



SONESTA™

HOTELS, RESORTS & CRUISES

Sonesta Denver Downtown BANQUET MENU



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BREAKFAST

PLATED BREAKFAST

Priced per guest, based on a 1.5 hour service, requires a 20 person minimum. All plated breakfasts come with freshly squeezed orange juice, assorted fresh baked pastries and muffins, fresh sliced fruit & berries and freshly brewed regular & decaffeinated coffee. If group is under the required minimum, add \$10 per person.

DENVER BREAKFAST

48 per person

Fluffy cage-free scrambled eggs (V) (GF)

Applewood smoked bacon or country sausage links (GF) (DF)

Country skillet potatoes (VG) (GF)

THINK HEALTHY BREAKFAST

55 per person

Avocado toast with fluffy cage-free scrambled eggs (V)

Applewood smoked bacon or country sausage links (GF) (DF)

Hash browns (VG) (GF)

TRENDY TOAST BREAKFAST

50 per person

Brioche french toast | warm crushed orange compote, warm maple syrup (V)

Applewood smoked bacon or country sausage links (GF) (DF)

Herb roasted red potatoes (VG) (GF)



(DF) DAIRY-FREE (V) VEGETARIAN (VG) VEGAN (GF) GLUTEN-FREE

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All pricing is subject to 8% sales tax and a 26% administrative fee, which is taxable at 9.15%. Menu pricing is subject to change.

BREAKFAST BUFFET

Priced per guest, based on a 1.5 hour service and requires a 20 person minimum. Includes freshly brewed regular and decaffeinated coffee, and a selection of herbal teas. If group is under the required minimum, add \$10 per person.

THE SIGNATURE CONTINENTAL

40 per person

Freshly squeezed orange and cranberry juice

Seasonal sliced melons and berries (VG) (GF)

Freshly baked breakfast pastries and sweet breads (V)

SUMMIT SUNRISE BREAKFAST BUFFET

55 per person

Freshly squeezed orange and cranberry juices

Sliced melons, seasonal fruits and berries (VG) (GF)

Freshly baked morning pastries (V)

Assorted bagels (V)

Local fresh made butter, whipped regular and flavored cream cheeses (GF)

Fluffy cage-free scrambled eggs (V) (V) (GF) (GF)

Applewood smoked bacon (GF) (DF)

Smokehouse ham (GF) (DF)

Hash browns (VG) (GF)

Griddle pancakes | warm maple syrup, sweet creamery butter (V)

MORNING GLORY BREAKFAST BUFFET

56 per person

Freshly squeezed orange and cranberry juices

Sliced melons, seasonal fruits and berries (VG) (GF)

Freshly baked morning pastries and croissants | fruit preserves, butter (V)

Assorted breakfast cereals | 2%, skim milk

Yogurt | vanilla, strawberry (V) (GF)

Farm fresh scrambled eggs (V) (GF)

Applewood smoked bacon (GF) (DF)

Country sausage links (GF) (DF)

Roasted yukon gold potatoes (VG) (GF)

Biscuits & gravy | freshly baked biscuits, homemade sausage gravy

RISE AND SHINE BREAKFAST BUFFET

54 per person

Freshly squeezed orange and cranberry juices

Sliced melons, seasonal fruits and berries (VG) (GF)

Assorted local muffins (V)

Yogurt | vanilla, strawberry (V) (GF)

Fluffy cage-free scrambled eggs (V) (GF)

Chicken apple sausage (GF)

Red bliss o'brien potatoes (VG) (GF)

Brioche french toast | warm maple syrup, sweet creamery butter (V)

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BREAKFAST ENHANCEMENTS

Pricing based on 1.5 hours of service.

BREAKFAST SANDWICHES

12 each

Applewood smoked bacon or sausage, scrambled egg, cheddar cheese on english muffin

Sub egg whites | 4 each (V) (GF)

Sub croissant | 3 each (V)

BREAKFAST BURRITO

12 each

Applewood smoked bacon, scrambled egg, cheddar cheese, potatoes

Add green chili | 3 each (V) (GF)

GRAB AND GO BREAKFAST ENHANCEMENTS

FRUIT CUP

7 each

Fresh melon and berries (VG) (GF)

YOGURT PARFAITS

9 each

Fresh berries, vanilla yogurt, granola (V) (GF)

BOXED CONTINENTAL

32 each

Juice, granola bar, fresh fruit cup, bagel with cream cheese (V)

SIGNATURE ENHANCEMENTS

ASSORTED COLD CEREAL WITH MILK

(V)

5 per person

HOT OATMEAL (V)

7 per person

Assorted toppings

FRUIT AND YOGURT PARFAITS (V) (GF)

9 per person

COUNTRY SKILLET POTATOES (VG) (GF)

5 per person

BISCUITS AND HOUSE SAUSAGE

GRAVY

9 per person

ASSORTED WHOLE FRUIT (VG) (GF)

4 per person

GLUTEN-FREE MUFFIN (V) (GF)

6 per person

EGG WHITES (V) (GF) (DF)

7 per person

SCRAMBLED EGG (V) (GF)

6 per person

APPLEWOOD SMOKED BACON (GF) (DF)

6 per person

PORK SAUSAGE (GF) (DF)

5 per person

SAUSAGE

7 per person

Impossible sausage, chorizo, chicken apple sausage or turkey sausage



BREAKS

BREAKS

Pricing based on 1.5 hours of service.

CLASSIC BREAK

25 per person

Trail mix (V)

Assorted candy bars (V)

Assorted granola bars (V)

HUMMUS BREAK

25 per person

House made roasted red pepper hummus (VG)

Warm pitas (VG)

Assorted veggies (VG)

REJUVENATE BREAK

25 per person

Mixed berry smoothie shooters (VG) (GF)

Zucchini and banana nut bread (V)

Fresh whole fruit (VG) (GF)

MOVIE THEATER BREAK

26 per person

Assorted candy bars (V)

Freshly popped popcorn (V) (GF)

House queso and tortilla chips (V)

COUCH POTATO BREAK

26 per person

House potato chips

House french onion dip (GF)

White cheddar cheese sauce (V) (GF)

HAPPY HOUR BREAK

30 per person

Warm pretzels with house queso (V)

Boneless buffalo chicken wings

Spinach artichoke dip (V)

Grilled flatbread (V)

ROCKY MOUNTAIN TRAIL MIX BREAK

30 per person

Assorted mixed nuts (VG) (GF)

Variety of dried fruit (VG) (GF)

M&M's (V) (GF)

Dark chocolate chunk granola (VG) (GF)

SONESTA TASTING & EDUCATION CARTS

25 per person

Colorado fresh fruit cart (available august through october)

Breckenridge brewery beer cart

Laws whiskey cart

SWEET TOOTH BREAK

26 per person

Assorted candy bars (V)

House made cookies (V)

Brownies (V)

Raspberry bars (V)

HOT BEVERAGE STATION

Half day | 20 per person

full day | 33 per person

Freshly brewed regular & decaffeinated coffee, and herbal tea selection

COLD BEVERAGE STATION

Half day | 13 per person

full day | 22 per person

Assorted soft drinks, bubbly sparkling water, and bottled water

FULL BEVERAGE STATION

Half day | 30 per person

full day | 48 per person

Freshly brewed regular & decaffeinated coffee, herbal tea selection, assorted soft drinks, bubbly sparkling water, and bottled water

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À LA CARTE BREAKS

Price is based on consumption, unless specified below, and based on 1.5 hours of service.

ASSORTED SOFT DRINKS

7 each

BOTTLED WATER

7 each

ASSORTED FLAVORS OF BUBLY SPARKLING WATER

7 each

LEMONADE, FRUIT PUNCH OR FRESHLY BREWED ICED TEA

50 per gallon

FRESHLY BREWED REGULAR OR DECAF COFFEE OR HERBAL TEA

135 per gallon

FRESH BAKED BREAKFAST PASTRIES (V)

65 per dozen

FRUIT AND GRANOLA PARFAIT (V) (GF)

9 per person

WHOLE FRUIT (VG) (GF)

4 each

FRESH SLICED FRUIT (VG) (GF)

9 per person

GRANOLA BARS (V)

6 each

BAG OF CHIPS (VG) (GF) (DF)

6 each

FRESH BAKED COOKIES OR BROWNIES (V)

60 per dozen

TRAIL MIX (V)

6 per person

CAJUN SNACK MIX (V) (DF)

6 per person

SALTED WARM SOFT PRETZELS WITH SPICY MUSTARD (V)

45 per dozen

ALL DAY MEETING PACKAGES

Prices are per person, per day. Lunch buffets include iced tea, lemonade, and iced water.

COMPLETE MEETING PACKAGE

189 per person

Personal attention from our conference service manager

Included meeting room rental

Standard audio-visual equipment for main conference room | 1 LCD projector package, 1 flipchart, basic wireless internet (non-dedicated)

Breakout rooms based on availability and subject to meeting room rental | rooms are assigned according to our standard allocation (additional charges apply for any audio-visual equipment requested for breakout rooms)

Continental breakfast and all day break in meeting room

Lunch buffet in Lockwood kitchen & bar restaurant

Dinner buffet in Lockwood kitchen & bar restaurant

SIMPLIFIED MEETING PACKAGE

99 per person

Personal attention from our conference service manager

Included meeting room rental

Basic wireless internet (non-dedicated)

All day break in meeting room

Executive Day Meeting Package

164 per person

without lunch | 139 per person

half day package with lunch | 149 per person

half day package without lunch | 94 per person

Personal attention from our conference service manager

Included meeting room rental

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Continental breakfast and all day break in meeting room

Lunch buffet in Lockwood kitchen & bar restaurant

Day Meeting Package

149 per person

without lunch | 121 per person

half day package with lunch | 129 per person

half day package without lunch | 104 per person

Personal attention from our conference service manager

Included meeting room rental

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Breakout rooms based on availability and subject to meeting room rental | rooms are assigned according to our standard allocation (additional charges apply for any audio-visual equipment requested for breakout rooms)

All day break in meeting room

Lunch buffet in Lockwood kitchen & bar restaurant

 DAIRY-FREE
  VEGETARIAN
  VEGAN
  GLUTEN-FREE

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LUNCH

PLATED LUNCH

Includes chef's selection of salad and dessert, lemonade and iced tea. Pricing is based on 1.5 hours of service. 20 person minimum, add \$10 per person for groups under 20.

CHICKEN PROVENÇAL

55 per person

Seared Colorado chicken, basil pesto couscous, fresh tomato fennel ragout

MILE HIGH MEATLOAF

61 per person

House made meatloaf, white cheddar mashed potatoes, wild mushrooms, grilled asparagus

APPLE BRINED PORK LOIN ^{GF}

61 per person

Grilled pork loin, bourbon jus, sweet potato hash, haricots verts

STUFFED PORTOBELLO MUSHROOM ^V

61 per person

Stuffed portobello mushroom, balsamic glaze, oven roasted vegetables, sun-dried tomato farro

TUSCAN SALMON* ^{GF}

68 per person

Pan seared salmon fillet, lemon butter sauce, herbed risotto, asparagus

GORGONZOLA FILET*

70 per person

6 oz filet, demi-glaze, gorgonzola crumbles, mashed potatoes, baby carrots

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LUNCH BUFFET

Buffet luncheons require a minimum of 20 guests and include artisanal rolls, butter and freshly brewed iced tea and lemonade. Add \$10 per person for groups under 20.

BACKYARD BBQ BUFFET*

65 per person

Burgers, brats, hot dogs* (GF) (DF)

Lettuce, tomato, diced onions, pickles

Sliced cheddar cheese

Baked beans

Macaroni salad

House made coleslaw

Ketchup, mustard, mayonnaise, and relish

House made chips (V) (DF)

Sliced watermelon wedges

Fresh baked cookies

TACO TUESDAY BUFFET

65 per person

Braised pork carnitas (GF) (DF)

Grilled chicken (V) (DF)

Corn and flour tortillas (VG) (GF)

Tortilla chips (V) (DF)

Grilled peppers and onions (VG) (GF)

Shredded cheese, pico de gallo, sour cream and guacamole (GF)

Salsa rojo, salsa verde (V) (GF)

Spanish rice (VG) (GF)

Cilantro black beans (VG) (GF)

Deep fried cheesecake dusted with cinnamon and sugar (V)

SHANGHAI EXPRESS BUFFET*

65 per person

Zesty orange chicken (DF)

Teriyaki beef stir-fry* (DF)

Steamed white rice (VG) (GF)

Vegetarian spring rolls (V)

Pork and vegetable pot stickers (V)

Napa cabbage salad with mandarin oranges, toasted almonds, sesame vinaigrette (DF)

Key lime tartlets (V)

TUSCAN BUFFET

65 per person

Caesar salad (V) (GF)

Caprese salad (V) (GF)

Seared chicken marsala (GF)

Cheese tortellini with italian sausage in a tomato cream sauce

Roasted lemon thyme broccolini (VG) (GF)

Garlic bread

Tiramisu

FRESH FROM THE GARDEN

65 per person

Chef's seasonally house made soup

Greens | romaine lettuce, spring mix, baby spinach

Proteins | applewood smoked bacon, herb marinated grilled chicken, sautéed shrimp (GF)

Toppings | carrots, tomatoes, cucumbers, mushrooms, onions, radishes, grilled asparagus, shredded cheddar, blue cheese crumbles, goat cheese, parmesan, dried cranberries, toasted almonds, candied walnuts, and croutons (V)

Dressings | balsamic vinaigrette, buttermilk ranch, blue cheese dressing, caesar, and lemon thyme vinaigrette

Lemon bars

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LUNCH BUFFET

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COLORADO DELI BUFFET

70 per person

Chef's seasonal house made soup

Quinoa salad with grilled summer vegetables and lemon thyme vinaigrette (V) (GF)

Mediterranean pasta salad (V)

Fresh fruit (V)

House made potato chips (V)

Fresh locally baked sandwich rolls and assorted deli breads, gluten-free bread available upon request (V)

Select 2 proteins | oven roasted turkey breast, hickory smoked ham, herb marinated grilled chicken breast, grilled vegetables or slow roasted roast beef (GF)

Sliced swiss cheese and sliced cheddar cheese (V)

Dill pickles, sliced garden tomatoes, sliced onion and lettuce

Mayonnaise, applewood smoked bacon aioli, dijon mustard, basil aioli

Fresh chocolate chunk brownies and blondies (V)

SMOKEHOUSE BUFFET

70 per person

Cornbread muffins (V)

Garden salad (V)

Home-style potato salad (V)

Dry rubbed chicken

Southern-style bbq pulled pork

Smoked beef brisket (GF) (DF)

Baked beans

House made mac n cheese

Caramel apple pie

SOUP ENHANCEMENTS | ADD A SOUP TO ANY BUFFET

5 per person

Tomato bisque (V)

Chicken noodle

Chicken tortilla (GF)

Cream of wild mushroom (V)

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LUNCH ON THE GO

All lunches include: an individual bag of potato chips, seasonal hand picked whole fruit, freshly baked chocolate chip cookie, pepsi's collection of soft drinks or bottled water. Price assumes the group will take the meal off the premises. A dine in service fee of \$6 per box will apply if consumed on the premises.

BOXED LUNCH TO GO

50 per person

Groups up to 25 guests, select two options

Groups over 25 guests, select three options

SALADS

GRILLED CHICKEN CAESAR SALAD

Romaine lettuce, grilled chicken, parmesan cheese, garlic croutons, grape tomato, caesar dressing

SOUTHWESTERN CHICKEN SALAD

Romaine lettuce, grilled chicken, cheddar cheese, pico de gallo, cilantro black bean purée, avocado lime crème ^{GF}

BABY SPINACH SALAD

Spinach, grilled chicken, goat cheese, candied walnuts, applewood smoked bacon, dried cranberries, balsamic vinaigrette ^{GF}

QUINOA SALAD

Quinoa, super slaw, baby kale, grilled summer squash, house made thyme citrus vinaigrette ^{VG} ^{GF}

SANDWICHES AND WRAPS

GRILLED CHICKEN SANDWICH

Grilled chicken, white cheddar cheese, lettuce, tomato, herbed applewood smoked bacon aioli, french baguette

BLACK FOREST SMOKED HAM SANDWICH

Black forest smoked ham, gruyère cheese, lettuce, tomato, honey dijon mustard, multigrain bread

OVEN ROASTED TURKEY SANDWICH

Oven roasted turkey, provolone cheese, baby arugula, romesco, asiago artisan roll

ROASTED BEEF SANDWICH

Roasted beef, goat cheese, lettuce, tomato, applewood smoked bacon onion jam, balsamic aioli, french baguette

GRILLED CHICKEN CAESAR WRAP

Grilled chicken, parmesan cheese, romaine lettuce, garlic croutons, grape tomato, caesar dressing, flour tortilla

OVEN ROASTED VEGETABLES WRAP

Roasted red pepper hummus, mixed field greens, balsamic glaze, spinach tortilla ^V ^{GF}

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RECEPTION

HORS D'OEUVRES

CHILLED HORS D'OEUVRES

CAPRESE SKEWER Ⓥ Ⓤ

8 per piece

Basil pesto, balsamic glaze

SHRIMP COCKTAIL Ⓤ

10 per piece

Cocktail shrimp, cocktail sauce

AHI TUNA TARTARE*

10 per piece

Cucumber, ginger, soy sauce, wonton chips

SEARED BEEF TENDERLOIN SKEWER* Ⓤ

10 per piece

Horseradish cream

MEDITERRANEAN ANTIPASTO SKEWER Ⓥ

8 per piece

BRUSCHETTA CANAPÉ Ⓥ

8 per piece

Olive oil, roma tomatoes, fresh basil, garlic

BAY SCALLOP CEVICHE* Ⓤ

10 per piece

PROSCIUTTO WRAPPED

MELON BALLS Ⓤ

8 per piece

Fresh mint

BRIE AND FRESH BERRY CROSTINI Ⓥ

8 per piece

SMOKED SALMON AND LEMON DILL MOUSSE IN CUCUMBER CUP Ⓤ

9 per piece

HOT HORS D'OEUVRES

SPRING ROLLS Ⓥ

9 per piece

Asian dipping sauce

APPLEWOOD SMOKED BACON WRAPPED SCALLOP Ⓤ Ⓤ

10 per piece

Mango chutney

BUFFALO CHICKEN MEATBALL

10 per piece

Blue cheese cream

SEARED CRAB CAKE

10 per piece

Lemon caper remoulade

FISH AND CHIPS

10 per piece

Halibut, fingerling chip, truffle aioli

TERIYAKI GLAZED CHICKEN SATAY

9 per piece

ADOBO RUBBED BEEF TENDERLOIN

SATAY* Ⓤ

10 per piece

Chimichurri

BEEF TENDERLOIN WELLINGTON*

10 per piece

WILD FOREST MUSHROOM

BOUCHÉE Ⓥ

9 per piece

Caramelized onion, goat cheese, phyllo cup

SPANAKOPITA Ⓥ

9 per piece

Phyllo, spinach, feta with basil oil

PORK OR VEGETARIAN CRISPY POT STICKERS

9 per piece

Sesame soy sauce

Ⓤ DAIRY-FREE Ⓥ VEGETARIAN Ⓥ VEGAN Ⓤ GLUTEN-FREE

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DISPLAYS

Displays and stations are priced per person and based on 1.5 hours of service, 20 person minimum. Add \$10 per person for groups under 20 for displays and stations.

VEGETABLE CRUDITÉS DISPLAY

25 per person

Fresh garden vegetables (V)

House made ranch (V)

Roasted red pepper hummus (V)

Grilled pita bread (V)

FLATBREAD DISPLAY

25 per person

Select 2:

Pepperoni, fennel sausage, fresh mozzarella

Margherita, fresh mozzarella, basil and cherry tomatoes (V)

Bbq chicken, red onions, applewood smoked bacon, white cheddar

Grilled salmon, lemon alfredo sauce, grilled asparagus, caper*

Short rib, goat cheese, fresh horseradish, diced potatoes, crispy onions

GOURMET BRUSCHETTA DISPLAY

23 per person

Select 2:

Tuscan white bean, EVOO, salami, parmesan

Heirloom Tomatoes, fresh mozzarella, basil pesto

Mediterranean olive tapenade, sun-dried tomato, artichoke hearts, feta

Southwestern black beans and chorizo, cilantro, cotija

SLIDER BAR DISPLAY

30 per person

Select 3:

Mini torta with ancho braised pork carnitas, agave lime crème

Fresh maine lobster roll

Teriyaki marinated rotisserie chicken with asian slaw

Lockwood burger, white cheddar, and artisan burger sauce*

Philly cheese steak with giardiniera

Jumbo lump crab cake with roasted red pepper remoulade

Bbq pulled pork with country green apple slaw

CHARCUTERIE DISPLAY

32 per person

Freshly sliced italian cured meats

Grilled, pickled and marinated vegetable display

Fresh berries, dried fruits, and mixed nuts

Artisan cheeses; imported and domestic

Artisanal breads and crackers

MINI DESSERT DISPLAY

24 per person

Assorted cheesecakes (V)

Assorted cupcakes (V)

Assorted french pastries (V)

ARTISAN CHEESE BOARD DISPLAY

28 per person

Selection of imported and domestic cheeses (V)

Grapes, fresh berries, dried fruits, and mixed nuts (V)

Display of artisanal breads and crackers (V)

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CARVING STATIONS

Priced per station, 3-4 oz portions, based on 60 minutes of service, and include rolls and butter. One culinary attendant per station is required for every 75 guests and is charged at \$175 each.

BEEF TENDERLOIN*

840 each | serves 20 guests

Creamy horseradish, demi-glace and fresh local brioche ^{GF}

SLOW ROASTED PORK LOIN

600 each | serves 20 guests

Mango-chipotle chutney and sweet rolls ^{GF}

OVEN ROASTED TURKEY BREAST

720 each | serves 20 guests

Pan gravy and warm dinner rolls ^{GF}

PIT FIRE SMOKED HAM

750 each | serves 25 guests

Brown sugar and honey glaze and warm dinner rolls ^{GF} ^{DF}

HERB CRUSTED PRIME RIB*

1050 each | serves 25 guests

Creamy horseradish, au jus and warm dinner rolls ^{GF}

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DINNER

PLATED DINNER

Plated dinners require a minimum of 20 guests, add \$10 per person for groups under 20. For split menus, the higher price prevails.

PLATED DINNER

Includes artisanal rolls & sweet butter, chef's selection of dessert, and freshly brewed regular & decaffeinated coffee

SALADS | SELECT ONE

Baby spinach salad | dried cranberries, candied walnuts, goat cheese, and balsamic vinaigrette (V) (GF)

Garden salad | mixed greens, julienned carrot, grape tomatoes, cucumber and house made herb ranch dressing (V) (GF)

Traditional caesar salad | romaine lettuce, parmesan cheese and garlic and herb croutons and caesar dressing

Quinoa & baby kale salad | sweet potato and house made lemon thyme vinaigrette (V) (GF)

Wedge salad | fresh peas, grape tomatoes, crispy onions and house made avocado ranch dressing (V)

ENTRÉES | SELECT ONE

8 OZ. COLORADO PAN SEARED CHICKEN (GF)

74 per person

Parmesan herb risotto, and garlic braised baby spinach

8 OZ. ANCHO CHILI RUBBED & OVEN ROASTED COLORADO CHICKEN (GF)

74 per person

Cotija polenta, cumin dusted asparagus, and pickled fresno slaw

SUSTAINABLY SOURCED ATLANTIC SALMON*

80 per person

Roasted tomato and herb couscous, asparagus, lemon beurre blanc

JUMBO SHRIMP & GRITS (GF) (DF)

72 per person

Spicy tomato gravy and braised swiss chard

8 OZ. GOLD CANYON RANCH FILET* (GF) (DF)

88 per person

Herb roasted fingerling potatoes, wild mushroom & carrot ragout and house made demi-glace

BRAISED SHORT RIB (GF)

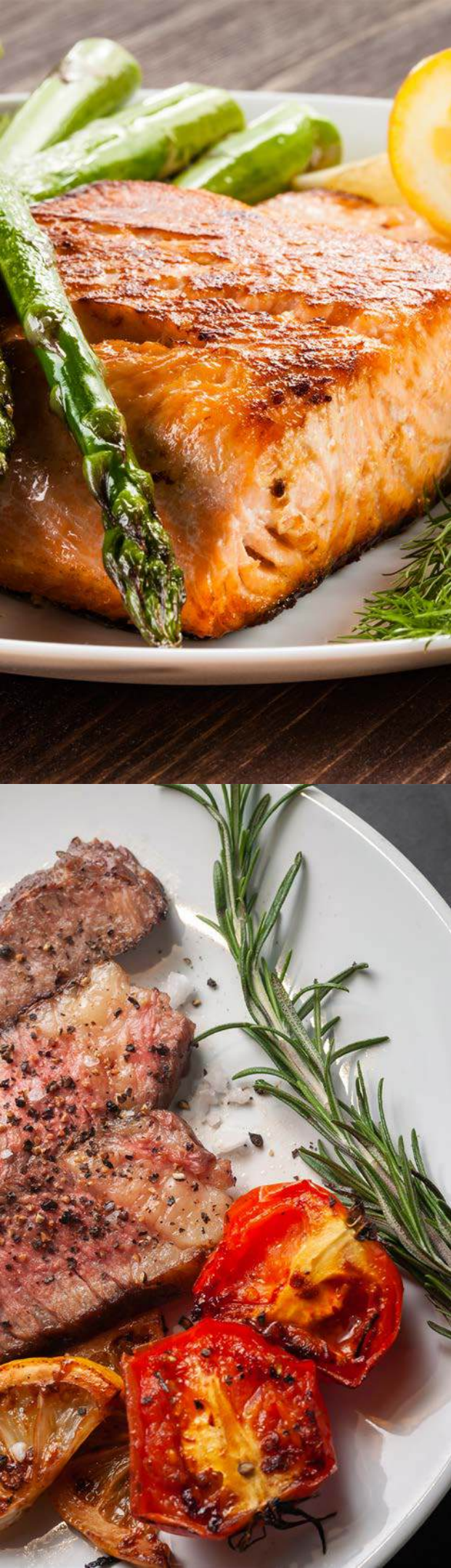
85 per person

Parsnip purée, roasted broccolini and natural jus

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DINNER BUFFET

Buffet dinners require a minimum of 20 guests and include artisanal rolls, butter, freshly brewed regular and decaffeinated coffee. Add \$10 per person for groups under 20.

THE ASPEN BUFFET*

85 per person

Baby spinach salad with candied walnuts, fresh strawberries, goat cheese and house made creamy poppy seed dressing (V) (GF)

Traditional caesar salad with crisp romaine leaves, grated aged parmesan cheese, garlic croutons with classic caesar dressing

Grilled flank steak with gorgonzola demi-glace* (GF)

Seared Colorado chicken breast with crispy prosciutto and lemon butter sauce (GF)

Garlic mashed potatoes (V) (GF)

Crispy brussels sprouts with balsamic and parmesan (V) (GF)

Chocolate mousse crunch cake (V)

THE VAIL BUFFET*

85 per person

Broccoli and carrot salad with golden raisins, toasted almonds and champagne vinaigrette (VG) (GF)

Caesar salad, crisp romaine leaves, grated aged parmesan cheese, garlic crostini with classic caesar dressing

Seared chicken with roasted red pepper coulis (GF) (DF)

Pan roasted salmon with lemon dill cream sauce* (GF)

Basil pesto couscous (V)

Haricots verts, crispy onions and herb brown butter (V)

Flourless chocolate torte (V)

THE EVERGREEN BUFFET

85 per person

Roasted beet salad with charred asparagus, gorgonzola crumbles, pepitas tossed in a clover honey and whole grain mustard vinaigrette (VG) (GF)

Braised beef short rib with wild mushroom port wine demi-glace (GF) (DF)

Roasted pork loin with bourbon apple chutney (GF)

Herb roasted fingerling potatoes (VG) (GF)

Seared summer squash (VG) (GF)

Fresh strawberry shortcake (V)

THE TELLURIDE BUFFET*

90 per person

Quinoa salad with grilled vegetables, sun-dried cranberries and house made lemon thyme vinaigrette (VG) (GF)

Spring mixed greens salad with julienned carrots, cucumber, grape tomatoes, and herb ranch dressing (V) (GF)

Seared scallops citrus beurre blanc (GF)

Beef tenderloin with chimichurri* (GF)

Saffron jasmine rice (VG) (GF)

Baby carrots with bourbon maple glaze (V) (GF)

Vanilla Bean Brulee Cheesecake

SOUP ENHANCEMENTS | ADD A SOUP TO ANY BUFFET

5 per person

Tomato bisque (V)

Chicken noodle

Chicken tortilla (GF)

Cream of wild mushroom (V)

(DF) DAIRY-FREE (V) VEGETARIAN (VG) VEGAN (GF) GLUTEN-FREE

*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

All pricing is subject to 8% sales tax and a 26% administrative fee, which is taxable at 9.15%. Menu pricing is subject to change.



BARS & BEVERAGE

BAR PACKAGES

One bartender required for every 75 guests at \$200 per bartender. Each bar package includes soft drinks and Evian water.

HOUSE

Selection of spirits: Mr. Boston Vodka, Mr. Boston Gin, Mr. Boston Rum, Mr. Boston Whiskey, Montezuma Silver Tequila, DeKuyper Triple Sec

Selection of beer: Bud Light, Coors Original, Coors Light, Corona Extra, Heineken, Stella Artois, Rotating Local Breckenridge Brewery Selection

Selection of wine: Wycliff Sparkling Brut, Bulletin Place Chardonnay, Sauvignon Blanc, Merlot and Cabernet Sauvignon

SIGNATURE

Selection of spirits: Svedka Vodka, New Amsterdam Gin, Cruzan Rum, Jack Daniel's, Rittenhouse Rye, Corazón Tequila, DeKuyper Cordials, Martini & Rossi Vermouth

Selection of beer: Bud Light, Coors Original, Coors Light, Corona Extra, Heineken, Stella Artois, Rotating Local Breckenridge Brewery Selection

Selection of wine: La Marca Prosecco, William Hill Estate Chardonnay, Sauvignon Blanc, Merlot and Cabernet Sauvignon

PREMIUM

Selection of spirits: Tito's Handmade Vodka, Sipsmith Gin, Bacardí Rum, Maker's Mark Bourbon, Knob Creek Rye, Patrón Silver Tequila, DeKuyper Cordials, Martini & Rossi Vermouth

Selection of beer: Bud Light, Coors Original, Coors Light, Corona Extra, Heineken, Stella Artois, Rotating Local Breckenridge Brewery Selection

Selection of wine: J Vineyards Cuvée Sparkling, Louis Latour Chardonnay, Spy Valley Satellite Sauvignon Blanc, Cline Seven Ranchlands Pinot Noir and Cabernet Sauvignon

HOUSE BAR

SPIRITS PACKAGE

One Hour	31 per person
Two Hours	48 per person
Three Hours	62 per person

SIGNATURE BAR

One Hour	36 per person
Two Hours	53 per person
Three Hours	66 per person

PREMIUM BAR

One Hour	41 per person
Two Hours	58 per person
Three Hours	74 per person



BEER & WINE PACKAGE

One bartender required for every 75 guests at \$200 per bartender.

HOUSE

One Hour	29 per person
Two Hours	46 per person
Three Hours	60 per person

SIGNATURE

One Hour	34 per person
Two Hours	51 per person
Three Hours	62 per person

PREMIUM

One Hour	39 per person
Two Hours	56 per person
Three Hours	70 per person

BEVERAGES

One bartender required for every 75 guests at \$200 per bartender.
Cash bar pricing includes tax.

HOST BAR

Spirits

House	13 per drink
Signature	15 per drink
Premium	17 per drink

Wine by the Glass

House	13 per glass
Signature	15 per glass
Premium	18 per glass

Beer

Imported	9 per bottle
Domestic	9 per bottle
Craft	9 per bottle

Non-Alcoholic

Evian Water	7 each
Soft Drinks	7 each

CASH BAR

Spirits

House	15 per drink
Signature	17 per drink
Premium	20 per drink

Wine by the Glass

House	14 per glass
Signature	16 per glass
Premium	19 per glass

Beer

Imported	11 per bottle
Domestic	11 per bottle
Craft	11 per bottle

Non-Alcoholic

Evian Water	8 each
Soft Drinks	8 each



INFORMATION

EVENTS AND CATERING INFORMATION

Thank you for selecting Sonesta for your upcoming event. We are thrilled to offer you exceptional hospitality, cuisine, and service. Our culinary team prides itself on crafting nutritious and balanced options tailored to promote a positive lifestyle. As always, we are delighted to create a custom menu tailored to your unique tastes and preferences. To ensure the success of your event, we kindly request your familiarity with the following details.

MEAL GUARANTEES

To ensure availability all setup and menu selections are due thirty (30) days to the date of arrival. A final meal guarantee is required 72 business hours prior to your function and is not subject to reduction. We are pleased to apply a 5% charge above the guaranteed amount for event setup. If the final guarantee is not advised by this time, the hotel will bill based on the last available estimate or actual attendance, whichever is greater.

Limited Menus: If an event is booked within ten (10) days of the function date, menu selection will be limited due to availability. This also applies to events that have not selected their menu within ten (10) days of the function date.

OUTSIDE FOOD AND BEVERAGE POLICY

The State of Colorado issues the licenses for the sale and services of alcoholic beverages. The hotel is responsible for the administration of these regulations. It is the hotel's policy that all alcoholic beverages must be provided by the hotel. Additionally, the hotel does not allow food to be brought onto the property, whether purchased or catered from outside sources, except for cakes which need to be pre-arranged. All food and beverage must be served by hotel staff and consumed on property. Any unauthorized outside food and beverage is subject to removal and/or corkage fees by the hotel.

ADMINISTRATIVE FEE

Applicable administrative fee, currently 26%, will be applied to all food, beverage, audio visual and room rental, as applicable. The administrative fee is not a gratuity and it is the property of Hotel to cover discretionary and administrative costs of the Event. Hotel will endeavor to notify Group in advance of the Event of any increases to the combined charge should different administrative charge amounts be in effect on the day of the Event. The administrative fee tax is currently 9.15%.

LABOR CHARGES

Bartenders are available at a charge of \$200 per bartender. One bartender per 75 guests. Chefs and culinary attendants are required for some menu items and are charged at \$175 each. Cake cutting fees are required for outside cakes brought into the hotel and are charged at \$4 per person. Meal functions with less than 20 guests will incur additional charges.

AUDIO-VISUAL

Sonesta Denver has partnered with Encore Global. Your Encore Manager can provide a complete list of audio-visual aids available and arrange rental. Current prices are subject to change without notice. The hotel cannot be responsible for audio-visual equipment brought into the hotel by guests. Use of any audio-visual/production companies other than Encore is prohibited without consent. Where consent is authorized, a Certificate of Insurance will be required, and an outside audio-visual liaison fee will be charged to the group.

SPECIAL CATERING SERVICES

Our Catering & Convention Service Managers are available to assist you in planning any special themed parties or special events to take place in the hotel. Please contact your manager for a preferred vendor list.

PICKUP AND DROPOFF POINT

For groups arriving on buses, mini coaches, coaches or other large vehicles, please utilize the main entrance on Glenarm Place. Large buses may pick up and drop off at this point. Larger passenger buses (23 passengers or greater) should not attempt to enter the porte-cochère due to height restrictions.

INFORMATION

SHIPMENTS

Due to storage limitations, the hotel can only accept your shipment within three (3) days of your group arrival. The following charges will apply for receipt, storage, and handling:

- a. 0 – 4.99 pounds - \$5 each
- b. 5 – 19.99 pounds - \$10 each
- c. 20 – 49.99 pounds - \$15 each
- d. Over 50 Pounds - \$25 each
- e. Crates/Pallets - \$100 each

If your group requires extensive storage space, or if boxes arrive more than three (3) days prior to your arrival, the hotel reserves the right to assess an additional storage charge. Please inform your Convention Services Manager of the total number of boxes being shipped.

To ensure proper handling of your materials, shipping labels must include the following:

Sonesta Denver Downtown

1450 Glenarm Place

Denver, CO 80202

Attention: Catering/Convention Service Manager's Name

Hold For: Guest Name/Convention Name/ Conference Dates

Vendor Name (if applicable)

DAMAGES

Group/catering clients are responsible for all damage, loss, or theft, which occur during the period of time the function's guests, independent contractors or other agents are on site.

Promotional Material: Nothing shall be posted on, nailed, screwed, or otherwise attached to columns, walls, floors, furniture or other parts of the building. Any special measures taken in connection with affixing promotional material to hotel property, for the protection of equipment or furniture, will be at the customer's expense and only with the hotel's prior approval.

SECURITY

Permission to provide organization's own security must be obtained at least thirty (30) days prior to the event and will not be unreasonably withheld or delayed. The hotel may require that such vendor, if approved, provide the hotel proof of adequate insurance coverage naming hotel as an additional insured.