



2023

—
The Broadmoor
BANQUET
MENU



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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

Anticipated attendance for your events are due 14 business days in advance of the event day. Final guarantees are required to be within 10% of the anticipated attendance.

Food and Beverage guarantees are required 72 hours 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 21 days prior to the group's arrival.

DIETARY REQUESTS

- Special Dietary Needs are requested 72 hours prior to the event with the Food and Beverage guarantees.
- New dietary requests, not previously discussed, needing special preparation, will be subject to additional fees based on the meal period. The charges below will be applied in addition to your menu price.
- Kosher and Halal meals require a 5 days advance notice and are subject to a \$75 fee (per order), in addition to the menu price.

Breakfast \$69 | Lunch \$72 | Dinner \$140

DURATION OF MEALS

Our Buffets and Food stations are all priced 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 – 90 Minutes | **\$5 PER PERSON, Per 30 minutes**
- Lunch Buffet Stations – 90 Minutes | **\$10 PER PERSON, Per 30 minutes**
- Dinner Buffet Stations – 2 Hours | **\$20 PER PERSON, per 30 minutes**
- Coffee Breaks – 30 Minutes | **\$5 PER PERSON, per 30 minutes**

QUOTED PRICES

All food and beverage is subject to a 26% taxable service charge and F & B Tax: 8.20% + 2.95% PIF. Prices are subject to change.

OUTDOOR EVENTS

Should the chance of precipitation be higher than 40%, the winds be in excess of 25mph or the temperature expected to fall below 60 degrees, the hotel has full authority to relocate the event to an indoor location. All weather decisions will be made at the following times:

Night Prior – Breakfast Events

8:00am – Lunch Events

1:00pm – Dinner Events

If the group changes the location after the venue has been set, the hotel reserves the right to charge a 15% surcharge on menu prices.

All outdoor events in the late afternoon or evening will require a lighting package. The need for 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.



BREAKFAST STATIONS

Minimum of 10 Guests.

COLORADO CONTINENTAL

Bottled Orange, Apple & 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

Asiago Sundried Tomato Cream Cheese

Whipped Cream Cheese

Honey, Butter & Preserves

Regular, Decaffeinated Coffee & Herbal Teas

\$50 PER PERSON

BREAKFAST BOXES

Bottled Fruit Juice, Wrapped Breakfast Muffin

Greek Yogurt, Granola & Seasonal Fresh Fruit **cn**

\$38 PER PERSON

WARM SANDWICHES

Individually Wrapped | Gluten Free Tortillas available upon request

Whole Chorizo & Egg Breakfast Burrito

Chorizo, Black Beans, Hash Browns & Cheese

Whole Sausage & Egg Breakfast Burrito

Sausage, Hash Browns & Cheese

Ham & Egg Croissant Sandwich

Fried Egg, Cheddar & Smoked Ham

Sausage Croissant Sandwich

Fried Egg, Cheddar & Sausage

Italian Focaccia Sandwich

Fried Egg, Provolone & Prosciutto Cotto

Vegetarian Breakfast Sandwich **v**

Fried Egg, Fresh Mozzarella, Heirloom Tomatoes, Focaccia

Vegan Tofu Scramble

Spinach, Mushrooms, Roasted Tomatoes

Guacamole & Whole Wheat Tortilla

\$14 PER SANDWICH

BEVERAGES

Freshly Brewed Regular Coffee, Decaffeinated Coffee

Selection of Herbal Teas

\$112 PER GALLON

Sparkling or Non-sparkling Bottle Mineral Water,

Bottled Water, Soft Drinks

\$6.50 EACH

POWERADE or Monster Energy Drinks

\$7.50 EACH

Kombuchas, Naked Bottled Juices & Smoothies

\$9 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
- Strawberry Cucumber
- Cucumber Lemon Mint
- Orange Blueberry
- Raspberry Lemon Mint
- Strawberry Pineapple
- Grape Orange

\$50 PER GALLON



DAILY BREAKFAST BUFFETS | \$69 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.

MONDAY

Seasonal Fruit Platter

Assorted Noosa Yogurt, to include Low-fat yogurt

Daily Quick Breads, Muffins & Bagels

Asiago Sundried Tomato Cream Cheese

Whipped Cream Cheese

Honey, Butter & Preserves

Scrambled Eggs, Sharp Cheddar Cheese **GF**

AND

- ⊗ Farm Egg Denver Omelets, Ham, Peppers, Onions
Mushrooms & Sharp Cheddar Cheese **GF**
- ⊗ Golden Hash Brown Potatoes **GF**
Smoked Applewood Bacon **GF, DF**
- ⊗ Chicken Apple Sausage **GF, DF**
Classic Buttermilk Pancakes with Pure Maple Syrup

TUESDAY

Seasonal Fruit Platter

Assorted Noosa Yogurt, to include Low-fat yogurt

Daily Quick Breads, Muffins & Bagels

Asiago Sundried Tomato Cream Cheese

Whipped Cream Cheese

Honey, Butter & Preserves

Scrambled Eggs, Sharp Cheddar Cheese **GF**

AND

- ⊗ Farm Egg Frittata, Sausage, Sharp Cheddar Cheese
& Scallions **GF**
- ⊗ Herb Roasted Country Style Potatoes
Mushrooms & 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

WEDNESDAY

Seasonal Fruit Platter

Assorted Noosa Yogurt, to include Low-fat yogurt

Daily Quick Breads, Muffins & Bagels

Asiago Sundried Tomato Cream Cheese

Whipped Cream Cheese

Honey, Butter & 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

THURSDAY

Seasonal Fruit Platter

Assorted Noosa Yogurt, to include Low-fat yogurt

Daily Quick Breads, Muffins & Bagels

Asiago Sundried Tomato Cream Cheese

Whipped Cream Cheese Honey, Butter & Preserves

Scrambled Eggs, Sharp Cheddar Cheese **GF**

AND

- ⊗ Farm Egg Denver Omelets, Ham, Peppers, Onions
Mushrooms & Sharp Cheddar Cheese **GF**
- ⊗ Herb Roasted Country Style Potatoes
Mushrooms & Peppers **GF, DF**
Smoked Applewood Bacon **GF, DF**
- ⊗ Chicken Apple Sausage **GF, DF**
Classic Buttermilk Pancakes with Pure Maple Syrup



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.

\$46 PER PERSON

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

All food and beverage is subject to a taxable service charge of 26%, applicable Sales Tax/PIF.



DAILY BREAKFAST STATIONS | \$69 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.

FRIDAY

Seasonal Fruit Platter

Assorted Noosa Yogurt, to include Low-fat yogurt

Daily Quick Breads, Muffins & Bagels

Asiago Sundried Tomato Cream Cheese

Whipped Cream Cheese

Honey, Butter, & 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

Asiago Sundried Tomato Cream Cheese

Whipped Cream Cheese

Honey, Butter & Preserves

Scrambled Eggs, Sharp Cheddar Cheese **GF**

AND

⊗ Individual Quiche Lorraine, Ham, Gruyere Cheese

⊗ Herb Roasted Country Style Potatoes,
Mushrooms & 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

Asiago Sundried Tomato Cream Cheese

Whipped Cream Cheese

Honey, Butter & 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**

⊗ Turkey Maple Sausage **GF, DF**

Belgian Waffles with Maple Syrup

BEVERAGES

Individual Cold Brew Coffee

\$8 EACH

Sparkling or Non-sparkling Bottled Mineral Water
Bottled Water, Soft Drinks

\$6.50 EACH

Kombuchas, Naked Bottled Juices & Smoothies

\$9 EACH



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.

\$46 PER PERSON



ADDITIONAL BREAKFAST ENHANCEMENTS

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

NATURAL EPICUREAN CEREALS & GRAINS

Overnight Oats **cn**

Fresh Berries, Creamy Peanut Butter & Almond Milk

House Made Granola Parfait **cn**

Berries, Eagles Nest Ranch Wildflower Honey & Greek Yogurt

Açaí Bowls with Greek Yogurt **cn/gf**

Almond Milk, Bananas, Whole Berries & Toasted Seeds

Bircher Muesli

Rolled Oats, Apples, Bananas, Nuts, Berries & Raisins **cn**

Steel-Cut Oatmeal with Brown Sugar & Raisins **gf**

\$13 PER ITEM, PER PERSON

BROADMOOR FARMS SMOOTHIES & JUICES

(MINIMUM OF 25 GUESTS)

Tropical Greens Smoothie **df, gf, v**

Pineapple, Mango, Carrot, Coconut Milk, Lemon, Wheatgrass Spinach, Sacha Inchi Protein

Bold Cacao Smoothie **df, gf, v**

Banana, Cacao, Coconut Milk, Lucuma, Coconut Water, Carrot Sacha Inchi Protein

Berry Banana Smoothie **df, gf, v**

Strawberry, Banana, Coconut Milk, Lucuma, Lemon, Beet Sacha Inchi Protein

Maqui Superfruit Smoothie **df, gf, v**

Apple, Maqui, Blueberry, Coconut Milk, Banana, Lemon Sacha Inchi Protein

Blue Pineapple Smoothie **df, gf, v**

Pineapple, Mango, Orange, Blue Spirulina, Coconut Milk Sacha Inchi Protein

Fresh Pressed Carrot, Pineapple, Ginger Juice **df, gf, v**

Fresh Pressed Watermelon, Mint, Lime Juice **df, gf, v**

Fresh Pressed Orange, Lemon, Ginger, Turmeric Juice **df, gf, v**

\$9 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, Tomato Salsa

\$29 PER PERSON/CHEF INCLUDED IN PRICE

Vegan Eggs Available Upon Request - \$32 per person

MADE TO ORDER EGGS BENEDICT STATION

Soft Poached Farm Eggs, Traditional Canadian Bacon River Bear Meats Colorado Pastrami, Slow Cooked Heritage Pork Carnitas, Toasted English Muffins & Texas Toast, Hollandaise Sauce

\$34 PER PERSON/CHEF INCLUDED IN PRICE

MADE TO ORDER AVOCADO TOAST STATION

Molcajete Mashed Avocado with Red Onion, Lime, Cilantro Fresh Sliced Avocado, Heirloom Cherry Tomatoes, Cotija Cheese Hearth Baked Sourdough Bread, Extra Virgin Olive Oil

\$28 PER PERSON/CHEF INCLUDED IN PRICE

DISTINCTLY COLORADO

Smothered Green Chile Burrito

Braised Eagles Nest Ranch Wagyu Beef, Scrambled Egg Pueblo Green Chile, Cheddar & Golden Hash Browns

\$18 PER ITEM, PER PERSON



BREAKS

A LA CARTE – Charges based on the amount ordered. Break prices are based upon 30 minutes of continuous service. Minimum of one dozen per variety.

FROM THE BAKERY

- Mini Carrot Cupcakes
 - Mini Vanilla Cupcakes
 - Mini Red Velvet Cupcakes
 - Mini Triple Chocolate Cupcakes
 - Snickerdoodle Cookies **CN**
 - Oatmeal and Raisin Cookies
 - Chocolate Chip Cookies
 - Chocolate Chocolate Chip Cookies
 - White Chocolate Macadamia Nut Cookies **CN**
 - Peanut Butter Cookies **CN**
 - Assorted Freshly Baked Fruit Danish & Muffins
 - Chocolate Walnut Fudge Brownies **CN**
 - Cherry Financiers
 - Lemon Squares
 - Lemon Poppyseed Pound Cake
 - Dark Chocolate Old Fashioned Pound Cake
 - House Made Granola Bars **GF, VEGAN**
A soft and chewy oat-based granola bar sweetened with Agave and studded with dried cranberries sesame seeds & 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 & nuts.
- \$79 PER DOZEN**

CAFÉ JULIE'S ICE CREAM CUPS

- Vanilla, Chocolate, Pistachio **CN**, Strawberry
- \$14 PER CUP**

A LA CARTE BREAK ITEMS

- Garden Crudité Cups **GF**
Chickpea Hummus
\$60 PER DOZEN
- Fruit Salad Cups **GF**
Mint Infused Seasonal Mixed Fruits
\$77 PER DOZEN
- Warm Bavarian Pretzel Bites
Whole Grain Mustard Sauce
\$19 PER PERSON
- Greek Shephard Salad Cups **GF**
Cucumber, Heirloom Cherry Tomato, Red Onion, Kalamata Olives
Colorado Feta, Lemon Olive Oil Dressing
\$75 PER DOZEN
- Watermelon, Fresh Mozzarella, Heirloom Cherry Tomatoes & Basil Skewers
\$75 PER DOZEN
- Grilled & Marinated Artichoke, Roasted Red Pepper, Olive & Spanish Manchego Skewers
\$75 PER DOZEN
- Chips & Salsa **GF, DF**
Denver Made, Raquelitas White Corn, Red Chile
Spinach and Black Bean Tortilla Chips with Roasted Tomato Salsa
Roasted Tomatillo Salsa, Pueblo Green Chile Salsa Verde
Pico de Gallo & Guacamole
\$15 PER PERSON
- Chips & Dip **GF**
House Made Sweet Potato and Yukon Gold Chips with
Caramelized Onion Dip
\$15 PER PERSON



BREAKS

A LA CARTE - Charges based on the amount ordered. Break prices are based upon 30 minutes of continuous service.

SNACKS SACKS

(Single Servings)

Mixed Nuts

\$35 PER POUND | \$10 PER BAG

Spicy Mixed Nuts

\$35 PER POUND | \$10 PER BAG

Candied Mixed Nuts

\$35 PER POUND | \$10 PER BAG

Zesty Bar Mix

\$35 PER POUND | \$10 PER BAG

Dried Fruit and Nut Mix

\$35 PER POUND | \$10 PER BAG

Super Food Snack Mix **CN, GF**

Raisins, Dried Cranberries
Goji Berries, Mulberries
Almonds & Pumpkin Seeds

\$10 EACH

Kind Bars, Cliff Bars & Luna Bars

\$6 EACH

Terra Chips

\$6 EACH

Pretzels & Assorted Potato Chips

\$5 EACH

Whole Fresh Fruit

\$4 PER ITEM

Colorado Gourmet Popcorn

Cheddar, Caramel, Chocolate, Butter

\$10 EACH

CANDY SHOPPE

Gummy Bears

\$18 PER POUND

M&Ms

\$18 PER POUND | \$5 PER BAG

Reece's Pieces

\$18 PER POUND

Assorted Candy Bars

\$5 PER ITEM

Chocolove Chocolate Bars
from Boulder, CO

\$7 EACH

Yogurt Covered Pretzels

\$8 PER INDIVIDUAL BAG

Chocolate Covered Pretzels

\$8 PER INDIVIDUAL BAG

BEVERAGES

Freshly Brewed Regular Coffee, Decaffeinated Coffee
Selection of Herbal Teas

\$112 PER GALLON

Cold Brew Coffee

\$8 EACH

Hot Chocolate, Hot Apple Cider

\$112 PER GALLON

Fruit Punch, Lemonade or Iced Tea

\$87 PER GALLON

Orange, Grapefruit, Cranberry, Pineapple or Apple Juice

\$87 PER GALLON

Kombuchas, Naked Bottled Juices & Smoothies

\$9 EACH

Sparkling or Non-Sparkling Bottled Mineral Water
Bottled Water, Soft Drinks

\$6.50 EACH

POWERADE or Monster Energy Drinks

\$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
- Cucumber Lemon Mint
- Orange Blueberry
- Raspberry Lemon Mint
- Strawberry Pineapple
- Grape Orange

\$50 PER GALLON



THEMED BREAKS

Themed breaks are priced Per Person for up to 30 minutes of continuous service.

THE COOKIE CUPBOARD

Chocolate Chip, Snickerdoodle Cookies **CN**
Chocolate Chocolate Chip, White Chocolate Macadamia Nut
Oatmeal Raisin Cookies
Sugar Cookies, Peanut Butter Cookies **CN**
Individual Chilled Milk, Chocolate Milk & Almond Milk
\$28 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
Reece's Pieces Buttered & Caramel Popcorn
\$28 PER PERSON

BROADMOOR FARMS SMOOTHIES & JUICES

Tropical Greens Smoothie **DF, GF, V**
Pineapple, Mango, Carrot, Coconut Milk, Lemon, Wheatgrass
Spinach, Sacha Inchi Protein

Bold Cacao Smoothie **DF, GF, V**
Banana, Cacao, Coconut Milk, Lucuma, Coconut Water, Carrot
Sacha Inchi Protein

Berry Banana Smoothie **DF, GF, V**
Strawberry, Banana, Coconut Milk, Lucuma, Lemon, Beet
Sacha Inchi Protein

Maqui Superfruit Smoothie **DF, GF, V**
Apple, Maqui, Blueberry, Coconut Milk, Banana, Lemon
Sacha Inchi Protein

Blue Pineapple Smoothie **DF, GF, V**
Pineapple, Mango, Orange, Blue Spirulina, Coconut Milk
Sacha Inchi Protein

Fresh Pressed Carrot, Pineapple, Ginger Juice **DF, GF, V**

Fresh Pressed Watermelon, Mint, Lime Juice **DF, GF, V**

Fresh Pressed Orange, Lemon, Ginger, Turmeric Juice **DF, GF, V**
CHOICE OF THREE - \$28 PER PERSON

RETRO ICE CREAM BAR BREAK

(MINIMUM OF 25 GUESTS)

Classic Ice Cream Sandwiches
Orange Dreamsicles
Strawberry Crunch Bars, Fudge Bars, Classic Fruit Punch Bars
\$10 PER PERSON

SEVENTH-INNING STRETCH

(MINIMUM OF 25 GUESTS)

River Bear Meats All Beef Ball Park Franks in Puff Pastry
Smoked Tomato Ketchup, Creamy Dijon Mustard Sauce
Warm Pretzels with Whole Grain Mustard Sauce
Fresh Popped Buttered Popcorn Bags
Individually Packaged Raquelitas Tortilla Chips
House Made Fire Roasted Tomato Salsa
\$36 PER PERSON

AFTERNOON MUNCHIES BREAK **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
House Made Sweet Potato & Yukon Gold Chips
Caramelized Onion Dip
\$32 PER PERSON



THEMED BREAKS

Themed breaks are priced Per Person for up to 30 minutes of continuous service.

SEVEN FALLS

(MINIMUM OF 25 GUESTS)

Kind Bars, Cliff Bars, Luna Bars

Chocolove Chocolate Bars from Boulder, Colorado

Colorado's own Noosa Yogurt

House Made Granola **CN**

Super Food Salad Cups **CN**

Kale, Quinoa, Toasted Almonds, Goji & Blueberry Dressing

Açaí Bowls with Greek Yogurt

Almond Milk, Bananas, Whole Berries & Toasted Seeds **CN, GF**

Selection of Whole Fruits

\$30 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 Cayenne Spiced Chocolate Shooters

Milk Chocolate Pot de Crème with Passion Fruit **GF**

White Chocolate & Lime Parfaits **GF**

Compote of Raspberries

Dark Chocolate Bark with Dried Fruit and Crunchy Pearls

Chocolate Dipped Strawberries

\$36 PER PERSON

CAFÉ JULIE'S ICE CREAM STATION

(MINIMUM OF 25 GUESTS)

House Churned, Hand Scooped Ice Cream & Sorbet

SELECT FOUR FLAVORS

Ice Creams: Vanilla, Chocolate, Coffee, Strawberry Swirl

Sorbets: Raspberry, Lemon, Mango, Passionfruit

Gelatos: Dark Chocolate **DF**, Lemon Meringue Tart, Pistachio **CN**

Toppings and Condiments:

Chocolate Sauce, Caramel Sauce, Berry Compote

Whipped Cream

Oreo Pieces, Heath Bar Pieces, Mocha Bean Pieces &

Toasted Nuts **CN**

\$30 PER PERSON | ATTENDANT FEE \$175





DAILY LUNCH STATIONS | \$72 PER PERSON

Included in all Lunch Stations: Fresh bread, freshly brewed regular & decaffeinated coffee, herbal teas, iced tea. Daily vegetarian lunch entrée 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

Ristorante del Lago Lunch

SOUP

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

SALADS

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

Fresh Mozzarella Caprese v
Garden Basil, Heirloom Tomatoes
Baby Spinach, Croutons & Balsamico

ENTREES & SIDES

Butternut Squash Ravioli CN, V
Toasted Hazelnuts, Roasted Tomatoes
Sage & Creamy Tomato Sauce

Parmesan & Garlic Crusted Salmon Romesco

Roasted Cauliflower & Broccolini v, DF, GF
Capers

Rosemary Roasted Potatoes DF, GF

SWEETS

Coffee Panna Cotta
Salted Chocolate Streusel

Lemon Olive Oil Cake
Fresh Strawberries

TUESDAY

Far East Lunch

SOUP

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

SALADS

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

Chinese Chopped Salad DF, GF, CN
Green Beans, Heirloom Tomato
Cucumber, Toasted Almonds &
Miso Soy Vinaigrette

ENTREES & SIDES

Teriyaki Glazed Chicken GF, DF
Green Vegetables & 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

SWEETS

Coconut Rice Pudding GF
Passion Fruit Mango Compote

Black Sesame & Ginger
Shortbread Cookies

WEDNESDAY

Front Range Lunch

SOUP

Olathe Corn Chowder
Cornbread Croutons

SALADS

Southwest Caesar Salad
Romaine, Roasted Tomatoes
Crispy Tortilla Strips
Pepper Jack Cheese
Corn & Black Beans
Southwest Caesar Dressing

Red Bliss Potato 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
Lima Beans, Corn & Tomatoes

SWEETS

Soft Caramel Pecan Tart
Vanilla Bean Chantilly CN

Spiced Chocolate Verrine
Fresh Berries



DAILY LUNCH STATIONS | \$72 PER PERSON

Included in all Lunch Stations: Fresh bread, freshly brewed regular & decaffeinated coffee, herbal teas, iced tea. Daily vegetarian lunch entrée 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

La Taverna Lunch

SOUP

Chicken Noodle Soup

SALADS

Caesar Salad

Romaine, Parmesan Reggiano
Garlic Croutons

Classic Wedge Salad Iceberg **cn, gf**

Candied Bacon, Spiced Pecans
Heirloom Tomatoes, Blue Cheese
Crumbles & Blue Cheese Dressing

ENTREES & SIDES

Grilled Verlasso Salmon **cn**
Smoked Bacon, Lemon, Herb Butter

Roasted Beef Brisket
Wild Mushroom Cream Sauce

Sour Cream Mashed Potatoes **gf, v**

Broccoli & Cauliflower Provencal **gf**

SWEETS

Caramel Apple Cheesecake
Vanilla Bean Cheesecake
Caramel Apple Compote
Salted Caramel Sauce

Peach Sour Cream Cake **cn**
Crème Fraiche Chantilly

FRIDAY

Natural Epicurean Lunch

SOUP

Red & Yellow Lentil Chili **gf, v**
Coconut Milk, Madras Curry
Cilantro Lime Yogurt

SALADS

Greek Salad **gf**

Bibb Lettuce, Tomatoes, Cucumber
Pepperoncini, Olives, Feta
Greek Vinaigrette

Farmer's Market Salad **df**

Romaine, Boiled Egg, Green Beans
Radishes, Tomatoes, Red Potatoes
Red Onion, Croutons & Herb Vinaigrette

ENTREES & SIDES

Garden Herb Crusted Salmon **gf**
Wilted Kale, Apricot & Quinoa Rice Pilaf
Lemon Herb Sauce

Colorado Roasted Chicken Breast **gf, df**
Pueblo Green Chile Salsa Verde
Sweet Potato Hash with Pearl Onions
Roasted Mushrooms & Garden Herbs

Roasted Brussel Sprouts **gf, df, v**
Oven Dried Tomatoes & Preserved Lemon

SWEETS

Pecan Raisin Carrot Cake **cn**
Cream Cheese Icing

Broadmoor Chocolate Pot de Crème
Raspberry Compote **gf, df**

SATURDAY

The Grille Lunch

SOUP

Tomato Basil Soup
Garlic Croutons

SALADS

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

Grille Spa Kale Salad **cn**

Edamame, Feta, Quinoa
Toasted Pumpkin Seeds &
Blueberry Pomegranate Dressing

ENTREES & SIDES

Rocky Mountain Red Trout **cn**
Lemon Brown Butter

Colorado Chicken Picatta
White Wine, Lemon Caper Sauce

Cavatelli Pasta

Green Bean Amandine **cn**

SWEETS

New York Style Cheesecake
Strawberry Marmalade

Grandmas Chocolate Cupcakes
Fudge Icing



DAILY LUNCH STATIONS | \$72 PER PERSON

Included in all Lunch Stations: Fresh bread, freshly brewed regular & decaffeinated coffee, herbal teas, iced tea. Daily vegetarian lunch entrée 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.

SUNDAY

1858 Lunch

SOUP

Southwest Black Bean Soup GF, V
Lime Crema

SALAD

Baby Spinach Salad GF, DF
Button Mushrooms, Red Onion
Heirloom Tomatoes, Black Olives &
Tomato Herb Vinaigrette

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

ENTREES & SIDES

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

Crispy Fried Chicken Breast
1858 BBQ Spice Remoulade

Roasted Garden Vegetables DF, GF, VEGAN

Garlic & Herb Roasted Potatoes DF, GF

SWEETS

Lemon Meringue Tart
Graham Cracker Crust with Lemon Curd Filling

Snickerdoodle Cookies CN

DAILY DELI COUNTER LUNCH

SOUP

Soup of the Day

SALAD

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

Dill Potato Salad
Smoked Bacon, Farm Eggs & Sour Cream

Italian Deli Salad
Romaine, Cherry Tomatoes
Peperoncini, Red Onion, Garlic
Croutons, Blue Cheese Crumbles
Red Wine Vinaigrette

DELI SELECTION

Roast Beef, Roast Turkey, Honey Ham
Prosciutto Cotto, Provolone, Cheddar, Swiss

Lettuce, Sliced Tomato, Red Onion
Kosher Dill Pickles, Dijon Mustard &
Mayonnaise

Sliced White, Wheat, Marbled Rye &
Gluten Free Bread

Vegan Greek Vegetable Wraps with
Grilled Zucchini, Roasted Red Pepper
Tomato, Cucumber, Olives, Feta
Hummus, Whole Wheat Tortilla

SWEETS

Fresh Baked Chocolate Chip Cookies

S'mores Brownies

\$76 PER PERSON

BEVERAGES

Fruit Punch, Lemonade, or Iced Tea

\$87 PER GALLON

Sparkling or Non-sparkling Bottled Mineral Water
Bottled Water, Soft Drinks

\$6.50 EACH

POWERADE or Monster Energy Drinks

\$7.50 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
- Strawberry Cucumber
- Cucumber Lemon Mint
- Orange Blueberry
- Raspberry Lemon Mint
- Strawberry Pineapple
- Grape Orange

\$50 PER GALLON



EXECUTIVE BENTO BOXES | \$78 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, Wasabi & Soy

Grilled Teriyaki Chicken Breast GF, DF
Brown Rice, Green Asian Vegetables
Ginger & Toasted Sesame

Coconut Rice Pudding GF
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 Herb Pork Loin
Sweet Potato, Caramelized Onion Bread Pudding &
Horseradish Cream

Raspberry & Lemon Tart
Fresh Raspberries & Lemon Custard

WEDNESDAY

Southwestern Bento

Southwestern Caesar Salad
Romaine, Corn & Black Beans, 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 & Nuoc Man Sauce

Heirloom Tomato & Roasted Beet Salad GF
Herb & Olive Oil, Burrata Cheese & Garlic Croutons

Grilled Salmon GF, DF
Brown Rice, Chickpeas, Lentils, Quinoa
Edamame & Sweet Potato

Zucchini and Walnut Cake CN
Low Fat Cream Cheese Icing & Toasted Nuts

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

All food and beverage is subject to a taxable service charge of 26%, applicable Sales Tax/PIF.



EXECUTIVE BENTO BOXES | \$78 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 DF

Fregola & Artichokes

Asiago, Garlic & Basil Ravioli

Tomatoes & Basil Pesto Cream Sauce

Tiramisu Classico

Coffee Soaked Lady Fingers Sponge Cake

SUNDAY

Traditional Bento

Ruby Red Ahi Tuna Roll GF

Wakame Sea Weed, Wasabi & Ginger

Crispy Chicken Breast Katsu DF

Shaved Napa Cabbage & Traditional Sauce

Grilled Garden Vegetable Salad v

Ginger Dressing

Hazelnut Cake CN

Tonka Bean Cream Filling

FRESH BROADMOOR JUICES

Fresh Pressed Carrot, Pineapple, Ginger Juice DF, GF, V

Fresh Pressed Watermelon, Mint, Lime Juice DF, GF, V

Fresh Pressed Orange, Lemon, Ginger, Turmeric Juice DF, GF, V

Tropical Energy Booster DF, GF

Papaya, Pineapple, Watermelon, Lime Mint & Coconut Water

\$11 PER PERSON

A LA CARTE PLATED LUNCH

All entrées include a choice of soup or salad, entrée and dessert. Lunches 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 GF, CN
White Beans, Tomato Broth
Vegetables Shell Pasta & Basil Pesto

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, Heirloom Cherry Tomatoes
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, V
Lettuce, Cabbage, Carrot, Cucumber, Red Radish
Tomato & Balsamic Vinaigrette

ENTRÉES

Grilled Teriyaki Chicken Breast GF, DF
Brown Rice, Green Asian Vegetables
Ginger & Toasted Sesame

\$65 PER PERSON

1858 Spiced Wood Grilled Chicken GF
BBQ Sauce, Cotija Cheese, Grilled Scallions
Refried Beans & Spanish Rice

\$65 PER PERSON

Grilled Salmon GF, DF
Brown Rice, Chickpeas, Lentils, Quinoa
Edamame & Sweet Potato

\$67 PER PERSON

Parmesan & Garlic Crusted Salmon
Roasted Baby Carrots, Golden Raisins
Roasted Fingerling Potatoes
Herbed Tahini Yogurt Sauce

\$67 PER PERSON

Grain Mustard Crusted Pork Loin CN
Herb Spaetzle, Smoked Bacon
Slow Cooked Napa Cabbage
Apple Scented Pork Jus

\$63 PER PERSON

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

\$60 PER PERSON

Four Cheese Tortellini
Prawns, Smoked Bacon, Artichokes, Tomatoes
Rosemary & Lemon Butter Sauce

\$64 PER PERSON

Slow Roasted Beef Brisket GF
Green Bean Bundles, Sour Cream, Mashed Potatoes
Shallot Marmalade, Wild Mushroom Cream Sauce

\$88 PER PERSON

DESSERTS

Raspberry & Lemon Tart
Fresh Raspberries & Lemon Custard

Tres Leches Cake
Cinnamon Buttermilk Sponge
Sweet Whipped Cream

Key Lime Tart
Vanilla Bean Chantilly, Raspberry Coulis

Chocolate Brownie
Vanilla Creme Anglaise

Vanilla Pot de Creme
Lemon Sable Cookies & Fresh Strawberries

Milk Chocolate Pot de Creme with Passion Fruit GF





GRAB AND GO BOXED LUNCH

Grab and Go Boxed Lunches are individually packaged for afternoon activities. Minimum of 10 guests.

Choose up to 2 of the following sandwiches/salads for the entire group | **\$52 Per Person**

Choose up to 3 of the following sandwiches/salads for the entire group | **\$64 Per Person**

A \$5 Per Person surcharge is required for all substitutions.

Roasted Turkey Breast Sandwich

Sawatch Local White Cheddar, Lettuce, Tomato, Classic Hoagie with Dill Potato Salad, Fresh Fruit Salad, Salt & Pepper Chips and a Chocolate Chip Cookie

Smoked Virginia Ham Sandwich

Whipped Brie & Honey Herb Cream Cheese, Lettuce, Tomato Honey Wheat Hoagie with Pineapple Cole Slaw, Fresh Fruit Salad Salt & Pepper Chips and a Chocolate Coconut Square

Italian Cold Cut Hoagie

Prosciutto Cotto, Mortadella, Salami, Capicola, Fresh Mozzarella Provolone, Olive Relish, Lettuce, Tomato, Classic Hoagie with Dill Potato Salad, Fresh Fruit Salad, Salt & Pepper Chips and a Blondie Walnut Brownie **CN**

Heirloom Tomato Caprese Sandwich **v**

Heirloom Tomatoes, Fresh Mozzarella, Basil, Balsamic Glazed Onions Sundried Tomato Cream Cheese, Focaccia with Pesto Tortellini Salad Fresh Fruit Salad, Salt & Pepper Chips and an Oatmeal Raisin Cookie

Peppered Beef Pastrami Sandwich

Smoked Gouda, Lettuce, Heirloom Tomatoes, Pretzel Hoagie with Horseradish Apple Coleslaw, Fresh Fruit Salad, Salt & Pepper Chips and a Chocolate Chip Cookie

Grilled Mediterranean Vegetable Sandwich **v, DF**

Crushed Cannellini Spread, Grilled Eggplant, Squash & Zucchini Heirloom Tomatoes, Vegan Provolone Cheese & Whole Wheat Hoagie Fresh Fruit Salad, Salt & Pepper Chips and a Chocolate Coconut Square

Grilled Chicken Caesar Salad

Baby Romaine Lettuce, Parmesan Cheese, Garlic Focaccia Croutons Creamy Caesar Dressing, Fresh Fruit Salad, Salt & Pepper Chips and a Blondie Walnut Brownie **CN**

Chef Salad **GF**

Smoked Ham, Roasted Turkey, Hard Boiled Egg Tomato, Cucumber Swiss Cheese, Romaine and Creamy Broadmoor Dressing Fresh Fruit Salad, Salt & Pepper Chips and an Oatmeal Raisin Cookie

Vegan Vegetable Salad **DF, VEGAN, CN**

Shredded Farm Kale, Toasted Wheat Farro, Chickpeas, Roasted Broccoli and Cauliflower, Red Cabbage, Heirloom Cherry Tomatoes Toasted Whole Almonds, Pomegranate Vinaigrette, Fresh Fruit Salad Salt & Pepper Chips and a Vegan Chocolate Brownie

BEVERAGES

Soft Drinks, Bottled Water, Sparkling Bottled Mineral Water

\$6.50 EACH

POWERADE or Monster Energy Drinks

\$7.50 EACH



RECEPTION CANAPES

May be tray passed or displayed. Priced Per Item. Minimum Order of 30 Pieces Per Selection.

COLD CANAPES

Black Pepper & Gruyère Gougère v
Spinach & Artichoke Cream Cheese Mousse
\$9 EACH

Marinated Roasted Beet cn, v
Goat Cheese Cream, Toasted Hazelnut
Savory Tart
\$9 EACH

Smoked Salmon Tartine
Cucumber, Dill, Benedictine Cream Cheese
Brown Bread
\$11 EACH

Haystack Mountain Colorado Goat Cheese v
Savory Cone
\$9 EACH

Smoked Chicken Salad DF, CN
Toasted Walnuts, California Dates & Phyllo Cup
\$10 EACH

Ahi Tuna & Osetra Caviar Tostada GF
Cucumber Dill Tzatziki, Preserved Lemon
\$15 EACH

Italian Antipasti Skewer GF
Toscano Salami, Smoked Mozzarella,
Heirloom Cherry Tomato, Roasted Red Pepper &
Castelvetrano Olive
\$11 EACH

Acapulco Shrimp Ceviche Verrine GF, DF
Tomato, Lime, Jalapeño, Cilantro
\$11 EACH

Maguro Avocado Bowls
Soy, Garlic & Sesame Marinated Ahi Tuna
Avocado, Sushi Rice, Seaweed Salad
\$11 EACH

HOT CANAPES

Crispy Vegetable Potsticker v
Mushroom, Tofu, Spinach, Miso Mushroom Aioli
\$9 EACH

Warm Spinach Quiche v
Feta Crumble
\$9 EACH

Crispy Panko Potato Croquette v
Tonkatsu Sauce
\$9 EACH

Wild Mushroom Risotto Arancini v
Parmesan Aioli
\$10 EACH

Artichoke Beignet v
Balsamic Reduction
\$10 EACH

**Wild Mushroom & Black Truffle Fried Mac &
Cheese Bite v**
Black Truffle Cream Sauce
\$11 EACH

Vegan Crispy Thai Spring Rolls DF
Sweet Thai Chili Sauce
\$10 EACH

Mini Spinach Empanadas v
Cotija Cheese Crumble
\$10 EACH

Colorado Lamb & Wild Mushroom Meatball
Porcini Aioli
\$11 EACH

Warm Chicken & Mushroom Satay GF, CN
Tamarind Peanut Sauce
\$9 EACH

Warm Beef Wellington Bites
Mushroom Duxelles, Puff Pastry, Truffle Jus
\$11 EACH

Warm Quiche Lorraine
Ham, Gruyère Cheese
\$9 EACH

Colorado Buffalo Sausage GF
Fire Roasted Pueblo Chili, Aji Amarillo Sauce
\$10 EACH

Mini Chicken Empanadas
Salsa Verde
\$9 EACH

Smoked Bacon Wrapped Bay Scallops GF, DF
Garden Herb Chimichurri
\$11 EACH

Maryland Crab Cakes
Remoulade, Grilled Lemon
\$11 EACH

BBQ Spiced Smoked Bacon Wrapped Jumbo Prawns
1858 BBQ Sauce
\$11 EACH

Colorado Lamb Chops GF, DF
Red Currant Lamb Jus
\$11 EACH

Grilled Wagyu Beef Satay CN
Grilled Scallion, Toasted Peanuts, Peanut Sauce
Cucumber & Onion
\$11 EACH

**Eagles Nest Ranch Wagyu Beef &
Black Truffle Meatball**
Truffle Aioli
\$11 EACH

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

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RECEPTION CANAPES

May be tray passed or displayed. Priced Per Item. Minimum Order of 30 Pieces Per Selection.

PREMIUM RAW BAR CANAPES

East & West Coast Oysters GF, DF
Cocktail Sauce & Lemon

\$11 EACH

Jumbo Black Tiger Prawns GF, DF
Cocktail Sauce & Lemon

\$11 EACH

Alaskan Wild Caught Snow Crab Claws GF, DF
French Cocktail Sauce & Lemon

\$11 EACH

Smoked Bangs Island Mussels GF, DF
Tomato Relish & Tarragon Vinaigrette

\$10 EACH

Spicy Tuna Maki Roll GF, DF
Hawaiian Premium Tuna, Tobiko, Sesame Sriracha Mayo
Wasabi, Ginger & Soy Sauce GF

\$11 EACH

California Roll GF, DF

Crab, Cucumber, Avocado, Wasabi Ginger & Soy Sauce GF

\$12 EACH

Futo Maki Roll GF, DF

Crab, Egg, Cucumber, Sesame, Spinach, Gobo Root

Pickled Radish, Wasabi, Ginger & Soy Sauce GF

\$12 EACH

Verlasso Salmon Roll GF, DF

Avocado, Cucumber, Seaweed Salad

Wasabi, Ginger & Soy Sauce GF

\$12 EACH

Spicy Japanese Hamachi Roll GF, DF

Soy, Sesame & Garlic Marinated Yellowtail, Amberjack

Avocado, Wasabi, Ginger & Soy Sauce GF

\$12 EACH

Premium Raw Bar Canape Selections can be presented as a traditional raw bar on ice. Traditional Raw Bar presentations include these condiments: Red Wine Mignonette, Cocktail Sauce, French Cocktail Sauce, Creamy Horseradish Sauce, Lemon and Tabasco.

The Broadmoor Culinary Team is also able to provide themed or logoed Ice Carvings.

Please inquire with your Conference Manager for details.



RECEPTION CARVERY ENHANCEMENTS

Reception carvery selections are hand carved action stations and are designed for a maximum of 90 minutes of service to preserve food quality. All carvery selections are priced by the piece.

Slow Roasted Colorado Lamb Leg GF, DF

Whole Grain Mustard & Red Wine Lamb Jus
Rosemary Focaccia Rolls

\$650 | EACH SERVES 30

Roasted Prime Rib of Beef GF

Natural Jus, Horseradish Black Pepper Cream &
Sweet Butter Rolls

\$950 | EACH SERVES 30

Roasted South Texas Antelope Sirloin GF

Wild Mushroom Hunter's Sauce, Dried Fruit Chutney &
Sweet Butter Rolls

\$680 | EACH SERVES 20

Roasted New York Strip GF, DF

Natural Jus, La Taverne Steak Sauce & Pretzel Rolls

\$850 | EACH SERVES 30

Heritage Breed Whole Suckling Pig GF

Wood Smoked, Pulled & Tossed with Mustard BBQ Sauce
Served with Tomato Chow Chow, Pickles &
Shaved Red Onions, Buttermilk Biscuits

\$1,600 | EACH SERVES 80

Mustard & Herb Rubbed Corner

Post Ranch Berkshire Pork Loin GF

Sauce Charcutiere, Dijonnaise, Pretzel Buns

\$600 | EACH SERVES 30

Smoked Bacon Wrapped Rocky Mountain Elk Tenderloin GF, DF

Black Peppercorn Sauce, Orange Jalapeno Chutney
Buttermilk Biscuits

\$750 | EACH SERVES 15

Peppercorn Rubbed Roasted Whole Beef Tenderloin GF

Natural Jus, Horseradish Black Pepper Cream
Sweet Butter Rolls

\$800 | EACH SERVES 15

Wood Smoked Heritage Turkey Breast GF, DF

Cranberry Orange Relish, Mushroom Gravy
Sweet Butter Rolls

\$425 | EACH SERVES 20

Wood Smoked BBQ Beef Brisket GF, DF

Pineapple Cole Slaw, BBQ Sauce & Sweet Butter Rolls

\$600 | EACH SERVES 30

Bourbon Glazed Whole Ham GF, DF

Caramelized Pineapple Relish, Bourbon Pork Jus
Sweet Butter Rolls

\$650 | EACH SERVES 40

Bison Tenderloin GF, DF

Sauce Cumberland, Colorado Peach Preserves
Sweet Butter Rolls

\$1000 | EACH SERVES 20

Verlasso Salmon en Croute

Spinach Farce, Puff Pastry, Bearnaise

\$525 | EACH SERVES 20

Poblano & Tequila Glazed Hot Smoked

Verlasso Salmon GF

Spicy Corn Relish & Cilantro Lime Crema

\$525 | EACH SERVES 20



RECEPTION STATIONS

A minimum selection of 4 Reception Stations is required when not ordered in conjunction with a Plated or Buffet Dinner. Reception Stations are designed for a maximum of 90 minutes of service to preserve food quality. A \$12 Per Person, Per Station surcharge will be applied for each additional 30-minute extension. Each station requires a minimum of 50 guests. All stations must reflect the entire event guarantee.

OUR COLORADO CHARCUTERIE & CHEESE BOARD

\$36 PER PERSON

Our selection of locally produced charcuterie and cheese representing the absolute best ranches and dairies in the state, including River Bear Meats Colorado Beachwood Smoked Ham, Smoked Turkey, Wagyu Beef Summer Sausage & Spanish Style Chorizo. As well as Sawatch Aged Gouda, MouCo Camembert, Sawatch White Cheddar and Haystack Mountain Peppered Chevre.

Served with Palisade Peach and Apple Jams, Mixed Toasted Nuts and Our Eagles Nest Ranch Wildflower Honey. Accompanied by Broadmoor Bakery Lavosh and Baguettes.

AMERICAN & INTERNATIONAL CHEESES

\$26 PER PERSON

Perfectly curated aged and fresh cheeses from local Colorado homesteaders, American regional creameries, French, Italian and Spanish Cheeses including Gran Moravia, MouCo Camembert, Hickory Smoked Cheddar, Blueberry Stilton and Spanish Manchego

Served with Fresh and Dried Fruits, Toasted Nuts, Fruit Jams, Broadmoor Bakery Baguettes

THE ITALIAN CHARCUTERIE SHOP

\$28 PER PERSON

Our selection of Imported Italian meats, including Prosciutto di Parma, Prosciutto Cotto, Mortadella **CN**, Salami Felino and Salami Rosa. Served with House Made Pickles, Marinated Olives, Whole Grain Mustard Broadmoor Bakery Baguettes.

MEDITERRANEAN VEGETABLE MEZZE BOARD

VEGAN \$27 PER PERSON

Fire grilled and marinated Mediterranean vegetables including green zucchini, sunburst squash, eggplant, red, orange and yellow bell peppers, heirloom tomatoes, balsamic glazed asparagus, cipolini onions and baby carrots. Accompanied by rosemary and citrus marinated mixed olives, caper berries, pepperoncini peppers and pickled okra. Served with Olivewood aged balsamico vinegar, extra virgin olive oil and Mediterranean lavosh.

BROADMOOR FARMS CRUDITES BOARD

GF, V \$22 PER PERSON

Our farm fresh selection of garden vegetables served with house made dips including chickpea hummus, avocado green goddess dip and buttermilk herb dip. Served with Raquelitas Tortilla Chips

NATURAL EPICUREAN STATION

\$32 PER PERSON

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

Spice Roasted Marinated Baby Carrot Salad **GF, CN, V**

Toasted Cashews, Eagles Nest Ranch Honey & Tahini Mascarpone

Babaganoush Mason Jar **DF, VEGAN**

Garlic & Herb Roasted Eggplant, Persian Cucumbers Garden Beans, Served with Crispy Pita

Chilled Thai Style Prawns **GF, DF**

Vermicelli Rice Noodle Salad, Tropical Fruit Relish, Napa Cabbage Cilantro, Scallions & Chili Lime Vinaigrette

THE SALAD BOWL

\$28 PER PERSON

Individual Cobb Salad **GF**

Tomatoes, Bacon, Grilled Chicken Breast, Farm Eggs, Avocado Garden Greens, Maytag Blue Cheese & Red Wine Vinaigrette

Individual Broadmoor Caesar Salad

Romaine Hearts, Shaved Parmesan, Croutons & Caesar Dressing

Individual Spinach Salad **GF, CN**

Crispy Pancetta, Button Mushrooms, Spiced Pecans Haystack Mountain Goat Cheese, Dijon Dressing



RECEPTION STATIONS

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GARDEN SMALL BITES VEGAN \$30 PER PERSON

Tapas style mason jars featuring fresh vegetables from our own Broadmoor Farms and the Arkansas Valley.

Baby Vegetable Crudités Cups GF, DF, VEGAN
Roasted Garlic Hummus

Marinated Roasted Cauliflower Salad GF, DF, VEGAN
Fried Capers, Lemon & Tahini Cauliflower Puree

Marinated Cucumber, Heirloom Tomatoes & Red Onion Salad GF, DF, VEGAN
Avocado Green Goddess Puree & Crispy Quinoa

Marinated Roasted Red Beet Salad GF, DF, CN, VEGAN
Palisade Cherries, Toasted Pistachios
Frisee & Balsamico

MEDITERRANEAN MEZZE STATION

\$30 PER PERSON

Marinated Grilled Ratatouille Vegetables GF, DF, V
Eggplant, Squash, Zucchini, Red Peppers, Onion
Heirloom Cherry Tomatoes with Garden Basil Pesto &
Olive Tapenade

Shepherd Salad GF, DF, V
Heirloom Tomatoes, Cucumber, Red Onion
Kalamata Olives, Pepperoncini, Feta Cheese
Lemon, Oregano, Olive Oil Herb Vinaigrette

Marinated White Bean Salad GF, DF, V
Tuscan Kale, Oven Dried Tomatoes, Basil
Preserved Lemon, Olive Oil & Focaccia Croutons

Mediterranean Muhammara Dip GF, DF, V, CN
Roasted Red Peppers, Walnuts, Breadcrumbs, Garlic &
Olive Oil, Served with Garden Vegetable Crudité

1858 HERITAGE STATION \$54 PER PERSON

Pimento Cheese v
Broadmoor Bakery Lavosh

Iced 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

ASIAN FUSION STATION

\$52 PER PERSON

Spicy Tuna Roll GF, DF
Hawaiian Ahi Tuna, Sriracha Mayo, Togaroshi Spice

Thai Fried Rice GF, DF
Lemongrass Grilled Chicken Breast, Pineapple
Jasmine Rice, Farm Egg, Basil, Cilantro, Mint

Crispy Heritage Pork Belly Steamed Buns DF
Hoisin Sauce, Marinated Cucumbers & Radishes

Eagles Nest Ranch Wagyu Beef Yakisoba Noodles DF
Char Grilled Marinated Beef, Cabbage, Onion
Carrots, Garlic, Scallions, Yakisoba Sauce

SPANISH PAELLA STATION

\$54 PER PERSON

A taste of Valencia at The Broadmoor. Enjoy Spain's national dish cooked in front of your guests.

Traditional Valencian Paella GF
Roasted Chicken, Shrimp, Smoked Chorizo, Squid
Mussels, Tomato, Sofrito, Bomba Rice & Saffron

Mediterranean Vegetable Paella GF, DF, VEGAN
Roasted Sunburst Squash, Zucchini, Eggplant &
Heirloom Cherry Tomatoes, Colorado Mushrooms
Garden Herbs, Tomato Sofrito, Bomba Rice & Saffron

COLORADO STREET TACOS

\$44 PER PERSON

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 & Cilantro Relish, Chili Verde Salsa
Cholula & Tabasco

ROCKY MOUNTAIN

RED TROUT STATION \$50 PER PERSON

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

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

COLORADO GAME SAUSAGES DF, GF

\$58 PER PERSON

Grilled to Order Venison, Port Sausage
Elk Jalapeno Sausage, Smoked Buffalo Sausage
Pheasant Bratwurst, Classic German Bratwurst &
Polish Kielbasa.

Served with:

Dirty Rice v
House Made Sausage, Red Beans, Smoked Bacon
Red Peppers, Onions, Garlic & Poblanos

Warm Caramelized Onions & Peppers

Whole Grain Mustard Sauce
Cajun Ketchup, 1858 BBQ Spiced Remoulade
Broadmoor Bakery Pretzel Rolls & Parker House Buns

HAND MADE PASTA \$50 PER PERSON

Potato Gnocchi with Sicilian Caponata GF, CN, VEGAN
Roasted Eggplant, Zucchini, Red Peppers
Onions, Garlic, Capers, Toasted Pine Nuts
Roasted Tomatoes & Marinara

Four Cheese Tortellini v
Basil Pesto, Heirloom Cherry Tomatoes &
Parmesan Cheese

Gemelli all 'Amatriciana
Guanciale, Marinara, Calabrian Chiles, Garlic
Fresh Basil, Pecorino & Parmesan Cheese

Zitti alla Norma
House Made Italian Sausage, Roasted Peppers &
Onions, Oregano & Pecorino Cream Sauce

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

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RECEPTION STATIONS

A minimum of selection of 4 Reception Stations is required when not ordered in conjunction with a Plated or Buffet Dinner. Reception Stations are designed for a maximum of 90 minutes of service to preserve food quality. A \$12 Per Person, Per Station surcharge will be applied for each additional 30-minute extension. Each station requires a minimum of 50 guests. All stations must reflect the entire event guarantee.

SICILIAN DEEP DISH FOCACCIA PIZZAS

\$38 PER PERSON

Margherita v

Fresh Mozzarella, Tomatoes & Basil

Sausage & Peppers

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

Grilled Mediterranean Chicken

Spinach, Artichoke, Red Onion, Sun Dried Tomatoes
Provolone & Garlic Cream Sauce

Gluten Free Pesto Pizza GF, VEGAN

Roasted Eggplant, Roasted Red Peppers
Vegan Mozzarella, Oregano & Basil Pesto

PARTY SNACKS

\$47 PER PERSON

Crispy Boneless Chicken Tenders

Frank's Red-Hot Sauce, 1858 BBQ Sauce
Blue Cheese Dressing, Ranch, Celery & Carrots

Warm Bavarian Pretzel Bites

Whole Grain Mustard Sauce

Loaded Tater Tots Bar

Crispy Bacon, Cumin, Cilantro, Sour Cream
Pueblo Green Chili Cheese Sauce & Scallions

Eagles Nest Ranch Wagyu Beef Sliders

Sharp Cheddar, Lettuce, Caramelized Onions &
Special Sauce

THE CARIBBEAN GRILL

\$55 PER PERSON

Wood Grilled, Hand Carved Jerk Chicken GF, DF

Spicy Jerk BBQ Sauce

Grilled Jumbo Tiger Prawns GF, DF, CN

Sweet Potato & Chickpea Coconut Curry Sauce

Slow Cooked Rice & Beans GF, VEGAN

Crispy Plantains GF, DF, VEGAN

Pineapple Jalapeño Relish

CAFÉ DE PARIS CREPES SUZETTE STATION

\$28 PER PERSON

Our pastry chef flambees Grand Marnier with French Butter, Citrus Juice, Zest & Caramelized Sugar to make the classic Beurre Suzette Sauce to top our Crepes. Served with Scoops of our own Broadmoor Vanilla Ice Cream.

French crepes, Grand Marnier, French Butter
Caramelized Sugar, Citrus, Vanilla Ice Cream

CARNIVAL COTTON CANDY STATION GF, DF, V

\$22 PER PERSON

Enjoy the classic carnival spun sugar confection that everyone loves!

Bubble Gum
Green Apple
Blue Raspberry
Birthday Cake
Pink Vanilla

CRÈME BRULEE STATION

\$28 PER PERSON

Our pastry chef caramelizes sugar to order on a selection of flavored crème brulees.

Vanilla, Raspberry Passionfruit & Chocolate Crème Brulees
Caramelized White & Brown Sugar
Seasonal Fresh Fruits & Sugar Cookies to Garnish

FRENCH BABA AU RHUM STATION

\$30 PER PERSON

Enjoy this classic French enriched brioche pastry prepared to order. Choose from a selection of sweet soaking syrups, spirits and pastry cream garnishes.

French Baba Cakes

Soaking Syrups: Red Fruit, Citrus & Passion Fruit

Spirits: Rum, Grand Marnier & Colorado Whiskey

Garnishes: Vanilla Chantilly, Exotic Tropical Whipped Cream & Diplomat Pastry Creme



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GOURMET PARISIAN DESSERT STATION

\$32 PER PERSON

Black Currant & Lavender Petit Verrine

Light Cream, Fresh Fruit

Petit St. Honore

Puff Pastry, Pate a Choux, Salted Caramel Butter
Chantilly, White Chocolate

Coffee & Baileys French Macaron GF, CN

Baileys Cream

Tart au Citron

Soft Meringue, Key Lime Citron Vert

Chocolate Hazelnut Gateau CN

Chocolate Cake & Hazelnut Layers

COLORADO DESSERT STATION

\$27 PER PERSON

Palisade Peach Tarts CN

Almond Streusel & Whipped Cream

Milk Chocolate Mousse Verrine CN

Stranahan's Whiskey Whipped Cream & Candies Pecans

Eagles Nest Ranch Honey Almond Cake CN

Brown Butter Almond Cake & Honey Whipped Cream

Palisade Cherry & Pistachio Coupe GF, CN

Pistachio & Kirsch Cream, Butter, Brown Sugar
Roasted Cherries, Pistachio Meringue

OUTDOOR S'MORES STATION

\$25 PER PERSON

Create your own S'mores

Brown Butter Graham Crackers
Salted Chocolate Cookies
Cinnamon Cookies
40% Cocoa Chocolate Bars
64% Cocoa Chocolate Bars
72% Cocoa Chocolate Bars
Raspberry Marshmallows
Madagascar Vanilla Bean Marshmallows
Pistachio Marshmallows CN

FIREPITS

\$250 EACH



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DINNER BUFFET

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A TASTE OF THE BROADMOOR

\$175 PER PERSON

RISTORANTE DEL LAGO

Caprese Salad GF, V

Fresh Mozzarella, Vine Ripe Tomatoes, Basil
Aged Balsamic Vinaigrette

Pollo Arrosto GF, DF

Whole Roasted Chicken, Fire Roasted Potato
Salsa Verde

Roasted Cauliflower GF, VEGAN

Roasted Carrots GF, V

Honey and Mint

Cannoli di Sicilia

Fried Pastry Shell, Ricotta & Orange Filling

RESTAURANT 1858

Individual Baby Spinach Salads GF, CN

Candied Pecans, Strawberries, Blueberries
Crumbled Colorado Goat Cheese, Poppyseed Dressing

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 GF

Romaine, Carrots, Heirloom Tomatoes, Cucumbers
Red Radish, Red Onion, House Vinaigrette

Roasted Prime Rib of Beef GF, DF

Natural Jus, Horseradish Black Pepper Cream
Cheddar Popovers & Honey Wheat Rolls

Twice Loaded Baked Potato GF

Bacon, Cheddar Cheese, Scallions, Sour Cream

Warm Chocolate Chip Cast Iron Cookie

Vanilla Bean Ice Cream

Freshly Brewed Coffee & Teas



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.



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DINNER BUFFET

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EXPERIENCE COLORADO

\$185 PER PERSON

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
 Pickled Jalapeños & 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 & Buttermilk Biscuits

Grilled Black Angus Beef Ribeye Cowboy Steaks GF
 Hand Carved, Natural Jus, Horseradish Black Pepper Cream
 Parker House Rolls

Colorado Rocky Mountain Trout GF
 Cast Iron Classic Sautéed with Hickory Smoked Bacon
 Brown Butter, Lemon & Parsley

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
 Breadcrumbs

Jalapeño Cheddar Cornbread

SWEETS

Banana Pound Cake
 Dulce de Leche Cream, Cinnamon Whipped Cream

Palisade Peach & 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



DINNER BUFFET

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Ristorante del Lago • Regional Italian Cooking

\$190 PER PERSON

Enjoy the authentic flavors of Italy with this collection of food stations.

ANTIPASTI

Red & Green Romaine

Shaved Parmesan Cheese, Focaccia Croutons, Caesar Dressing

Tuscan Kale **VEGAN**

Garlic, Cannellini Beans, Breadcrumbs

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

Four Cheese Gnocchi al Forno **V**

Tomato Sauce, Ricotta, Parmesan, Mozzarella, Provolone & Basil

Orecchiette

Italian Sausage, Roasted Broccolini, Lemon, Chiles & Tomato Cream 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

CONTORNI

Roasted Cauliflower **GF, VEGAN**

Capers

Parmesan Brussel Sprouts **GF**

Roasted Tomato

Rosemary Focaccia & Crunchy Baguette

Creamy Butter & Extra Virgin Olive Oil

IL DOLCI

Vanilla Panna Cotta **GF**

Orange Marmalade, Mandarin Syrup

Italian Almond & Chocolate Biscotti **CN**

Dark Chocolate Dipped, Vanilla Bean Mascarpone Sauce

Tiramisu Verrine

Espresso-Soaked Lady Finger Sponge, Mascarpone & Mousse

Freshly Brewed Coffees & Teas



DINNER BUFFET

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The 1918 Spencer Penrose Dinner

\$215 PER PERSON

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 CN

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

Broadmoor Bakery Dinner Rolls

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 Verlasso 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

SWEETS

Key Lime Pie

Black & White Sandwich Cookies

Rum Raisin Bread Pudding

Vanilla Sauce

Freshly Brewed Coffees & Teas

PLATED DINNER

Each menu requires a minimum of 15 guests. Plated dinner selections are based on three courses: Soup, Salad or Appetizer, Entrée and Dessert. Each menu includes Broadmoor Bakery Fresh Dinner Rolls & Butter and Freshly Brewed Coffees and Teas.

To add a fourth course, add \$24 PER PERSON.

APPETIZERS

Antipasti Salad GF

Marinated Mozzarella, Fontina, Prosciutto
Salami Nostrano, Marinated Artichokes
Olives, Baby Arugula & Lemon Vinaigrette

Seared Ahi Tuna DF

Compressed Watermelon, Avocado, Frisee
Lettuce, Crispy Wonton & Cilantro Lime Aioli

ADD \$12 PER PERSON

Burrata Cheese v

Heirloom Tomatoes, Marinated Artichokes
Italian Olives, Roasted Garlic, Focaccia Croutons
Balsamic Dressing

The Broadmoor Chilled Shrimp & Crab Cocktail DF, GF

Poached Jumbo Prawns, Dungeness Crab Cocktail
Cocktail Sauce, Tomato Brandy Mayonnaise, Frisee
Potato Gaufrette

ADD \$12 PER PERSON

Lobster Macaroni & Cheese

Rock Lobster Tail, Smoked Bacon, Grilled Corn, Basil
Fontina Cream Sauce & Brown Butter Breadcrumbs

ADD \$18 PER PERSON

Wild Mushroom Tortellini v

Roasted Wild Mushrooms, Parmesan, Sage
Garlic & Mushroom Cream Sauce

SOUP

Lobster & Corn Bisque GF

Butter Poached Rock Lobster, Smoked Pancetta
Heirloom Cherry Tomatoes & Scallions

Cauliflower Soup VEGAN

Caramelized Apple Compote, Crispy Cauliflower
Coconut Milk & Lime

Butternut Squash Bisque GF, V

Cranberry Coulis & Toasted Pumpkin Seeds

Carrot Ginger Soup GF, VEGAN

Heirloom Carrots, Tangerine, Coconut Milk, Ginger
Lemongrass & Cilantro

Roasted Mushroom Bisque v

Colorado Wild Mushrooms, Sage & Brioche Croutons

White Bean Soup GF, DF

Rosemary & Garlic Infused White Bean Puree
Crispy Country Ham, Pickled Red Onion &
Oven Dried Tomatoes

French Consommé

Royal Colorado Chicken Roulade, Truffle Custard
Root Vegetables & Rich Roasted Chicken Broth

SALADS

Broadmoor Farms Greens GF, CN, V

Poached Pear, Candied Walnuts, Humboldt Fog
Cheese & Port Wine Vinaigrette

Baby Kale Greens GF, CN, V

Watermelon, Colorado Feta, Cucumber, Red Onion
Marcona Almonds & Poppysseed Dressing

Niçoise Salad GF, DF

Seared Ahi Tuna, Butter Lettuce, Heirloom Tomatoes
Green Beans, New Potatoes, Niçoise Olives
Farm Egg & Herb Dijon Vinaigrette

ADD \$12 PER PERSON

Heirloom Tomato Caprese v

Fresh Mozzarella, Basil, Olivewood Balsamic &
Extra Virgin Olive Oil

Arkansas Valley Roasted Heirloom Beets CN, GF, V

Toasted Pistachios, Citrus, Herb Ricotta
Tahini Lemon Dressing & Frisee Lettuce

Little Gem Lettuce GF

Smoked Bacon, Local First Snow Goat Cheese
Toy Box Tomatoes & Broadmoor Dressing

Broadmoor Caesar

Romaine Hearts, Oven Dried Tomatoes
Shaved Parmesan, Croutons & Caesar Dressing

Mediterranean Salad GF, VEGAN

Lettuce Bouquet, Sliced Heirloom Tomatoes
Marinated Artichokes, Mixed Marinated Olives
Tomato & Oregano Vinaigrette



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MEATS, GAME POULTRY & SEAFOOD

Grilled Angus Beef Ribeye Cap Maitre d'Hotel Butter GF

Baby Garden Beans, Roasted Baby Yukon Potato
Parmesan Espuma, Crispy Shallots, Black Truffle Jus

\$208

Smoked Bacon Wrapped Colorado Bison Tenderloin Maitre d'Hotel Butter GF

Garden Vegetable Bouquet, Boulangère Potatoes
Red Wine Shallot Compote, Black Peppercorn Jus

\$218

Grilled Colorado Elk Loin, Red Wine Herb Butter GF

Twice Baked Black Truffle Potato, French Green
Beans, Cherry Compote, Red Wine Palisade
Cherry Jus

\$228

Grilled Beef Tenderloin Maitre d'Hotel Butter CN

Pan Roasted Sweet Potato Gnocchi, Wild Mushrooms
Smoked Bacon, Toasted Walnuts, Sweet Potato Puree
Whole Grain Mustard & Beef Jus

\$168

Red Wine Braised Beef Short Rib GF

Creamy Buttermilk Mashed Potatoes
Jumbo Asparagus, Red Onion Marmalade
Oven Dried Tomato & Bordelaise

\$155

Rocky Mountain Red Trout GF

Butter Poached King Crab Risotto, Basil
Oven Dried Heirloom Cherry Tomatoes
Capers & Béarnaise Sauce

\$150

White Wine Marinated Roasted Verlasso Salmon Maitre d'Hotel Butter GF

Herb & Parmesan Spaghetti Squash
Green Bean Bundle & Lemon Garlic Cream Sauce

\$142

Basil Parmesan Crusted Verlasso Salmon

Creamy Parmesan Polenta, Stuffed Artichoke Heart
Baby Zucchini & Romesco Sauce

\$142

Chilean Seabass Provençal

Herb Butter, Patty Pan & Baby Zucchini, Eggplant
Cippolini Onions, Saffron Potato Puree, Niçoise &
Olive Tomato Sauce

\$165

Day Boat Halibut, Citrus Glaze GF

Spanish Paella, Rock Shrimp, Mussels
Roasted Garlic, Tomatoes & Piquillo Peppers
Green Bean Bundle

\$165

Crispy Colorado Chicken Breast Schnitzel

Roasted Patty Pan Squash, Slow Cooked Savoy
Cabbage, Warm German Potato Salad
Wild Mushroom Chicken Jus

\$135

Mozzarella & Pesto Stuffed

Colorado Chicken Breast GF, CN

Pecorino, Pine Nut & Spinach Stuffed Roma Tomato
Creamy Polenta, Sundried Tomato, Chicken Jus

\$135

Parmesan, Herb & Garlic Colorado Chicken Breast GF

Roasted Garden Vegetable Ratatouille
Polenta Cake & Tomato Chicken Jus

\$135

DUAL PLATES

Grilled American Wagyu Beef Tenderloin & Cold Water Lobster Tail, Parmesan Garlic Herb Butter GF

Heirloom Asparagus Bundle, Grilled Red Wine Braised
Radicchio, Slow Cooked Barley Risotto
Red Burgundy Beef Jus

\$228

Smoked Bacon Wrapped Colorado Bison Tenderloin & Steelhead Trout, Maitre d'Hotel Butter GF

Heirloom Green Bean Bundle, Lyonnaise Potatoes
Caramelized Onion Marmalade, Bordelaise

\$228

Grilled Beef Tenderloin & Roasted Colorado Chicken Breast, Ancho Chile Butter GF

Poblano Relleno, Mexican Cheese
Spiced Sweet Potato Puree, Mole Colorado

\$175

Grilled Beef Tenderloin and White Wine Marinated Roasted Atlantic Salmon GF

Sunburst Squash & Smoked Cheddar Casserole
Jumbo Asparagus, Red Onion Marmalade
Peppercorn Jus

\$168

Grilled Beef Tenderloin &

Garlic Poached Jumbo Prawns

Sweet Potato Cake, Charred Brussel Sprouts
Smoked Bacon, Apple Chutney
Cider, Scented Beef Jus

\$170

Grilled Beef Tenderloin and Rocky Mountain Red Trout

Green Chili, Smoked Bacon & Cheddar Potato Casserole
Heirloom Bean Bundle, Grilled Corn Salsa & Beef Jus

\$170

Red Wine Braised Beef Short Rib &

Garlic Butter Poached Jumbo Prawns GF, CN

Creamy Anson Mills Yellow Corn Grits
Glazed Baby Carrots, Toasted Pecans
Red Wine Beef Jus

\$165

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VEGAN, VEGETARIAN & PASTA OPTIONS

Spinach & Four Cheese Ravioli **cn, v**

Toasted Pine Nuts, Wilted Spinach, Roasted Garlic
Calabrian Chiles & Marinara

Roasted Cauliflower Steak **GF, CN, VEGAN**

Garden Herb Chimichurri, Toasted Almond
Quinoa, Heirloom Cherry Tomatoes, Grilled Scallions
Roasted Garlic & Grilled Lemon

Lemon Ricotta Gnocchi **v**

Oven Dried Tomatoes, Baby Zucchini, Italian Black Olives, Basil
Garlic & Tomato Sauce

Kabocha Squash Risotto **cn, v**

Roasted Kabocha Squash, Toasted Hazelnuts, Maple Sage Butter
Provencal Tomato & Parmesan Cheese

Ratatouille Stuffed Tomato **VEGAN**

Roasted Zucchini, Squash, Eggplant, Tomatoes, Onions, Garlic &
Basil Ratatouille, Patty Pan & Baby Zucchini, Roasted Tomato Sauce &
Olive Tapenade

Farmers Market Fried Rice **VEGAN**

Jasmine Rice, Fried Tofu, Wilted Spinach, Roasted Broccolini
Patty Pan Squash, Wild Mushrooms, Carrots, Grilled Scallions
Oven Dried Heirloom Cherry Tomatoes, Roasted Red Peppers
Onions, Garlic, Ginger

Beyond Beef Italian Meatballs **VEGAN**

Buckwheat Polenta, Roasted Broccolini, Basil, Garlic, Tomato
Sauce & Vegan Provolone Cheese

Tuscan White Bean Ravioli **VEGAN**

Cannellini Beans, Heirloom Cherry Tomatoes, Kale, Roasted
Garlic & Sage Hazelnut Pesto

Chiles Poblanos Rellenos **v**

Stuffed Colorado Poblanos Chiles, Mexican Cheese, Salsa
Ranchero Garden Vegetable Bouquet, Rice & Beans, Cilantro
Crema

Southwest Vegetable Tamales **v**

Tomato Sauce, Guacamole, Cilantro Crema
Roasted Garden Vegetables



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PLATED DESSERTS

Blackberry Upside Down Cake

Vanilla Pound Cake, Brown Sugar Glaze, Fresh Blackberries
Colorado Honey Syrup

Chocolate Tart **cn**

Dark Chocolate Ganache, Whipped Milk Chocolate Chantilly
Vanilla & Tonka Bean Anglaise

Tiramisu

Lady Finger Sponge, Espresso Syrup, Mascarpone Mousse
Dark Chocolate

Peach Melba Coupe **cn, gf**

Red Currant Gelee, Palisade Peach Compote, Vanilla Bean
Whipped Cream, Toasted Almonds

Dark Chocolate Praline Parfait **cn**

58% Chocolate Mousse, Hazelnut Biscuit, Crispy Praline

Our Carrot Cake **cn**

Spiced Carrot Pecan Cake, Cream Cheese Icing, Orange Anglaise

Citrus Baba

Enriched Brioche, Citrus Syrup, Vanilla Bean Whipped Cream
Citrus Marmalade

Caramel Banana Coupe **gf**

Colorado Whiskey Gelee, Vanilla Panna Cotta
Caramelized Bananas, Salted Caramel Sauce

Trio of French Eclairs

Pate a Choux, Pina Colada Mousse, Dark Chocolate
Whipped Ganache, Lemon Yuzu Cream

Exotic Dome **cn, gf**

Mango Coconut Mousse, Coconut Dacquoise
Passion Fruit Mousse, Raspberry Ginger Syrup

Boston Cream Pie Coupe

Vanilla Bean Pastry Cream, Crunchy Chocolate
Vanilla Sponge, Chocolate Sauce





HOSTED OR CASH BARS

For each Bar (Cash or Hosted) there will be a Bar/Cashier Set-Up Fee of \$200 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.

LIQUOR SELECTIONS

CLASSIC \$15/DRINK

Bulliet Bourbon
 Jack Daniels Whiskey
 Glen Moray 12-year Single Malt Scotch
 Tanqueray Gin
 Tito's Vodka
 Crown Royal Canadian Whiskey
 Bacardi Superior Rum
 1800 Silver Tequila

PREMIUM \$19/DRINK

Knob Creek Bourbon
 Stranahan's Colorado Whiskey
 Glenlivet 12-year Single Malt Scotch
 Tanqueray 10 Gin
 Ketel One Vodka
 Crown Royal Whiskey Reserve
 Mt. Gay Rum
 Patron Silver Tequila

WINE CELLAR SELECTIONS

\$64/BOTTLE

Chateau Souverain, Cabernet Sauvignon, California
 Chateau Souverain, Chardonnay, California
 Banfi, "Le Rime", Pinot Grigio, Italy
 Castle Rock, Pinot Noir, California, USA
 Chateau Bealieu, Rose, France

BEER SELECTIONS

Domestic Beers \$9/DRINK

Samuel Adams, Coors Light

Imported Beer \$10/DRINK

Corona, Stella Artois, Clausthaler N/A

Microbrew Beers \$10/DRINK

Bristol Compass IPA
 Bristol Laughing Lab Scottish Ale
 Seven Falls Prospector's Pick Kolsch

AFTER DINNER COGNAC & CORDIAL SELECTIONS

\$19/DRINK

Amaretto Di Saronno
 Bailey's Irish Cream
 Sambuca Romano
 Kahlua
 Courvoisier VS

REFRESHMENTS

Assorted Soft Drinks including Diet

\$6.50 EACH

Sparkling Mineral Waters

\$6.50 EACH

Assorted Fruit Juices

\$6.50 EACH

Energy Drinks

\$7.50 EACH

CIGAR SELECTIONS FROM THE HUMIDOR

CIGARS RANGE IN PRICE FROM \$17-\$32/CIGAR

A broad 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 COLORADO BREWS

For each Bar (Cash or Hosted) there will be a Bar/Cashier Set-Up Fee of \$200 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.

COLORADO CRAFT BEER

Colorado has the fourth most breweries per capita in the U.S., and is home to more than 400 established breweries. Coloradans have perfected the art of craft beer. Every kind of beer you can imagine is brewed here, from the well-known to rare seasonal barley and triple ales. A \$500 set up, service charge will be applied for each custom beer station. Products will be billed on consumption at a rate of \$10.00 per beer.



Seven Falls Proprietor's Pick Kolsch, Red Leg Brewery

This is a prime example of how a Kolsch should taste. Clean, Crisp, Easy Drinking with a Slightly Dry Finish. (5.3% ABV)



Mama's Lil Pils, Oskar Blues Brewery

Mama's Little Yella Pils is an uncompromising, hand crafted version of the great Pilsner beers of Bavaria and Bohemia. Unlike mass market pilsners diluted with corn and rice, Mama's is built on pilsner and honey malt then hopped with Saaz and Aramis hops. (4.7% ABV)



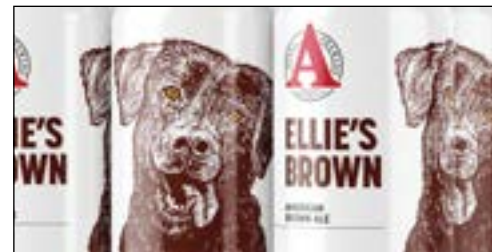
Breckenridge Brewery Juicy Drop Hazy IPA

Soft, lush, and juicy, this hazy IPA is bursting with hoppy aroma and flavor. To Intensify the tropical hop flavors and not add bitterness we dropped in an experimental hop known as HBC 472. The result pleasant complexity with bold citrus and coconut flavors. (7% ABV)



Compass IPA, Bristol Brewery

This India Pale Ale brings together copious amounts of Columbus, Chinook, and Cascade hops in a tasty combination that lingers through the finish and beyond. (6.9% ABV)



Ellie's Brown Ale, Avery Brewery

Chocolate malt gives this beer a brown sugar maltiness with hints of vanilla and nuts, while subtle hopping gives it an overall drinkability that's second to none. (5.5% ABV)



Milk Stout, Left Hand Brewing

Milk sugar in your stout is like cream in your coffee. Dark and delicious, America's great milk stout will change your perception about what a stout can be. (6.0% ABV)



SPECIALTY COCKTAILS

Maximum of two specialty cocktails per event. Traditional bartender fees apply.

BRUNCH BESTS

Champagne Mimosas & Bellinis

Orange Juice, Pineapple Juice, Cranberry Juice, Peach Nectar

\$18 PER COCKTAIL

Bloody Mary Bar

Vodka, Celery, Olives, Pepperoncinis, Marinated Pearl Onions
Horseradish, Black Pepper, Celery Salt, Worcestershire Sauce
Tabasco

\$18 PER COCKTAIL

AFTERNOON AFFAIR

Aperol Spritz

Aperol, Prosecco, Club Soda & A Slice of Orange

Lolea Rosé Sangria

A Spanish Rosé Sangria that is slightly sweet with a floral bouquet.
Served Chilled with a Slice of Orange and Lemon

French Daiquiri

Rum, French Pineapple Liqueur, Fresh Squeezed Lime Juice
Shaken and Served in a Champagne Coupe. Garnished with
a Lime Wheel

One Vine Margarita

1800 Silver Tequila, Grand Marnier, Pinot Noir, Fresh-Squeezed
Lime Juice & Agave Syrup

Lavender Lemonade

Homemade Lemonade, Refreshing Floral Lavender &
a splash of Vodka

Centennial Mule

Ketel One Vodka, Ginger Beer & Amaretto Disaronno

\$18 PER COCKTAIL

MOONSHINE MANIA

Peach Cobbler, Colorado Honey, Strawberry, Lemonade & Apple Pie

\$16 PER COCKTAIL

EVENING SOIREE | Spencer's Speakeasy

French 75

Gin, Lemon Juice, Simple Syrup, Champagne & Lemon Twist

The Spencer

Tito's Vodka, Basil muddled with Honey Simple Syrup &
Lemon Juice. Finished with Ginger Beer, Lemonade & Ginger
Ale. Garnished with a Lemon Wedge & Basil Leaf.

Sidecar

Cognac, Orange Liqueur, Lemon Juice

Old Fashioned

Whiskey, Sugar, Bitters, Water, Orange Zest & Cocktail Cherry

Colorado Manhattan

Breckenridge Bourbon, Breckenridge Bitters & Blackberry Puree

Colorado Gold Rush

Silver Tequila, Aperol, Peach Liqueur, Sour Mix.
Served with a Lemon Wheel

\$19 PER COCKTAIL

MOCKTAILS

\$10 PER COCKTAIL

Blackberry Mojito

Fresh Sweetened Blackberry Puree, Mint &
Seltzer with a Blackberry, Mint & Lime Garnish

Naranja Sanguina

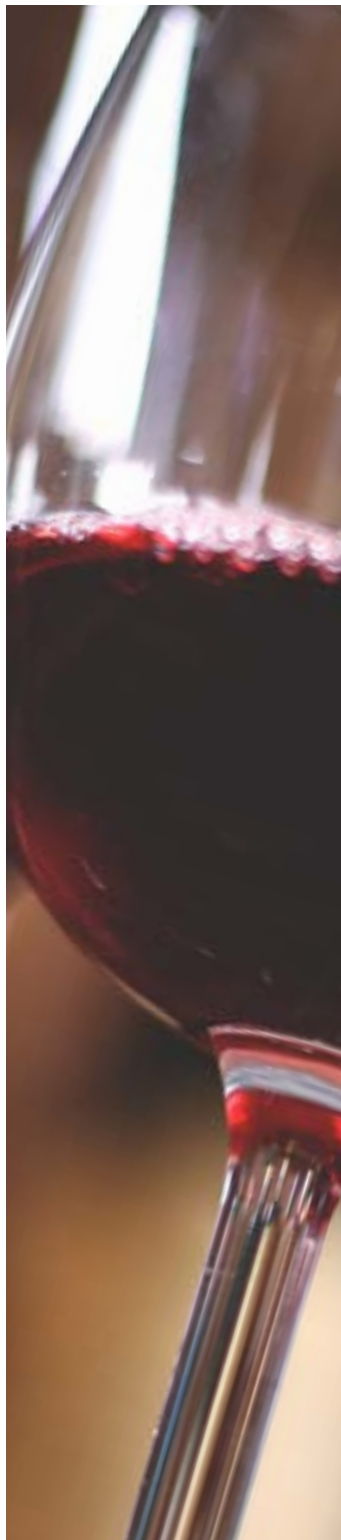
Blood Orange Juice, Lime, Mint & Seltzer

Sparkling Cranberry

Cranberry Juice (Unsweet), Ginger Beer
Orange Slice & Sugared Rim

Ginger Ramona

Lemonade, Ginger Beer, Ginger Ale, Basil
Lemon Juice & Honey Syrup



WINE LIST

BROADMOOR SELECTIONS

Sparkling Wine

- 🏠 Bouvet Brut, Loire Valley, France
- Le Colture, Brut, Prosecco, Italy
- Francois Montand Brut Rose, Jura, France
- Mumm Napa Brut Prestige, California, USA
- Schramsberg Blanc de Blanc, California, USA

Pinot Gris/Grigio

- 🏠 Banfi, "Le Rime", Italy
- Masi Masianco, Verdozza, Italy
- Tangent, Central Coast, California, USA
- Santa Margherita, Italy

Sauvignon Blanc

- Lobster Reef, Sauvignon Blanc, Marlborough, New Zealand
- Kim Crawford, Marlborough, New Zealand

Reisling/Rose

- 🏠 M.Chapoutier Belleruche Rose, Cotes-Du-Rhone, France
- Dr. Loosen, Mosel, Germany
- Hitching Post 'Pinks' Rose, Central Coast Ca, USA
- Fleur de Mer Rose, Cotes de Provence, France

Chardonnay

- 🏠 Chateau Souverain, California, USA
- Sean Minor, North Coast, California, USA
- La Crema, Sonoma Coast, California, USA
- Sonoma Cutrer, Russian River Valley, California, USA
- Stags' Leap Winery, Napa Valley, California

Pinot Noir

- 🏠 Castle Rock, California, USA
- Sean Minor, North Coast, California, USA
- Erath, Willamette Valley, Oregon, USA
- Meoimi, California, USA
- La Crema, Monterey County, California, USA
- Battle Creek, Unconditional, Willamette Valley, Oregon, USA

Merlot & Blends

- Raymond, "R Collection", Napa Valley, California, USA
- Markham, Napa Valley, California, USA

Cabernet Sauvignon & Blends

- 🏠 Chateau Souverain, California, USA \$64
- Sean Minor 4 Bears, Paso Robles, California, USA \$68
- Louis Martini, Sonoma County, California, USA \$75
- Daou, Paso Robles, California, USA \$86
- Outerbound, Alexander Valley, California, USA \$90
- Hess, "Allomi", Napa Valley, California, USA \$99

Zinfandel & Blends

- \$64
- \$66
- \$70
- \$85
- Edmeads, Mendocino, California, USA \$65
- The Prisoner, Napa Valley, California, USA \$100

Shriaz

- The Opportunist, Langhorne Creek, Australia \$65

Malbec

- Tilia, Mendoza, Argentina \$65
- Reunion, Mendoza, Argentina \$68

PREMIUM WINES

Sparkling Wine

- G.H. Mumm Grand Cordon Brut, Champagne, France \$126
- Veuve Cliquot, "Yellow Label", Champagne, France \$175
- Moet & Chandon, "Rose Imperial", Champagne, France \$165

Sauvignon Blanc

- Cloudy Bay, Marlborough, New Zealand \$120

Chardonnay

- Jordan, Russian River Valley, California, USA \$115
- 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
- Clos du Val Estate, Napa Valley, California, USA \$125
- Heitz, Napa Valley, California, USA \$155
- Silver Oak, Alexander Valley, California, USA \$195
- Jordan, California, USA \$160