



BREAKFAST OF THE DAY

A part of Hyatt's menu of the day program, our breakfast of the day is designed to make planning your event easy - and it's the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren't repeating menu items. All prices noted are for the designated day only, if chosen on an alternate day, +\$4 per guest applies.

MONDAY - RISE AND SHINE

Selection of Chilled Juices

Local, Seasonally Inspired Sliced and Whole Fruits

Assorted Mini Donuts, Danishes and Seasonal Croissant

Breakfast Potatoes

Cheddar Jack Scrambled Eggs

Bacon & Sausage

Cucumber Lemon Water

\$42 Per Guest

TUESDAY - THE AURORA

Selection of Chilled Juices

Mango Dressed Fruit Salad and Seasonal Whole Fruits

Assorted House Made Coffee Cakes, Cinnamon Rolls and Seasonal Croissant

Blueberry French Toast with Maple Syrup

Caramelized Onion, Bacon and Swiss Frittata

Chicken Sausage

Citrus Infused Water

\$43 Per Guest

WEDNESDAY - ASPEN

Selection of Chilled Juices

Local, Seasonally Inspired Sliced and Whole Fruits

Beignets, Banana Bread and Seasonal Croissant

Build Your Own Yogurt Parfait

Cage Free Scrambled Eggs with Cheddar Cheese

Breakfast Potatoes

THURSDAY - DENVER

Selection of Chilled Juices

Agave Fruit Salad and Seasonal Whole Fruits

Blueberry Muffins, Assorted Danishes and Seasonal Croissant

Southwest Breakfast Potato Casserole with Ham, Sausage, Bacon, Green Chili and Cheddar Jack

Cheddar Scrambled Eggs with Scallion Garnish

Bacon & Sausage

Blackberry-Lemon Infused Water

\$44 Per Guest

FRIDAY - LOVELAND

Selection of Chilled Juices

Raspberry Orange Macerated Fruit and Seasonal Whole Fruits

Pecan Maple Sticky Buns, Dried Cherry Marsala Breakfast Bread and Seasonal Croissant

Artichoke, Red Pepper and Fontina Frittata

Italian Sausage and Mushroom Frittata

Pink Peppercorn Sprinkled Bacon

Rosemary Breakfast Potatoes

Blackberry Water

\$43 Per Guest

SUNDAY - ROCKY MOUNTAIN

Selection of Chilled Juices

Local, Seasonally Inspired Sliced and Whole Fruits with Honey Yogurt

Assorted Danishes, Blueberry Muffins and Seasonal Croissant

Chef's Yogurt and Berry Parfaits

Southwest Steak Tip, Manchego and Red Pepper Frittatas

Smoked Paprika Seasoned Breakfast Potatoes

Breakfast Sausage

Basil-Strawberry Infused Water

\$43 Per Guest

Regular Sausage Patties

Strawberry-Mint Infused Water

\$44 Per Guest

SATURDAY - BOULDER

Selection of Chilled Juices

Seasonal Whole Fruits

Blackberry and Peach Coffee Cake, Banana Nut Muffins and Seasonal Croissant

Build Your Own Granola and Parfait Station

Vegan Agave Granola

Dried Fruits, Honey, Strawberries, Cinnamon Toasted Nut Medley

Spinach, Red Pepper, Egg White Scramble

Healthy Breakfast Skillet with Olive Oil, Roasted Red Potatoes, Caramelized Onions and Artichokes

Pineapple Infused Water

\$44 Per Guest

Pricing based on 60 minutes maximum service. Add Gluten Free house made breakfast bread options for additional \$2 per guest. All Buffet Breakfasts Include Freshly Brewed Royal Cup Regular and Decaffeinated Coffee and Assorted Tazo Teas. Upgrade to Starbucks Coffee for additional \$1 per guest. A small group fee of \$75.00 will apply to hot buffet menus for groups under 25 attendees. Prices are subject to 25% taxable Service Charge, 8% Sales Tax and City of Aurora 1.5% Public Improvement Fee. Menu Pricing May Change Based on Availability and Market Conditions within Thirty (30) Days of the Event.

BREAKFAST BUFFET

Heartier breakfast options will nourish your attendees as they begin their day.

SIGNATURE CONTINENTAL

Selection of chilled juices

Seasonal sliced fresh fruit display

Assortment of freshly baked pastries

\$29 Per Guest

HEART HEALTHY

Selection of Chilled Juices

Fresh sliced fruit

Whole wheat and multigrain breads served with a variety of butter and preserves

Steel Cut Oatmeal with Vegan Cherry Compote

Build-your-own yogurt parfait with house made granola, honey, chia seeds and dried fruit, Seasonal Berries

Scrambled cage free egg whites

Turkey Sausage Links

Chef's Choice infused water

\$45 Per Guest

BREAKFAST ENHANCEMENTS

Additional specialty items are available to elevate existing breakfast buffets. Enhancements are only sold as an addition to a Breakfast of the Day or Breakfast Buffet and the minimum order is equal to the guarantee for the meal.

BREAKFAST BURRITO

Scrambled Eggs, Ancho Spiced Potatoes, Cheddar Cheese
Choice of Vegetarian or Chef's Pork Green Chili Accompanied
with House Made Salsa

Add-On One Meat | \$3

ALL AMERICAN

Selection of Chilled Juices

Seasonal sliced fresh fruit display

Assortment of freshly baked pastries

Scrambled cage free eggs

Bacon

Sausage Links

Breakfast Potatoes

\$43 Per Guest

ANYDAY BRUNCH

Selection of chilled juices

Seasonal sliced fresh fruit display

Freshly bakes pastries, coffee cakes and muffins

Assorted bagels served with smoked salmon, cream cheese
and assorted toppings

Bacon and Sausage

Chef's Choice Assorted Mini Frittata

Waffles with a brandy peach compote and cardamon vanilla
whipped cream served with syrup and butter

\$49 Per Guest

BREAKFAST SANDWICH

Cheddar Cheese and egg on English muffin

Add-On One Meat | \$2

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Choose One: Chorizo Bacon Pork Sausage Ham Vegetarian Sausage

\$10 per guest

CHEF'S SALMON BAGEL

Honey smoked salmon and cream cheese mousseChianti pickled onions

\$10 per guest

SEASONAL INDIVIDUAL FRITTATA - SELECT ONE

Florentine Frittata | Spinach, roasted mushroom and roasted tomato Lorraine Frittata | Bacon, caramelized onion, swiss Denver | Ham, red pepper and cheddar jack cheese with ranch seasoning Vegetable | Red pepper, artichoke, spinach, roasted mushroom, onion and mozzarella

\$10 per guest

BYO YOGURT PARFAIT

Vanilla YogurtChefs Vegan GranolaFresh berriesHoneyDried Fruits

\$17 per guest

BUILD YOUR OWN BISCUITS AND GRAVY

Homemade BiscuitsWith Your Choice of Toppings:Chopped Pork Sausage, Smoked Bacon, Ham, Onions, Tomatoes, and Scallions

\$18 per guest

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PLATED BREAKFAST

All plated meals include Royal Cup regular and decaf coffee, Tazo tea, orange juice, water service, seasonal fruit and fresh bakery items. Add Gluten Free house made breakfast bread options \$2 per guest.

CLASSIC AMERICAN

Cheddar scrambled eggs

Roasted breakfast potatoes

Sausage links

Choose One: Ham Bacon

\$9 per guest

BREAKFAST TACO STATION

Cheddar Scrambled EggsChoice of Vegetarian OR Chef’s Pork Green ChiliAncho Seasoned Breakfast PotatoesCheddar Jack CheeseSalsa Roja and Sour creamFlour and Corn Tortillas

Add-On | \$5

Agave Fruit Salad

\$19 per guest

STEEL CUT OATMEAL

Mixed nut medley, fresh berries, dried fruits, brown sugar, honey, milk

\$12 per guest

HARD BOILED EGGS

\$18 per dozen

SEASONAL FRUIT BASKET

Daily Selection of Seasonal Whole Fruit

\$44 Per Dozen

COLORADO BREAKFAST BURRITO

Scrambled eggs

Cheddar Jack cheese

Spiced Potatoes

Smoked Bacon

\$42 Per Person

FLORENTINE FRITTATA

Garlic spinach

Roasted red pepper

Manchego and parmesan

Rosemary roasted breakfast potatoes

\$38 Per Person

AURORA BREAKFAST

Sundried tomato and artichoke frittata

Bacon wrapped Chicken apple sausage

Potato crusted potato

Elevated pastries & fruit salad

\$47 Per Person

Chorizo

Housemade pork green chili

(Vegetarian on request)

\$38 Per Person

PASSION FRUIT FRENCH TOAST

Custard-soaked brioche

Passion fruit glaze

Seasonal berries

Roasted breakfast potatoes

Maple syrup

Choice of Bacon or Sausage links

\$39 Per Person

Upgrade to Starbucks Coffee for additional \$1 per guest. Prices are subject to 25% taxable Service Charge, 8% Sales Tax and City of Aurora 1.5% Public Improvement Fee.Menu Pricing May Change Based on Availability and Market Conditions within Thirty (30) Days of the Event.



BREAK OF THE DAY

All Break of the Days Include Freshly Brewed Royal Cup Regular and Decaffeinated Coffee and Assorted Tazo Teas. Pricing Based on 90 Minutes of Service.

MONDAY AM

Healthy Vegan Acai Mixed Berry Shooters

Seasonal Fruit Skewers with Yogurt Dip

Orange Basil Water

\$50 Per Guest

TUESDAY AM

Chia Parfait with Almond Milk, Coconut and Fresh Berries
(Vegan Upon Request)

Hand Crafted Coffee Cake

Cantaloupe Water

\$50 Per Guest

WEDNESDAY AM

Build Your Own Trail Mix - Granola, Almonds, Cashews,
Peanuts, Sunflower Seeds, M&M's, Raisins and Dried Fruit

Healthy Vegan Strawberry Banana Shooters

Citrus Mint Water

\$50 Per Guest

THURSDAY AM

Vegan Cherry Granola Bites

Fruit Skewers with Lemon Mint Yogurt

Smashed Blueberry Water

\$50 Per Guest

FRIDAY AM

Healthy Vegan Acai Mixed Berry Shooters

Seasonal Whole Fruit

Raspberry Coffee Cake

MONDAY PM

Denver Nacho Display - Fresh Tortilla Chips, Chili con Queso,
Black Olives, Pickled Jalapenos, Scallions, Guacamole, Crema,
Salsa Roja

Chocolate Chip Cookies

Lime Watermelon Water

\$50 Per Guest

TUESDAY PM

Vegan Crudite with Red Pepper Hummus

Bacon Wrapped Dates with Maple Gastrique

Macaroons

Orange Cucumber Water

\$50 Per Guest

WEDNESDAY PM

Vegan Southwest Dipping Display - Morita Salsa, Ancho
Tomatilla Salsa, Guacamole, Gluten Free Chips and Boulder
Nita Crisps

Vegan Avocado Mousse Shooters

Lime Watermelon Water

\$50 Per Guest

THURSDAY PM

Sweet & Salty - Chocolate and Yogurt Covered Pretzels,
Individual Mixed Nuts, Local Vegan Potato Chips, Chocolate
Covered Raisins, Chocolate Covered Espresso Beans

Blackberry Lemon Water

\$50 Per Guest

FRIDAY PM

Denver Nacho Display - Fresh Tortilla Chips with Chili con
Queso, Black Olives, Pickled Jalapenos, Scallions, Guacamole,
Crema and Salsa Roja

Chocolate Chip Cookies

Orange Basil Water

\$50 Per Guest

SATURDAY AM

Chia Parfait with Almond Milk, Coconut and Fresh Berries
(Vegan Upon Request)

Apple Cider Glazed Cinnamon Rolls

Cantaloupe Water

\$50 Per Guest

SUNDAY AM

Vegan Cherry Granola Bites

Fruit Skewers with Lemon Mint Yogurt

Smashed Blueberry Water

\$50 Per Guest

Lime Watermelon Water

\$50 Per Guest

SATURDAY PM

Vegan Crudite with Red Pepper Hummus

Brie and Apple Canapes

Macaroons

Orange Cucumber Water

\$50 Per Guest

SUNDAY PM

Sweet & Salty - Chocolate and Yogurt Covered Pretzels,
Individual Mixed Nuts and Local Vegan Potato Chips, Chocolate
Covered Raisins and Espresso Beans

Blackberry Lemon Water

\$50 Per Guest

Upgrade to Starbucks Coffee for additional \$1 per guest. Prices are subject to 25% taxable Service Charge, 8% Sales Tax and City of Aurora 1.5% Public Improvement Fee. Menu Pricing May Change Based on Availability and Market Conditions within Thirty (30) Days of the Event.

MORNING & AFTERNOON BREAKS

THE CHERRY BREAK TABLE

Artisan Boylan's Black Cherry Soda

Cherry Turnovers

Cherry Coconut Granola Bites

Sour Cherry Bruschetta

\$20 Per Guest

POWER BREAK

Kind and Cliff Bars

Trail Mix

Fresh Fruit Skewers, Served with Greek Yogurt Honey-Mint Dip

\$16 Per Guest

CLASSIC BREAK

Pigs in a Blanket with Smoked Honey Mustard

Spicy Cajun Trail Mix

Individual Bags of White Cheddar Popcorn

Soft Pretzels with Cheddar Fondue

Chocolate Chip Cookies

\$20 Per Guest

BUILD YOUR OWN TRAIL MIX

Granola, Almonds, Cashews, Peanuts, Sunflower
Seeds, M&M's, Raisins and Dried Fruit

\$20 Per Guest

BUILD YOUR OWN AVOCADO TOAST
Vegan Upon Request

Vegan Grilled Ciabatta toast point / Avocado and tomato spread

Arugula and Spinach / Pickled Onion / Lemon Dressing and Elderberry Balsamic / Chef's Pepitas

\$19 Per Guest

BUILD YOUR OWN ASIAN STREET TACO STATION
Ginger Garlic braised Pork

Sriracha Chicken

Chef Made Kim Chi

Spicy Pickled Cucumbers

Cilantro Crema

Flour Tortillas

Sesame Seeds

Sriracha

Wonton Crisp

\$22 Per Guest

BALLPARK

Tri-colored Tortilla Chips DF, V, VEG, GF with Cheddar Cheese Sauce VEG, GF

Guacamole DF, V, VEG, GF

House Roasted Peanuts DF, V, VEG, GF

Artisanal Bottled Root Beer

\$20 Per Guest

FIT AND HEALTHY

Chia Parfait with Almond Milk, Coconut and Fresh Berries

Assorted Kind & Cliff Bars

Trail Mix

Chef's Choice of Infused Water

\$17 Per Guest

VEGAN MEDITERRANEAN BREAK

DENVER NACHO DISPLAY

Fresh Tortilla Chips with Chili con Queso, Black Olives, Pickled Jalapenos, Scallions, Guacamole, Crema and Salsa Roja

\$21 Per Guest

SOUTHWEST DIPPING DISPLAY
Vegan Upon Request

Morita Salsa

Ancho Tomatilla Salsa

Guacamole

Gluten Free chips, Boulder Nita crisp

\$18 Per Guest

SWEET & SALTY

Chocolate and Yogurt Covered Pretzels

Individual Mixed Nuts and Local Vegan Potato Chips

Chocolate Covered Raisins and Espresso Beans

\$19 Per Guest

VEGAN MORNING BREAK

Vegan Cherry Peanut Protein Bites with Coconut

Fresh Fruit Skewers with Orange Agave Glaze

Chef's Choice of Healthy Vegan Smoothie Shooters

\$20 Per Guest

VEGAN FLATBREAD BREAK

Crudite and Vegan Crostini with Roasted Red Pepper Hummus,
Olive Tapenade and Roasted Eggplant Dips

\$20 Per Guest

Chef's Assorted Flatbreads, Served al Fresca

Roasted Tomato, Cucumber and Vegan Pesto

White Bean Puree with Wild Mushrooms and Truffle

Curried Chickpea Puree with Tumeric, Roasted Squash and
Caramelized Onion

\$20 Per Guest

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A LA CARTE BAKERIES AND SNACKS

Variety of goods available during morning and afternoon breaks.

BAKERIES

Assorted Cookies | \$51 Per Dozen
Chocolate Chunk, Peanut Butter, Oatmeal Raisin

Brownies and More | \$54 Per Dozen
Chocolate Brownies & Chef's Choice of petite desserts

Assorted Bagels | \$48 Per Dozen
Served with Roasted Red Pepper, Berry, and Plain Cream
Cheese

Assorted Croissants and Beignets | \$35 Per Dozen

SNACKS

Whole Fruit Basket | \$44 Per Dozen
Seasonal Selections

Candy Bars Galore | \$39 Per Dozen
Reese's Peanut Butter Cups, Reese's Crunch Bar, Kit Kat's,
Hershey's Bar and Hershey's Almond Bar

Seasonally Inspired Sliced Fruit | \$9 Per Guest

House Made Hummus | \$9 Per Guest
Red pepper Hummus with Pita Chips and Chef's Choice
vegetables.

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A LA CARTE BEVERAGES

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

ALL DAY BEVERAGE STATION

Freshly Brewed Royal Cup Regular and Decaffeinated
CoffeeAssorted Tazo Teas with Freshly Cut Lemons and Local
HoneyAssorted Soft DrinksBottled Water*Refreshed 3x
Throughout the Day / 8 Hours of Service * UPGRADE to
Starbucks Coffee at additional \$1 per guest

\$31 Per Guest

COFFEE AND TEA

Freshly Brewed Royal Cup | \$91 Per Gallon
Regular and Decaffeinated Coffee

Assorted Tazo Teas with Freshly Cut Lemons and Local Honey |
\$91 Per Gallon

Upgrade to Starbucks Regular and Decaf Coffee, Tazo Teas |
\$95 Per Gallon

SOFT DRINKS AND BOTTLED WATER

Regular and Diet Pepsi Branded Soft Drinks | \$6 Each

AND MORE

Chilled Juices | \$60 Per Gallon
Orange, Apple, Grapefruit, Cranberry

Aquafina Bottled Water | \$6 Each

.....

SPECIALTY BOTTLED BEVERAGES

Colorado Local Sodas | \$6.50 Each

.....

Red Bull Regular and Sugar-Free | \$6.50 Each

.....

Lemonade | \$60 Per Gallon

.....

Iced Tea | \$60 Per Gallon

.....

INFUSED WATER STATION

Chef's Choice | \$32 Per Gallon

.....

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LUNCH OF THE DAY

A part of Hyatt’s menu of the day program, our lunch of the day is designed to make planning your event easy – and it’s the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren’t repeating options. All prices noted are for the designated day only, if chosen on an alternate day, an additional \$5 per guest applies.

BACKYARD BBQ – MONDAY

Mixed Green Salad with Ranch and Citrus Yogurt Dressing

.....

Blackened Potato Salad

.....

Vegan Apple Cider Cole Slaw

.....

Smoked Brisket, Ancho BBQ Sauce

.....

BBQ Pulled Pork

.....

Gold Canyon Burgers (Vegan Patties Available Upon Request)

.....

Brioche Buns, Pickles, Tomatoes, Lettuce, Onion, Assorted Sliced Cheese

.....

French Fries, Ketchup, Mustard, Mayonnaise

.....

Apple Pie with Cinnamon Whipped Cream and Low Sugar Cherry Oatmeal Cookies

.....

\$56 Per Guest

SOUTHWEST BUFFET - TUESDAY

Tortilla soup accompanied with tortilla crisps and guacamole

.....

Southwest Caesar - roasted corn, black beans, tomatoes, and shaved parmesan

.....

Beef Barbacoa

.....

Shredded Chicken Tinga Poblano

.....

Pico De Gallo, Shredded Lettuce, Sour Cream, Morita Salsa

.....

Spanish Rice

.....

Borracho Beans

.....

Tortillas

.....

Caramel Stuffed Churros

.....

\$56 Per Guest

CLASSICS - WEDNESDAY

Build your Own Vegetarian Cobb Salad
Romaine and Spring Mix, Tomato, Carrots, Cucumber, Hard-boiled Egg, Blue Cheese, Pink Peppercorn Ranch, Blue Cheese Dressing and Lemon Yogurt Dressing

Cider brined pork loin with apple marsala glaze

Green beans almonline

Macaroni and cheese

Classic Meatloaf with Red Wine Demi Glace

Pecan Pie and Vegan Apple Cobbler

\$54 Per Guest

ASIAN BUFFET - FRIDAY

Build Your Own Asian Salad
Purple cabbage, cucumber, carrots, edamame, red pepper, peanuts, ginger soy and yuzu sesame yogurt dressings

Vegetable spring rolls with sweet and sour sauce

Beef with broccolini in sweet sesame sauce

Chicken stir fry with seasonal vegetables in an orange ginger sauce

Pineapple fried rice and Asian Noodle salad

Asian vegetable medley

Healthy Low Sugar Mango Lime Cake, Five Spice Whipped Cream served on the side

\$54 Per Guest

DENVER CLASSIC - SUNDAY

Mixed green salad with elderberry, macerated cucumber, onion, and tomatoes with goat cheese, lemon thyme dressing and chipotle yogurt dressing

Colorado pork green chili

Chicken Tinga enchiladas

Grilled bistro steak

LITTLE ITALY - THURSDAY

Artisanal Cheese and Charcutiere Display
Served with Chef's Choice Accoutrements

Arugula and Romaine Caesar
Seasonal tomatoes, Shaved parmesan and Garlic Anchovy dressing

Grilled Chicken Caprese
Heirloom Aged Balsamic, fresh Mozzarella and Basil

Italian Meatballs in Roasted Tomato Basil Sauce

Penne Pasta with Marsala Cream Sauce
with Caramelized Red Onion, Sundried Tomato, and Basil

Italian Sausage with Sweet Bell Pepper
Bermuda Onion Rosemary Basil Sauce

Garlic Bread

Tiramisu and Low Sugar Blood Orange Olive Oil Cakes

\$56 Per Guest

BUILD YOUR OWN SANDWICH BUFFET - SATURDAY

Roasted Tomato Bisque

Build Your Own Bistro Salad - Cucumbers, Tomatoes, and Shredded Carrots with Orange Parsley Yogurt Dressing and Pink Peppercorn Ranch

Mustard Potato Salad

Sliced Turkey, Sliced Ham and Roast Beef

Sliced Swiss and Sliced Cheddar Cheese

Lettuce, Tomatoes, Onions, and Pickles

Ketchup, Mustard, and Mayonnaise

An Array of Fresh Baked Breads

Assorted Cookies and Vegan Granola Bites

\$52 Per Guest

ancho demi glaze and fresh tomato relish

Edamame succotash

Cilantro lime rice

Flourless chocolate cake with caramel sauce and Sticky toffee bread pudding

\$58 Per Guest

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GRAB ‘N GO LUNCH

Our Grab ‘n Go lunches are customizable and easy to serve, you just choose the options you want to offer your attendees. Ideal for attendees headed to the airport or taking lunch to their guest room. If chosen to consume onsite in event space, additional \$3 Per Guest applies.Gluten Free Bread Available for Additional \$3 Per Guest. Served with Individually Wrapped Utensils and Condiments.Choice of up to 3 Sandwiches.

BOXED LUNCH

Includes Chef's Choice Chips and a Cookie

- Turkey Sandwich
Roasted Turkey, swiss, ranch mayo, lettuce, tomato, onion
- Rosemary Chicken Caprese Sandwich
Aged Balsamic, pesto aioli, arugula, mozzarella
- Roast Beef
Gorgonzola horseradish cream, lettuce, tomato, pickled Bermuda onion
- Italian Sandwich
Ham, salami, capicola, provolone cheese, oil, vinegar, pesto aioli
- Ham and Swiss
Lettuce, tomato, honey mustard mayonnaise
- Veggie Caprese
Fresh mozzarella, tomato, arugula, pesto mayo, aged Balsamic

\$40 Per Guest

UPGRADED BOXED LUNCHES

Includes an Artisan Salad, Chef's Choice of Chips and a Cookie

- Fall Turkey
Roasted turkey breast, cranberry almond compote, arugula, brie cheese, tomato, butter croissant
- Smoked Salmon Wrap
Arugula, fried caper, pickled Bermuda onion, spinach, seasonal tomato
- Ancho Steak Wrap
Grilled bistro tender steak, chipotle mayo, roasted onions and peppers, cheddar jack cheese and seasonal tomato
- Balsamic Portobello Wrap
Whipped mascarpone goat cheese mousse, arugula, pickled red onion, roasted tomato.

\$47 Per Guest

VIP BOXED MEALS

Includes Chef's Choice Chips and Gluten Free Flourless Chocolate Brownie

- Seared Ahi Nicoise
Seared Ahi, mixed green, fingerling potatoes, tomatoes, haricot vert, egg, kalamata olives, red pepper, mustard champagne dressing
- Thai Beef Salad
Sriracha grilled sirloin, Asian quinoa with edamame, red pepper, onion, cilantro, mixed greens, Thai dressing
- Curried Chicken Salad
Turmeric roasted squash, dried cherry Basmati pilaf, yogurt dressing

Herb Roasted Salmon
Wild rice Craisan pilaf, lemon cream cheese, citrus arugula salad and white Balsamic dressing

\$46 Per Guest

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PLATED LUNCH

Ideal for a lunch meeting, our composed plated lunches feature Chef’s seasonal specialties including a salad or soup, entrée, and dessert. Three Course Plated Lunch - Select a Starter, an Entree and a Dessert -

TWO COURSE SALAD ENTREE

Salad Entree and Dessert

Ahi Tuna Salad | \$47 per person
Seared Rare Ahi, Wakame, Soy Caramel, Wasabi Aioli, Pickled
Ginger, Sesame Seeds

BLT Salad | \$43 per person
Bibb Lettuce, Bacon, Tomato, and Blue Cheese with Green
Goddess Dressing

Aurora Chopped Salad | \$43 per person
Romaine, Hard Boiled Egg, Pickled red onion, Blue cheese,
bacon bits, Citrus Guacamole, Grilled Chicken Breast,
Peppercorn Ranch

STARTER

Select One Watermelon Yogurt or Citrus Mint Yogurt Dressing
Available Upon Request

Spinach and Blackberry Salad
Roasted almonds, feta, chianti pickled onions, seasonal
tomato, watermelon champagne dressing

Heirloom Gazpacho
Cucumber, tomato, jalapeno with crispy chickpeas

Mixed green Salad
Dried cranberries, goat cheese, Candied pecans, pickled apples
and blood orange white balsamic

Red Pepper Tomato Bisque
Goat cheese crumbles

House Caesar
garlic anchovy dressing, shaved parmesan, seasonal tomato,
croutons on the side

House Salad
Mixed greens with carrots, cucumbers, elderberry balsamic
and ranch

Caprese Salad
Spring mix, seasonal tomato, fresh mozzarella, pesto,
elderberry balsamic

MAIN ENTREE

Select One

Herb Roasted Chicken | \$50 per person
With Lemon Artichoke Cream Sauce, White Bean Ragout, Fresh
Market Vegetables

Brown Sugar and Cajun Crusted Salmon | \$56 per person
Salmon Orange agave glaze, herb roasted fingerling potatoes,
fresh market vegetables

Rosemary Grilled Bistro Tender | \$56 per person
Cognac cream demi cream sauce, parmesan whipped
potatoes, fresh market vegetables

DESSERT

Select One

Healthy Vegan Sticky Toffee Banana Trifle

Strawberry Shortcake
Lemon vanilla cake, macerated strawberries, chantilly cream

Amaretto Chocolate Cremeux
Macerated berries

Passionfruit Mousse
Seasonal berries, candied citrus

Flourless Chocolate Decadence Cake

Pan Roasted Chicken | \$50 per person
Pink peppercorn marsala glaze, roasted garlic fontina whipped potatoes, fresh market vegetables

New York Strip | \$60 per person
Chianti demi glaze, wild mushroom risotto, artichoke and baby pepper relish

VEGETARIAN/VEGAN ENTREE
Same Price as Selected Entree

Impossible Sausage Stuffed Peppers with Red Quinoa Pilaf

Eggplant Rollatini
Artichoke risotto with basil tomato sauce, roasted fingerling, Chianti glaze

Ratatouille Stuffed Pepper
Organic red quinoa pilaf, roasted asparagus, aged balsamic glaze

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Hazelnut ganache, candied citrus

New York Style Cheesecake
With a Grand Marnier strawberry coulis

Tiramisu
With candied fruit and raspberry amaretto coulis



HORS D’OEUVRES

Our bite-size, mouth-watering appetizers are best served during a reception prior to dinner. We offer a variety of cold and hot options for your attendees to enjoy. Minimum order of 25 pieces per selection.

CHILLED & PLEASING TO THE PALETTE
Our Chef has a Vast Library of Appetizer Options so Always Inquire for More Selections.

Caprese Skewers | \$6
Seasonal tomato, fresh mozzarella, aged balsamic, pesto

Ahi Tuna | \$7
Cucumber round, Wakame salad, soy caramel, pickled ginger, wasabi crema

Blackberry Goat Cheese Flatbread | \$7

HOT AND SURE TO SATISFY
Chef and His Talented Team have Created a Number of Internationally Themed Items that Any Conference or Event Attendee Will Relish.

Bacon Wrapped Dates | \$6.50
With a sherry smoked paprika gastrique

Vegetable Spring Roll | \$6.50
Sweet chili dipping sauce

Truffle Cheese Stuffed Mushrooms | \$7

Whipped Goat Cheese, Cherry Amaretto, Balsamic, Almonds

Shrimp Cocktail Shooter | \$7
Bloody Mary cocktail sauce, lemon

Cantaloupe Skewer | \$7
Quince, Manchego, Apple Cherry Gastrique

Tequila Lime Shrimp | \$7
Cilantro agave, grilled pineapple

Brie Stuffed Strawberries | \$7
Elderberry balsamic, micro mint crystals

Bacon Wrapped Dijon Chicken Skewers | \$7
With smoked honey mustard

Braised Pork Belly | \$7
Pickled apple, black currant gastrique

Lobster Mac and Cheese Spoons | \$7
Ditalini pasta, tomato, basil, parsley, cognac cream

Ginger Beef Satay | \$7
With Pineapple peanut sauce

Wild Game Albondigas | \$7.50
Elk, venison, boar, duck with sherry red pepper glaze

Lamb Chop Lollipops | \$8
With pomegranate glaze

A Butler Passing Fee of \$100.00 Per Server will Apply. Prices are subject to 25% taxable Service Charge, 8% Sales Tax and City of Aurora 1.5% Public Improvement Fee. Menu Pricing May Change Based on Availability and Market Conditions within Thirty (30) Days of the Event.

PRESENTATION STATIONS

Curate a perfectly paired reception for your attendees, featuring unique possibilities from exceptional cheeses to locally inspired food stations. All stations require a minimum of 25 guests or more.

PASTA ACTION STATION

Penne in Roasted Tomato Basil Sauce

Fettuccini in Classic Alfredo Sauce

Sauteed Mushrooms, Chili Flakes, Parmesan, Caramelized Onions

ADD A PROTEIN | \$6
Garlic Shrimp Peppered Beef Grilled Chicken

\$19 per guest

TIJUANA TACO CART

Barbacoa, Chicken Tinga Poblano and Chef's Pork Carnitas

Flour Tortillas

Chipotle Salsa, Guacamole, Pico de Gallo, Tortilla Chips

\$26 per guest

COLORADO DIPPING STATION

Chef's Assortment of Flatbreads and Tortilla Chips

Citrus Guacamole, Ancho Tomatillo Salsa, Smoky Morita Salsa

\$19 per guest

CRUDITE

Fresh Seasonal Vegetables, Red Pepper Hummus

Assorted Crackers, Ranch Dressing

\$14 per guest

ARTISANAL CHARCUTERIE

Imported Cheese, Artisan Salami

Dried Fruits, Cornichon, Olives

Assorted Crackers and Flatbreads

\$20 per guest

"LET US" LETTUCE WRAPS

Marinated Beef and Chicken, Asian Noodle Salad, Lettuce Cups

Shitake Mushrooms, Snow Peas, Carrots, Peanuts, Cucumber Threads

Peanut Sauce, Sweet Chili Sauce and Sesame Soy

\$23 *per guest*

STRAWBERRY FIELDS

Strawberry Shortcake Shooters

Chocolate Dipped Strawberries

Cheesecake Stuffed Strawberries

\$20 *per guest*

SYMPHONY OF CHOCOLATE

Flourless Chocolate Cakes Bites

Chocolate Mousse Shooters

Chocolate Dipped Espresso Beans

Truffles

\$20 *per guest*

DENVER DELIGHT

Assorted Donuts

Beignets

Petite Cheesecake Bites

\$17 *per guest*

GLUTEN FREE SWEET TOOTH

Chocolate Chip Cookies

Truffles

Flourless Brownie Bites

\$20 *per guest*

Pasta Action Station Requires a Chef Attendant at \$100+ Per Station, up to 2 Hours. Prices are subject to 25% taxable Service Charge, 8% Sales Tax and City of Aurora 1.5% Public Improvement Fee. Menu Pricing May Change Based on Availability and Market Conditions within Thirty (30) Days of the Event.

CARVING STATIONS

An ideal complement to your reception, our carving stations feature show-stopping meat with Chef's personally selected sides. Station Attendant Required - \$200 per attendant for up to two hours. *purchase of plated dinner, buffet dinner, or reception package required

SLOW ROASTED TURKEY BREAST

Sage and thyme roasted turkey breast Presented with Chef's brandy cranberry sauce, roasted garlic mashed potatoes, turkey Au jus, assorted rolls.

\$550 *per 50 guests*

CIDER AND ROSEMARY BRINED PORK

Pork Loin Cooked to Perfection served with Maple Bacon Demi, Romaine and Spinach salad with Blood Orange White Balsamic Dressing and Roasted Garlic Whipped Potatoes

\$550 *per 40 guests*

CRUSTED PRIME RIB

Herb and Butter Crusted Prime Rib served with a Caesar Salad with Shaved Parmesan, Roasted Fingerling Potatoes, with Fresh Horseradish and a Cabernet Au Jus

\$700 *per 25 guests*

GLAZED HAM

Maple and Brown Sugar Glazed Ham served with Tomato and Mozzarella Salad, Herb Roasted Fingerling Potatoes with a Dijon Mustard Sauce on the Side

\$550 *per 40 guests*

COLORADO BRISKET

Smoked Brisket served with Ancho BBQ Demi, Blackened Potato Salad, Borracho Beans and Cilantro Tomato Coleslaw

\$500 *per 15 guests*

OVEN ROASTED SALMON

With Thyme Roasted Fingerling potatoes, Citrus Broccolini, Dijon Rosemary Cream, Brandy Cranberry Compote, Brioche Rolls, and Artisan flatbreads.

\$450 *per 25 guests*

Prices are subject to 25% taxable Service Charge, 8% Sales Tax and City of Aurora 1.5% Public Improvement Fee.Menu Pricing May Change Based on Availability and Market Conditions within Thirty (30) Days of the Event.

RECEPTION PACKAGES

Minimum order of 25 guests per package.

COLORADO TAPAS

- Elk jalapeno brat bites in smoked pepper sauce
- Heirloom Tomato Caprese Skewers with elderberry balsamic
- Tequila Lime Shrimp Skewer with pineapple and cilantro agave
- Chips, Salsa and Guacamole

\$43 per guest

TASTE OF INDIA

- Seasonal Crudite with Red Pepper Hummus and Spicy Eggplant Dip
- Served with Grilled Flat breads pita chips
- Vegetable Samosas with Mint Cilantro Chutney Dipping Sauce and Tamarind Dipping Sauce
- Curried Chicken Salad Sliders with dried cherries & cilantro
- Lamb Kebob
- Colorado ground Lamb with Traditional spices and red pepper yogurt dipping sauce

\$47 per guest

TASTE OF THE ROCKIES

- Wild Game Meatballs with Truffle Demi Cream
- Artisanal Cheeses and Charcuterie Platter
- Assortment of Chips and Salsa

\$47 per guest

FALL MEDITERRANEAN

- Brie en Croute Stuffed with citrus raspberry jam, almonds accompanied with dried fruits and crackers
- Red Pepper Hummus and Crudite
- Rosemary Lamb Lollipops
- Dijon Chicken Bacon Skewers
- Macaroons

\$48 per guest

GASTROPUB

- Assorted Flatbread Pizzas
- Bacon Wrapped Dates
- Bison Sliders with Smoked Cheddar and Red Pepper Aioli
- Macaroon and Brownies

\$43 per guest

Prices are subject to 25% taxable Service Charge, 8% Sales Tax and City of Aurora 1.5% Public Improvement Fee.Menu Pricing May Change Based on Availability and Market Conditions within Thirty (30) Days of the Event.



PLATED DINNER

Chef has hand selected a three-course delectable menu for your attendees to dine on during your refined sit-down evening event. Each course, from soup/salad, entrée, and dessert, melds together to wow your attendee' taste buds. All Plated Dinners Include Freshly Brewed Royal Cup Regular and Decaffeinated Coffee and Assorted Tazo Teas. Upgrade to Starbucks Coffee at \$1 Per Person. Split Entrée Menu Per Person Price Based on the Highest Prices Entrée - Based on 2 Proteins and 1 Vegetarian Entrée

SALADS

Watermelon Yogurt or Citrus Mint Yogurt Dressing Available Upon Request

Caprese Salad

Spring mix, seasonal tomato, fresh mozzarella, pesto, elderberry Balsamic

House Salad

Spring mix, seasonal tomato, cucumber, carrot, pink peppercorn ranch

Classic Caesar Salad

Romaine, Parmesan with Chef's Classic Caesar Dressing

Wedge

Bacon, bleu cheese, tomato, gorgonzola, red onion, bleu cheese dressing

Spinach Salad

Strawberries, candied pecans, goat cheese, pickled Bermuda onion, orange champagne dressing

Spring Salad

Cider poached apple, goat cheese, rehydrated dried cranberries, candied pecans and lemon thyme dressing

Mediterranean Salad

Pepperocini, Kalamata Olives, Cucumber, Feta Cheese, Red Onions, Red Wine Vinaigrette

ENTRÉES

Herb Roasted Chicken | \$63

With Lemon Artichoke Cream Sauce, White Bean Ragout, Fresh Market Vegetables

Rosemary Chicken | \$63

Herb seared airline chicken breast with pink peppercorn Marsala demi, fontina whipped potatoes, fresh market vegetables

Responsibly Sourced Pistachio Crusted Salmon | \$67

Blood orange burr blanc, herb roasted fingerling potatoes, fresh market vegetables

Grilled Filet Mignon | \$84

Wild mushroom risotto, cognac cream sauce, fresh market vegetables

Seared Diver Scallops Over Lobster Bacon Risotto | \$86

Sweet Corn Cream, Warm Asparagus Salad

"Al Pastor" Pork Chop | \$62

Blackberry morita demi, sweet potato bacon hash, fresh market vegetables

Thyme Grilled Bistro Tender | \$67

Parmesan potatoes Au Gratin, roasted baby carrots

Wild Game Meatloaf | \$67

Truffle Chianti demi, parmesan thyme whipped potatoes, fresh market vegetables

DUET ENTRÉES

Surf and Turf | \$88

Petite filet mignon, lobster-shrimp cake, lemon basil aioli, Brandy demi cream, brie and fontina dauphinoise potatoes, fresh market vegetables

DESSERTS

Healthy Vegan Sticky Toffee Banana Trifle

New York Cheesecake

With a Grand Marnier Strawberry Coulis

Manhattan Cut New York Strip and Shrimp Scampi | \$73
Garlic shrimp scampi, tri colored fingerling potatoes, red wine reduction, artichoke squash ragout

Braised Short Rib and Salmon | \$75
Ancho braised short rib, southwest ribbed salmon, range agave glaze, purple potato medley, fresh market vegetables

Bistro Tender and Shrimp | \$77
Rosemary seared bistro steak and rioja bordelaise garlic sautéed shrimp, corn and crab potato soufflé, fresh market vegetables

Tiramisu
With Candied Fruit and Raspberry Amaretto Coulis

Strawberry Shortcake
Lemon Vanilla Cake, Macerated Strawberries, Chantilly Cream

Flourless Chocolate Decadence Cake
Hazelnut Ganache, Candied Citrus

Passion Fruit Tres Leches
Whipped Cream and Strawberry

Double Caramel Grand Marnier Flan
Served in Cosmo Glass with Candied Citrus

Blood Orange Panna Cotta
With Whipped Cream

White Chocolate Passionfruit Mousse

VEGETARIAN/VEGAN ENTREES
Same Price as Selected Entree

Impossible Sausage Stuffed Peppers with Red Quinoa Pilaf

Eggplant Rollatini
Artichoke risotto with basil tomato sauce, roaster fingerling potatoes, Chianti glaze

All Plated Dinners Include Freshly Brewed Regular and Decaffeinated Coffee and Assorted Tazo Teas.Split Entree Menu Per Person Price Based on the Highest Priced Entree - Based on 2 Proteins and 1 Vegetarian Entree. Prices are subject to 25% taxable Service Charge, 8% Sales Tax and City of Aurora 1.5% Public Improvement Fee.Menu Pricing May Change Based on Availability and Market Conditions within Thirty (30) Days of the Event.

PERSONAL PREFERENCE

Designed to offer your attendees a premier restaurant experience in an event setting. Your attendees will have the freedom to choose from four different main course options. The planner selects the starter, salad and dessert courses from appetizing options. This is an option designed to satisfy individual tastes and preferences. Please Allow for a 2-Hour Dining Experience. For Groups with 60 Attendees or Less.

FOUR COURSE DINNER
The Meeting Planner Chooses the Appetizer and Salad in Advance and A Custom Printed Menu Featuring the Entrée Options is Provided for Your Guests at Each Place Setting. Then Our Professional Service Staff Takes Your Guests' Order As They Are Seated.Coffee and Bread Service is Included with All Personal Preference DinnersPlease Allow for a 2-Hour Dining Experience.

Chef's Recommendation
Pork Belly "Al Pastor" - Raspberry Mojo Reduction, Grilled Pineapple Relish Burrata Salad - Pickled Strawberries, Blackberry, Basil Crystals, Orange Segments, Dressing Bison Strip Loin - Sweet potato poblano hash, tri-color cauliflower, served with an Ancho coffee glaze Passionfruit Tiramisu - Rum-infused espresso, candied citrus

\$130 per guest
SALAD SELECTION

APPETIZER SELECTION
Planner selects one to serve all guests

Herb-Oiled Seared Diver Scallops
Purple Cauliflower Puree, Smoked Corn, Bacon Tomato Compote

Maryland Crab Cake
With a Lemon Basil Aioli, Grilled Lemon

Pork Belly "Al Pastor"
Raspberry Mojo Reduction, Grilled Pineapple Relish

Spring Vegetable Ratatouille Tartlet
Arugula Pesto and a Goat Cheese Crumble

MAIN COURSE OPTIONS

Planner selects one to serve all guests

- Burrata Salad
Pickled Strawberries, Blackberry, Basil Crystals, Orange Segments, Dressing
- Chimayo Grilled Watermelon
Mint chiffonade, house-made queso fresco, pistachio crumble, blackberry-infused balsamic
- Grilled Romaine Salad
Imported Spanish peppers, manchego, artisan olives, creamy garlic dressing
- Heirloom Tomato Caprese
Imported mozzarella, artisan greens, pesto, grilled grapes, elderberry-infused balsamic dressing

DESSERT SELECTION

Planner selects one to serve all guests

- Triple Chocolate Cosmo
Flourless chocolate cake, hazelnut chocolate ganache, white chocolate mousse
- Mango Strawberry Trifle
Vanilla chiffon cake with mango cremieux, macerated strawberries, chantilly cream
- Passionfruit Tiramisu
Rum-infused espresso, candied citrus
- Lemon Blackberry Mascarpone Cake
Amaretto cherry mousse, Grand Marnier raspberry coulis

Includes Bread Service and Freshly Brewed Regular and Decaffeinated Coffee and Assorted Tazo Teas. Prices are subject to 25% taxable Service Charge, 8% Sales Tax and City of Aurora 1.5% Public Improvement Fee.Menu Pricing May Change Based on Availability and Market Conditions within Thirty (30) Days of the Event.

BUFFET DINNER

Treat your attendees to a variety of options with our Chef’s inspired dinner buffet. A perfect choice for your evening event for your attendees to select their personal favorites.

SEA AND LAND

- Enjoy the Best of Both Worlds When You and Your Guests Experience Chef's Amazing Vision for This Timeless Combination
- Chef's Choice charcuterie and cheese display with Artisan Accoutrements
- Romaine and Arugula Salad
Grapes, Citrus Pickled Fennel, Goat Cheese, Candied Walnut and Champagne dressing
- Quinoa Tabbouleh Salad
Cucumber, Mint, and Lemon
- Herb crusted Beef Tenderloin

Planner selects up to four entrees to offer at dinner service

- Bison Strip Loin
Sweet potato poblano hash, tri-color cauliflower, and served with an Ancho coffee glaze
- Rosemary Seared Airline Chicken Breast
Pink peppercorn Madeira veloute, manchego whipped potatoes, agave roasted baby carrots
- Grilled Filet Mignon
fontina potatoes au gratin, farmers selection vegetables, drizzled with a stone-ground mustard demi-glaze
- Roasted Alaskan Halibut
Sweet corn succotash, farmers selection vegetables, sauce romesco

MODERN CLASSICS

- Lobster Bisque
- Romaine and Rocket Salad
Poached pears, Dried cherries, Goat cheese candied pecans and Blood Orange Champagne dressing
- Chicken Caprese
Rosemary Grilled Chicken, Red pepper sauce, Bruschetta and Elderberry balsamic
- Wild Game Meatloaf
Pink peppercorn Cognac Demi-glaze
- Fontina Whipped Potatoes

Chianti Demi glaze and Parmesan Crusted Broccolini

Brown Sugar and Cajun Crusted Salmon
Orange Agave Glaze, Artichoke, Sautéed Asparagus

Rosemary and Garlic Roasted Fingerling Potatoes

Tuscan Tiramisu and Macaroons

\$84 *per guest*

COLORADO BUFFET

Enjoy the Simplicity of this Well-Balanced Menu that Will Have You Going Back For More.

Artisan Chips and Salsa display
Morita Salsa, Ancho Tomatillo Salsa, and Citrus Guacamole

Romaine and Spinach Salad
Pimentón pepitas, Shaved Manchego, seasonal tomato, pickled red onion, Prickly pear Agave dressing

Ancho rubbed Bistro Tender
Blackberry Chipotle Demi glaze

Achiote Chicken with Tamarind Pineapple Mango Mojo

Southwest Roasted Fingerling potatoes

Edamame Succotash with Lime Butter

Tres Leches Trifle

\$77 *per guest*

CLASSIC COMFORTS

Smoked Gouda Macaroni and Cheese

BBQ Beef Brisket
Spicy House made pickles

Smoked Pork Ribs
Root Beer BBQ sauce

Fried Chicken

Blackened Potato Salad

Vegan Carolina Coleslaw

Brioche Slider Buns

Apple Pie and Pecan Pie

\$76 *per guest*

Fall Vegetable Medley
Asparagus tips, Artichoke, Red Pepper, Cauliflower in Herbed Oil

Double Caramel Flan in Cosmo glass and Petite Cheesecakes

\$78 *per guest*

FROM THE SEA

Sauteed Mussels and Clams
Citrus Pinot Grigio Broth with garlic and herbs

Seafood Fra Diavola Pasta
Salmon, Shrimp, Scallop

Pistachio crusted Salmon
Blood orange Burr Blanc

Herb Roasted Fingerling Potatoes

Roasted Asparagus with artichokes and balsamic

New York Cheesecake and Truffles

\$84 *per guest*

ITALIA

Artisanal Cheese and Charcuterie Display
served with chef's choice accoutrements

Roasted Tomato Basil Soup

Italian Dual Salad
Caesar Salad
tomato caprese, mozzarella pesto aged balsamic and Caesar dressing on the side

Seared Salmon
lemon, Olive, caper, Anchovy tomato sauce

Rosemary Grilled Chicken Marsala
Lombardo Demi-Glace

Chef's Penne Pasta Bake
Sundried tomato, Marsala Cream, Caramelized onions, Fontina, and Basil

Italian Roasted Vegetables

Blood Orange Limoncello Panna Cotta and Truffles

\$75 *per guest*

ROCKY MOUNTAIN BUFFET

Mini Crab Cakes
lemon basil aioli

Artisanal Cheese and Charcuterie Display
marinated vegetables and crackers

Mixed Green Salad
Seasonal tomato, Cucumbers, carrots Pink peppercorn ranch and Elderberry balsamic

Salmon with Lemon Vodka Caper Cream Sauce

Wild Game Cassoulet with Duck, Elk, and Venison

Red Quinoa Wild Rice Pilaf

Cauliflower, caramelized onion and Fontina ragout

Assorted Mousses and Chocolate truffles

\$79 *per guest*

Pricing based on 60 minutes maximum service. All Buffet Dinners Include Freshly Brewed Royal Cup Regular and Decaffeinated Coffee and Assorted Tazo Teas. Upgrade to Starbucks Coffee for additional \$1 per guest. A Small Group Fee of \$75.00 Will Apply to Hot Buffet Menus for Groups Under 25 Attendees. Prices are subject to 25% taxable Service Charge, 8% Sales Tax and City of Aurora 1.5% Public Improvement Fee. Menu Pricing May Change Based on Availability and Market Conditions within Thirty (30) Days of the Event.



SIGNATURE WINE SERIES

Seasonally inspired and handcrafted for Hyatt hotels, our signature wine series are highlighted wines that your attendees will appreciate.

SEASONAL WINE FEATURE: PARDUCCI, CALIFORNIA

Cooler days and nights bring us a bounty of fresh offerings both in the garden and the kitchen. Roasted meats, intensely flavored fruits and vegetables and the season's bounty are inspiration for our menu. The flavors of autumn, pair perfectly with the wines of South America.

HYATT SIGNATURE WINE SERIES, CANVAS BY MICHAEL MONDAVI

Chardonnay, California | \$42 Bottle

Pinot Grigio, Veneto, Italy | \$42 Bottle

Cabernet Sauvignon, California | \$42 Bottle

Chardonnay, Parducci | \$54 Bottle

Pinot Gris, Parducci | \$54 Bottle

Cabernet Sauvignon, Parducci | \$56 Bottle

Pinot Noir, Parducci | \$57 Bottle

Merlot, California | \$42 Bottle

Pinot Noir, California | \$44 Bottle

COLORADO CRAFT BEER TASTING

Enjoy a Sampling of 4 Colorado Craft Beers!

\$10 Per Drink

A Bartender Fee of \$100 will Apply to All Cash and Host Bars. Bartender Fee is Per Bar and Provides Four Hours of Service. Prices are subject to 25% taxable Service Charge, 8% Sales Tax and City of Aurora 1.5% Public Improvement Fee.Menu Pricing May Change Based on Availability and Market Conditions within Thirty (30) Days of the Event.

BUBBLES, WHITE AND RED WINES

We invite you to peruse our wine list which is arranged by varietal. From a light white wine to full-bodied red, there is something for every palette and occasion.

CHAMPAGNE, SPARKLING WINE & PROSECCO

Villa Sandi, Prosecco il Fresco | \$45 Bottle
Treviso, Italy The aroma is fruity and floral with hints of ripe golden apple and small mountain flowers. The dry, fresh and flavorsome sensation on the palate is followed by a fruity and harmonious aftertaste

Canvas, Blanc de Blancs, Brut | \$47 Bottle
Veneto, Italy Canvas Blanc de Blancs combines dry, fresh, floral and fruity aromas with delicate hints of unique golden apples.

WHITE WINES

Sonoma Cutrer, Chardonnay | \$56 Bottle
Russian River Ranches, CaliforniaVery aromatic, fruit forward with bright acidity balanced by a long focused finish and a light mid-palate creaminess. Crisp and zesty flavors of lemon drop, green apple, white peach and lychee are accented with a nice barrel spice and persistent lime.

The Seeker, Riesling | \$43 Bottle
Veneto, ItalyDelicate aromas and a dry, crisp, vibrant texture featuring apple, pear and peach fruit with hints of white flowers and almonds.

Kim Crawford, Sauvignon Blanc | \$47 Bottle
Marlborough, New ZealandLight straw with yellow and green hues. Citrus and tropical fruits backed by characteristic herbaceous notes resulting in an exuberant wine brimming with juicy acidity and fruit sweetness. The finish is fresh, zesty and lingering.

RED WINES

La Crema, Pinot Noir | \$65 Bottle
Sonoma Coast, CaliforniaCherry pie, cocoa and black tea aromas. Pomegranate, plum and orange zest flavors. All in all, a broad, concentrated and lingering wine.

Oberon, Cabernet Sauvignon | \$62 Bottle
Napa County, CaliforniaA concentrated wine showing vibrant jammy red cherry, candied blackberry and spice flavors with a hint of coffee and lingering dark chocolate notes on the finish.

Drumheller, Cabernet Sauvignon | \$48 Bottle
The bright floral nose of this Cabernet Sauvignon opens to flavors or cola, ripe cherries, fresh blackberry, and cinnamon with a delicate texture. The finish is intense yet silky.

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HAND CRAFTED COCKTAILS

Transform an ordinary bar experience! Mixology is the art of combing ingredients to deliver the perfect harmony of flavor in a drink. At Hyatt, we’ve combined exceptional ingredients and premium spirits for the ultimate experience in taste and balance. Cheers!

BEST OF HYATT

BACARDI SUPERIOR RUM

Grapefruit Delight
Bacardi Superior rum and grapefruit with fresh mint leaves and simple syrup

Sweet Arnold
Bacardi Superior rum and raspberry puree with iced tea and lemonade

\$13 Per Drink

TITO'S HANDMADE VODKA

Mockingbird Ginger
Tito's Handmade vodka and fresh lime juice with agave nectar and ginger beer

Island Splash
Tito's Handmade vodka with pineapple, St. Germaine liqueur, fresh lime juice and agave nectar

\$13 Per Drink

A Bartender Fee of \$100 will Apply to All Cash and Host Bars. Bartender Fee is Per Bar and Provides Four Hours of Service. Prices are subject to 25% taxable Service Charge, 8% Sales Tax and City of Aurora 1.5% Public Improvement Fee.Menu Pricing May Change Based on Availability and Market Conditions within Thirty (30) Days of the Event.

BAR PACKAGES

Whether you would like to host a per-hour, per-drink, or guest pay-per-drink option, there is an opportunity for each event to have the exact beverage offerings of your choice.

SIGNATURE HOST - PER DRINK

Signature Bar Package to include: Conciere Vodka, Conciere Gin, Conciere Rum, Conciere Tequila, Conciere Bourbon, Conciere Whiskey, Conciere Scotch, Conciere Triple Sec, Coors Light, Bud Light, Stella Artois, Fat Tire, Corona, Lagunitas, Titan IPA, Blue Moon Charges are based on the actual number of drinks consumed. Prices shown are Per Drink.

Signature Cocktails | \$10

Canvas Wines by Michael Mondavi | \$10

Champagne/Sparkling Wine/Prosecco | \$10

Cordials | \$10

Domestic Beer | \$6

PREMIUM HOST - PER DRINK

Premium Bar Package to include: Smirnoff, Beefeater, Cruzan, Sauza, Jim Beam, Canadian Club, J&B, Bailey’s, Disaronno, Kahlua, Coors Light, Bud Light, Stella Artois, Fat Tire, Corona, Lagunitas, Titan IPA, Blue Moon Charges are based on the actual number of drinks consumed. Prices shown are Per Drink.

Premium Cocktails | \$11

Featured Seasonal Wines | \$12

Champagne/Sparkling Wine/Prosecco | \$12

Cordials | \$12

Domestic Beer | \$6

Premium and Imported Beer | \$7

Premium and Imported Beer | \$7

Mineral Water/Juices | \$5

Soft Drinks | \$5

SUPER PREMIUM HOST - PER DRINK

Super Premium Bar Package to include: Ketel One, Bombay, Bacardi, Patron, Jack Daniels, Crown Royal, JW Black, Bailey’s, Disaronno, Kahlua, Coors Light, Bud Light, Stella Artois, Fat Tire, Corona, Lagunitas, Titan IPA, Blue Moon Charges are based on the actual number of drinks consumed. Prices shown are Per Drink.

Super Premium Cocktails | \$13

Featured Seasonal Wines | \$12

Champagne/Sparkling Wine/Prosecco | \$12

Cordials | \$12

Domestic Beer | \$6

Premium and Imported Beer | \$7

Mineral Water/Juices | \$5

Soft Drinks | \$5

SIGNATURE HOST - PER PERSON

First Hour | \$18 Per person

Second Hour | \$12 Per person

Each Additional Hour | \$9 Per person

Mineral Water/Juices | \$5

Soft Drinks | \$5

PREMIUM HOST - PER PERSON

First Hour | \$21 Per person

Second Hour | \$14 Per person

Each Additional Hour | \$11 Per person

LABOR CHARGES

Bartender | \$100 per bar
Up to four (4) hours of service

A Bartender Fee of \$100 will Apply to All Cash and Host Bars. Bartender Fee is Per Bar and Provides Four Hours of Service. Prices are subject to 25% taxable Service Charge, 8% Sales Tax and City of Aurora 1.5% Public Improvement Fee.Menu Pricing May Change Based on Availability and Market Conditions within Thirty (30) Days of the Event.