, Almond Streusel
  - Rum Whipped Cream
- Raspberry Cheesecake Parfait $150
  - Whipped Cream Cheese Mousse, Raspberry Gelee, Chambord Soaked Lemon Cake
- Dark Chocolate Royal $150
  - Brownie Biscuit, 64% Cocoa Chocolate Mousse
  - Passion Fruit Curd, Mango Coulis
- Baba au Rum $150
  - Enriched Brioche soaked with aromatic Rum Syrup, Vanilla Custard, Blackberry Compote
- Carrot Cake CN $150
  - Cream Cheese Mousseline
  - Spiced Pineapple Compote
- Warm Sticky Toffee Pudding (For 200 people or less) $150
  - Drambuie Whipped Cream, Toffee Sauce

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Chef Attended Station

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EVENING ENHANCEMENT

AMUSE BOUCHE
Enjoy a small bite to awaken your senses and start your plated dinner. Our Amuse Bouche is planned with the season and is a reflection of the freshest ingredients available from the garden, pasture and ocean. Our chefs will help you plan an Amuse Bouche that is perfect for the occasion.
$8 PER PERSON

INTERMEZZO COURSE
Raspberry Port Sorbet GF
Peach & Chardonnay Sorbet GF
Blood Orange Sorbet GF
Blackberry Cassis Sorbet GF
Grapefruit Mint Sorbet GF
$5 PER PERSON

CHEESE COURSE
Perfectly Curated & Matured Cheeses from Colorado
House Made Fig Marmalade, Dried Apricots
Toasted Cashews, Fresh Grapes, Toasted Baguette
$16 PER PERSON

RAISE THE BAR
ENHANCEMENTS
ADD A RICH AND SWEET PORT TO COMPLEMENT THE CHEESE COURSE
$14 PER DRINK

PETIT FOURS CN
Pate de Fruit, Chocolate Cocoa Nib Tablets, Mini Madeleines
Salted Caramels, Chocolate Truffles
$12 PER PERSON

DESSERT & COFFEE TABLE
Parisian Macarons GF/CN, Strawberry Tiramisu
Blueberry Lemon Tarts, Salted Caramel
Pecan Profiteroles CN, Assorted Nut Pralines CN & Chocolates
MAY BE SUBSTITUTED FOR A DESSERT COURSE FOR AN ADDITIONAL $12 PER PERSON
UPGRADE TO A TRIO FOR $18 PER PERSON

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Chef Attended Station
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**Bars**

For each Bar (Cash or Hosted) there will be a Bar/Cashier Set-Up Fee of $150 for the first 2-hour period. After the initial 2-hour period, there will be a $50 per hour charge for each Bartender and each Cashier. There is a minimum of two hours for each. Bartenders and Cashiers are staffed at a ratio of 1 each per 100 guests.

**Classic • $12/Drink**
- Buffalo Trace Bourbon
- Jack Daniels Whiskey
- Dewar’s Scotch
- Ole Overholt Rye
- Beefeater Gin
- Stoli Vodka
- Seagram’s 7 Canadian Whiskey
- Bacardi Superior Rum
- 1800 Silver Tequila

**Premium • $15/Drink**
- Knob Creek Bourbon
- Chivas Regal Scotch
- Glenlivet 12-year Single Malt Scotch
- Tanqueray 10 Gin
- Ketel One Vodka
- Crown Royal Whiskey
- Mt. Gay Rum
- Herradura Tequila

**Domestic Beers • $7.50/Drink**
- Samuel Adams
- Coors Light

**Imported Beers • $8.50/Drink**
- Corona
- Stella Artois
- Clausthaler

**Microbrew Beers • $8.50/Drink**
- Bristol Compass IPA
- New Belgium Fat Tire Amber Ale
- Seven Falls Prospector’s Pick Kolsch

**Wine Cellar Selections • $54/Bottle**
- Chateau Souverain Cabernet Sauvignon
- Banfi “Le Rime” Pinot Grigio
- Kenwood Russian River Pinot Noir
- Chateau Souverain Chardonnay

**After Dinner Cognac and Cordial Selections • $14/Drink**
- Amaretto Di Saronno
- Bailey’s Irish Cream
- Sambuca Romano
- Kahlua
- Courvoisier VS

**Refreshments**

- Assorted Soft Drinks to Include Diet
  - $5.50 EACH
- Sparkling Mineral Waters
  - $5.50 EACH
- Assorted Fruit Juices
  - $5.50 EACH
- Energy Drinks
  - $6.50 EACH

**Spencer’s Martini Club**
A selection of Classic Martinis featuring Belvedere Classic and flavored Vodkas

**Cigar Selections**
**From the Humidor**
*CIGARS RANGE IN PRICE FROM $16-$30/CIGAR*
A great selection of vintage cigars are available upon request from the Humidor of The Hotel Bar. Please give your Conference or Catering Manager 10 days or more notice to accommodate your cigar needs.
**SPECIALTY COCKTAILS**

Specialty Cocktails $17/per drink | Maximum of two specialty cocktails per event | Traditional bartender fees apply

**French Daiquiri**  
Rum, French pineapple liqueur, fresh squeezed lime juice. Shaken and served in a champagne coupe. Garnished with a lime wheel.

**The Spencer**  
Tito’s Vodka, basil muddled with honey simple syrup, and lemon juice. Finished with ginger beer, lemonade and ginger ale. Garnished with a lemon wedge and basil leaf.

**One Vine Margarita**  
1800 Silver Tequila, Grand Marnier, Pinot Noir, fresh-squeezed lime juice, and agave syrup.

**Centennial Mule**  
Ketel One Vodka, Ginger Beer, and Amaretto Disaronno.

**Colorado Manhattan**  
Breckenridge Bourbon, Breckenridge Bitters, and Blackberry Puree.

**Peach Smash**  
Peach Bourbon, mint muddled with simple syrup, and fresh squeezed lemon juice. Served in a highball glass and garnished with a mint sprig.

**Saint 75**  
Gin, St. Germaine, simple syrup, fresh squeezed lemon juice. Shaken and topped with champagne. Served in a champagne flute and garnished with a lemon twist.

**MOCKTAILS**  
$10 per drink

**Blackberry Mojito**  
Fresh sweetened blackberry puree, mint, and seltzer with a blackberry, mint and lime garnish.

**Naranja Sanguina**  
Blood orange juice, lime, mint and seltzer

**Sparkling Cranberry**  
Cranberry juice unsweet, ginger beer, an orange slice, and sugared rim.

**Ginger Ramona**  
Lemonade, ginger beer, ginger ale, basil, lemon juice, and honey syrup.
# WINE LIST

## BROADMOOR SELECTIONS

### Sparkling Wine
- **Bouvet Brut**, Loire Valley, France — $54
- **Le Colture**, Brut, Prosecco, Italy — $56
- **Francois Montand Brut Rose**, Jura, France — $56
- **Mumm Napa Brut Prestige** — $60
- **Schramsberg Blanc de Blanc**, California, USA — $89

### Pinot Gris/Grigio
- **Banfi, “Le Rime”**, Italy — $54
- **Maso Poli**, Italy — $56
- **MacMurray, Russian River Valley**, California, USA — $62
- **Santa Margherita** — $79

### Sauvignon Blanc
- **Brancott, Marlborough**, New Zealand — $56
- **Kim Crawford, Marlborough**, New Zealand — $58

### Reisling/Rose
- **Dr. Loosen, “L”**, Mosel, Germany — $56
- **M.Chapoutier Belleruche Rose, Cotes-Du-Rhone** — $56
- **Hitching Post ‘Pinks’ Rose, Central Coast Ca** — $58
- **Fleur de Mer Rose, Cotes de Provence, France** — $59

### Chardonnay
- **Chateau Souverain, California**, USA — $54
- **Kendall-Jackson “Vintner’s Reserve”, California**, USA — $56
- **La Crema, Sonoma Coast**, California, USA — $58
- **Sonoma Cutrer, Russian River Valley**, California, USA — $69
- **Jordan, Russian River Valley**, California, USA — $84

### Pinot Noir
- **Kenwood, Russian River Valley, Sonoma**, California, USA — $54
- **Kendall Jackson “Vintner’s Reserve”, California**, USA — $55
- **Erath, Willamette Valley**, Oregon, USA — $59
- **Meomi, California** — $62
- **La Crema, Monterey County**, California, USA — $64
- **Battle Creek, Unconditional, Willamette Valley**, Oregon, USA — $72

### Merlot & Blends
- **Raymond, “R Collection”, Napa Valley**, California, USA — $56
- **Markham, Napa Valley**, California, USA — $69

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## Cabernet Sauvignon & Blends
- **Chateau Souverain, California**, USA — $54
- **Kendall Jackson, “Vintner Reserve”, California**, USA — $58
- **Louis Martini, Sonoma County, California**, USA — $62
- **Ferrari-Carano, Alexander Valley**, California, USA — $86
- **Hess, “Allomi”, Napa Valley**, California, USA — $99

## Zinfandel & Blends
- **Edmeads, Mendocino** — $58
- **The Prisoner, Napa Valley**, California, USA — $99

## Syrah & Shiraz
- **Peter Lehmann, McLaren Vale, Australia** — $56
- **Malbec**
  - **Trapiche Broquel** — $56
  - **Reunion, Mendoza, Argentina** — $57

## PREMIUM WINES

### Sparkling Wine
- **Perrier Jouët, Grand Brut, Champagne, France** — $110
- **Veuve Clicquot, “Yellow Label”, Champagne, France** — $145
- **Moet & Chandon, “Rose Imperial”, Champagne, France** — $155

### Sauvignon Blanc
- **Cloudy Bay, Marlborough, New Zealand** — $120

### Chardonnay
- **Stags’ Leap Winery, Napa Valley, California**, USA — $100
- **Far Niente, Napa Valley, California**, USA — $130

### Pinot Noir
- **J. Christopher, Dundee, Willamette Valley, Oregon**, USA — $100
- **Domaine Drouhin, Willamette Valley, Oregon, USA** — $120

### Cabernet Sauvignon & Blends
- **Penfolds Bin 389 “Baby Grange”, Australia** — $130
- **Jordan, Alexander Valley, California, USA** — $130
- **Heitz, Napa Valley, California, USA** — $140
- **Silver Oak, Alexander Valley, California, USA** — $160

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**GF/Gluten Free • DF/Dairy Free • CN/Contains Nuts • V/Vegetarian**

Chef Attended Station

All food and beverage is subject to a taxable service charge of 24%, applicable Sales Tax/PIT.