



EVENTS MENU



CONTENTS

<u>BREAKFAST</u>	2
<u>BRUNCH</u>	5
<u>REFRESHMENTS</u>	6
<u>BREAKS</u>	7
<u>LUNCH</u>	11
<u>DINNER</u>	15
<u>RECEPTION</u>	19
<u>BEVERAGE</u>	21
<u>TECHNOLOGY</u>	23
<u>GENERAL INFORMATION</u>	24



BREAKFAST

CONTINENTAL

CONTINENTAL DIVIDE | \$22

- Sliced Fresh Fruit and Berries
- Danishes, Muffins, Croissants
- Assorted Breakfast Cereals with Milk

DELUXE | \$26

- Sliced Fresh Fruit and Berries
- Danishes, Muffins, Croissants
- Selection of Big Daddy's Bagels with Spreads and Jams
- Variety of Yogurts with Canyons Granola

EXECUTIVE | \$28

- Sliced Fresh Fruit and Berries
- Croissants, Danishes, Muffins, and Big Daddy's Bagels with Spreads and Jams
- Variety of Yogurts with Canyons Granola
- Choice of (1) Hot Item:
 - Croissant Sandwich with Egg, Sausage, and Cheese
 - Breakfast Burrito with Egg, Bacon, Potatoes, Peppers, Onions, Cheese, and Colorado Pork Green Chili
 - Buttermilk Biscuit Sandwich with Crispy Fried Chicken and Country Sausage Gravy
 - Assorted Breakfast Quiches
 - Breakfast Tacos with Eggs, Chorizo, Shredded Cheddar, and Honey Chipotle Sauce

All Breakfasts Include Freshly-Brewed Regular and Decaf Coffee, Assorted Hot Teas, and Orange Juice



MARRIOTT BOULDER

2600 Canyon Boulevard, Boulder, CO 80302 | T. 303.440.8877

BREAKFAST

BUFFET

FIT FOR YOU | \$30

- Sliced Fresh Fruit and Berries
- Variety of Greek and Low-Fat Yogurts with Canyons Granola
- Hard-Boiled Eggs
- Turkey Bacon and Turkey Sausage
- Egg White Frittata with Spinach, Tomatoes, and Feta

ROCKY MOUNTAIN | \$33

- Sliced Fresh Fruit and Berries
- Croissants, Danishes, Muffins, and Big Daddy's Bagels with Spreads and Jams
- Variety of Yogurts with Canyons Granola
- Fluffy Scrambled Eggs with Cheese and Chives
- Applewood-Smoked Bacon and Sausage
- Crisp Breakfast Potatoes

BOULDER | \$35

- Sliced Fresh Fruit and Berries
- Croissants, Danishes, Muffins, and Big Daddy's Bagels with Spreads and Jams
- Variety of Yogurts with House-Made Granola
- Choice of (3) Hot Items:
 - French Toast with Fresh Berry Compote and Maple Syrup
 - Waffles with Fresh Berries and Maple Syrup
 - Fluffy Scrambled Eggs with Cheese and Chives
 - Breakfast Burrito with Egg, Bacon, Potatoes, Peppers, Onions, Cheese, and Colorado Pork Green Chili
 - Croissant Sandwich with Egg, Bacon, and Cheese
 - Buttermilk Biscuit Sandwich with Crispy Fried Chicken and Country Sausage Gravy
 - Assorted Breakfast Quiches

All Breakfasts Include Freshly-Brewed Regular and Decaf Coffee, Assorted Hot Teas, and Orange Juice

Add Gluten-Free Breads and Muffins to Any Breakfast | \$4 per person

Groups with less than 20 add \$3 per person



MARRIOTT BOULDER

2600 Canyon Boulevard, Boulder, CO 80302 | T. 303.440.8877

BREAKFAST

ENHANCEMENTS

\$3 ADD-ONS

- Big Daddy's Bagels
- Assorted Pastries and Scones
- Coffee Cake
- Freshly-Baked Muffins
- Croissants
- Assorted Yogurts
- Sliced Seasonal Fruit
- Crisp Breakfast Potatoes
- Assorted Granola Bars
- Box Cereal with Milk
- Hard-Boiled Eggs

\$4 ADD-ONS

- Fresh Berries
- Individual Yogurts with Canyons Granola
- Fruit Kabobs with Yogurt
- Fluffy Scrambled Eggs
- Pork, Turkey, or Apple Chicken Sausage
- Crisp Applewood-Smoked Bacon
- Grilled Ham Steak
- Pancakes
- French Toast
- Waffles
- Steel-Cut Oatmeal with Assorted Toppings

\$5 ADD-ONS

- Breakfast Burritos
- Croissant Sandwich
- Waffle Sandwiches
- Hash Brown Casserole
- Corned Beef Hash with Eggs
- Smoked Salmon Display
- Breakfast Tacos
- Buttermilk Biscuit Sandwich
- Eggs Benedict
- English Muffin Sandwiches

OMELET ACTION STATION | \$8 per person

add to any buffet, \$100 chef attendant fee

- Eggs Made To-Order
- Cheddar Cheese
- Mushrooms
- Onions
- Diced Peppers
- Bacon
- Ham
- Sausage
- Canyons Salsa and Pico de Gallo



All pricing is per person and must be ordered for the entire group

MARRIOTT BOULDER

2600 Canyon Boulevard, Boulder, CO 80302 | T. 303.440.8877

BRUNCH

FLATIRONS | \$40

- Sliced Fresh Fruit and Berries
- Croissants, Danishes, Muffins, and Big Daddy's Bagels with Spreads and Jams
- Variety of Yogurts with Canyons Granola
- Fluffy Scrambled Eggs with Cheese and Chives
- Applewood-Smoked Bacon and Sausage
- Crisp Breakfast Potatoes
- Champagne, Mimosas, and Bellinis

CRAFT-YOUR-OWN BLODDY MARY BAR

- House-made Bloody Mary Mix
- Assorted Hot Sauces
- Stuffed Olives
- Celery
- Lemon and Lime
- Horseradish and Worcestershire Sauce

ABSOLUT PEPPAR | \$12 per person

TITO'S | \$14 per person

KETEL ONE | \$16 per person

\$100 bartender fee per 100 guests



MARRIOTT BOULDER

2600 Canyon Boulevard, Boulder, CO 80302 | T. 303.440.8877

REFRESHMENTS

ALL-DAY BEVERAGE SERVICE | \$26

HALF-DAY BEVERAGE SERVICE | \$18

- Freshly-Brewed Seattle's Best Coffee
- Decaffeinated Coffee
- Tazo Hot Tea Selections
- Assorted Soft Drinks and Bottled Water

Upgrade to Starbucks coffee for an additional \$2 per person

A LA CARTE

- Freshly-Brewed Seattle's Best Regular and Decaf Coffee | \$55 per gallon
- Freshly-Brewed Starbucks Regular and Decaf Coffee | \$65 per gallon
- Starbucks Iced Coffee with Assorted Flavors | \$70 per gallon
- Tazo Hot Tea Selections | \$40 per gallon
- Cold Brewed Iced Tea | \$12 per carafe or \$45 per gallon
- Lemonade | \$12 per carafe or \$45 per gallon
- Arnold Palmer | \$12 per carafe or \$45 per gallon
- Orange, Apple, Grapefruit, and Cranberry Juice | \$14 per carafe
- San Pellegrino | \$5 each
- Perrier | \$5 each
- Red Bull | \$5 each
- Gatorade | \$5 each
- SOBE Life Water | \$4 each
- Izze Fruit-Flavored Drinks | \$4 each
- Starbucks Refreshers, Doubleshots, and Frappuccinos | \$5 each
- Canned Soda | \$3.50 each
- Bottled Water | \$3 each



BREAK

MORNING

A BERRY GOOD TIME | \$14

- Fresh Fruit Skewers with Yogurt Dipping Sauce
- House-Made Berry Parfaits
- Assorted Dried Fruits and Nuts
- Fresh Fruit Juice Shooters

CRAFT YOUR OWN PARFAIT | \$14

- Plain and Vanilla Yogurt
- Fresh Berry Compote
- Seasonal Fresh Berries
- Canyons Granola
- Fresh Mint

ENERGY BOOST | \$16

- Rocky Mountain Trail Mix
- Whole Fresh Fruit
- Assorted Granola Bars
- Starbucks Refreshers and Doubleshots

MIXIN' IT UP! SMOOTHIE STATION | \$16

- Vanilla Yogurt
- Fresh-Squeezed Juices
- Bananas and Berries
- Peanut Butter and Honey
- Spinach and Kale

HOW DO YOU LIKE THEM APPLES? | \$18

- Warm Cinnamon Apple Turnovers
- Apple Wedges with Peanut Butter and Whipped Honey
- Green Apple, Turkey, and Brie Tea Sandwiches
- Hot Apple Cider



BREAK

AFTERNOON

SUPERFOODS! | \$14

- Bananas and Oranges
- Black Tea
- Tortilla Chips and Guacamole
- Dark Chocolate
- Roasted Mixed Nuts

WE'LL BE RIPE BACK | \$14

- Assorted Raw Vegetables
- Herb Dip and Traditional Hummus
- Gazpacho Shooters

COOKIE JAR | \$14

- Large House-Baked Cookies: Chocolate Chip, Oatmeal Raisin, White Chocolate Macadamia Nut, and Double Chocolate Chip
- 2%, Skim, and Chocolate Milk

TAKE ME OUT TO THE BALLGAME | \$14

- Peanuts
- Cracker Jacks
- Boulder Chips
- Pigs-in-a-Blanket

AT THE MOVIES | \$16

- Popcorn
- Nonparils
- Candy Bars
- Nachos and Cheese
- Izze Sodas
- Assorted Boxed Candy

BREAK

AFTERNOON

TAKE A DIP | \$16

- Tortilla and Potato Chips
- Smoked Onion Dip
- Southwest Chicken Dip
- Pulled Chicken and BBQ Dip

NOT-CHO NACHO BAR | \$16

- Tortilla Chips
- Seasoned Blend of Brisket, Short Rib, and Chuck
- Cheese Sauce
- Green Onions
- Sour Cream
- Guacamole
- Jalapeño Peppers
- Pico de Gallo

UNDER THE BIG TOP | \$16

- Funnel Cakes
- Cotton Candy
- Mini Corn Dogs
- Pretzels

HAPPY HOUR BREAK | \$60 per bucket

- Bucket of Colorado Microbrews (10 bottles per bucket)
- Assorted Mixed Nuts
- Mini-Pretzels

Add to any other break for \$50 per bucket



BREAK

A LA CARTE

- Whole Fresh Fruit | \$2 per person
- Yogurt-Covered Pretzels | \$2 per person
- Boulder Chips | \$3 each
- Vanilla Yogurt Parfait with Canyons Granola and Fresh Berries | \$4 per person
- Strawberry and Banana Smoothie Shooters | \$4 per person
- Vegetable Crudité | \$4 per person
- Freshly-Popped Popcorn | \$4 per person
- Clif Bars | \$5 each
- Kind Bars | \$5 each
- Sliced Seasonal Fruits and Berries | \$6 per person
- Cheese and Crackers | \$6 per person
- Bobo's Oat Bars | \$6 each
- Tortilla Chips, Canyons Salsa, and Guacamole | \$7 per person
- Spicy Cajun Snack Mix | \$15 per pound
- Roasted Mixed Nuts | \$20 per pound
- Homemade Cookies and Brownies | \$30 per dozen
- Candy Bars | \$30 per dozen
- Jumbo Soft Pretzels with Cheese | \$45 per dozen



LUNCH

PLATED

SANDWICHES

FRENCH DIP | \$30

- Sliced Roast Beef, Pepper Jack Cheese, French Baguette, Au Jus

GRILLED CHICKEN CAPRESE PESTO | \$28

- Basil Pesto, Tomato, Fresh Mozzarella, Sourdough

PORK BELLY CUBAN | \$26

- Pressed Pork Belly, Ham, Dijonnaise, Pickle

ROASTED TURKEY BLT | \$24

- Oven-Roasted Turkey Breast, Applewood-Smoked Bacon, Lettuce, Tomatoes, Lemon Pepper Mayo, Sourdough

PORTOBELLO BURGER | \$22

- Fire-Roasted Red Peppers, Arugula, Mouco Colo Rouge, Lemon Caper Aioli, Brioche

All Sandwiches Include 1 Choice of Side:

- Tortellini Salad
- Caesar Salad
- Mashed Potatoes
- French Fries
- House-Made Chips

SALADS

FLATIRON SALAD | \$32

- Mixed Greens, Grilled Steak, Roasted Fingerling Potatoes, Gorgonzola Cheese, Tomato, Caramelized Onions, Balsamic

GRILLED SALMON CAESAR SALAD | \$26

- Atlantic Salmon, Romaine, House-Made Caesar Dressing, Shaved Parmesan, Herbed Croutons

CHOP CHOP SALAD | \$22

- Romaine, Grilled Chicken, Tomato, Corn, Bacon, Blue Cheese, Smoked Pepper Ranch

STRAWBERRY SPINACH SALAD | \$20

- Baby Spinach, Strawberries, Almonds, Goat Cheese, Cranberries, Red Wine Vinaigrette

With Grilled Chicken Breast: \$24

ENTRÉES

PAN-SEARED SALMON | \$28

- Quinoa Pilaf, Seasonal Vegetable, Carrot Ginger Emulsion, Arugula

ROASTED HERB-CRUSTED PORK CHOP | \$28

- Apple Chutney, Sweet Potato Hash

SEARED AND STUFFED CHICKEN BREAST | \$24

- Spinach, Arugula, Sage Derby, Roasted Potatoes, Seasonal Vegetable, Citrus Beurre Blanc

EGGPLANT STACK | \$22

- Seasoned Panko, Marinara, Parmesan



All Lunches served with Freshly-Brewed Iced Tea

MARRIOTT BOULDER

2600 Canyon Boulevard, Boulder, CO 80302 | T. 303.440.8877

LUNCH

DELI BUFFET

IT'S A WRAP | \$30

Available Pre-Boxed or Build-Your-Own

- Wraps | Select Three
 - Roast Beef, Cheddar, Bacon, Tomato, 1000 Island Dressing
 - Turkey, Swiss, Bacon, Honey Mustard, Lettuce, Tomato
 - Ham, Salami, Lettuce, Tomato, Roasted Peppers, Provolone, Balsamic Vinaigrette
 - Marinated Portobello Mushrooms, Grilled Onions, Roasted Peppers, Mouco Colo Rouge, Lettuce, Tomato, Balsamic Gastrique
- Snacks | Select One
 - Boulder Canyon Chips
 - Pretzels
 - Cracker Jacks
 - Whole Fruit
- Potato Salad
- Pickles and Condiments
- Freshly-Baked Cookies
- Assorted Bottled Water and Soda

CANYONS MARKET | \$38

- Chicken Corn Chowder
- Fresh Fruit Salad
- Pasta Primavera Salad
- Deli Sliced Roast Beef, Turkey, and Ham
- Assortment of Fresh Baked Breads
- Lettuce, Tomato, Onions, and Pickles
- Variety of Sliced Cheeses
- Mayonnaise, Mustard, and Dijonnaise
- Boulder Chips
- Fudge Brownies

BOULDER BISTRO | \$40

- Tomato Basil Soup
- Strawberry Spinach Salad
 - Baby Spinach, Strawberries, Almonds, Goat Cheese, and Cranberries with Red Wine Vinaigrette
- Assorted Boulder Chips
- New York Cheesecake
- Select Three:
 - Ham, Green Apple, and Cheddar Panini
 - Roasted Turkey BLT
 - Chicken Salad Sandwich – Rotisserie Chicken, Red Grapes, Walnuts, Fresh Herbs, Honey, Aioli, Ciabatta
 - Canyon Caprese – Fresh Mozzarella, Heirloom Tomatoes, Basil, Balsamic
 - Portobello Burger – Portobello Steak, Fire-Roasted Red Peppers, Arugula, Mouco Colo Rouge, Lemon Caper Aioli, Brioche



*All Lunches served with Freshly-Brewed Iced Tea
Minimum of 20 guests. Groups under 20 add \$8 per guest*

MARRIOTT BOULDER

2600 Canyon Boulevard, Boulder, CO 80302 | T. 303.440.8877

LUNCH

BUFFET

A TASTE OF TUSCANY | \$40

- Minestrone Soup
- Fresh Mozzarella and Tomato Salad
- Caesar Salad with Herbed Croutons
- Freshly-Baked Garlic Breadsticks
- Steamed Fresh Vegetables
- Vegetarian Baked Ziti
- Herb-Roasted Chicken
- Italian Sausage with Peppers and Onions
- Tiramisu

FLATIRON FIESTA | \$41

- Tortilla Soup
- Roasted Corn and Black Bean Salad with Green Chili Vinaigrette and Chipotle Ranch Dressing
- Warm Flour Tortillas
- Select Two:
 - Marinated Grilled Chicken
 - Skirt Steak
 - Pulled Pork
 - Ground Beef
 - Beer-Battered Fish
- Grilled Onions and Peppers
- Black Beans
- Cilantro Lime Rice
- Shredded Lettuce, Diced Roma Tomatoes, Cheddar Cheese, Fresh Guacamole, Sour Cream, and Canyons Pico de Gallo
- Warm Churros with Chocolate Sauce

RALPHIE'S TAILGATE PARTY | \$43

- Fingerling Potato Salad
- Mixed Greens Salad with Assorted Dressings
- Select Three:
 - Chicken Wings with Buffalo Sauce, BBQ, Ranch, Blue Cheese, Celery, and Carrot Sticks
 - Smokey BBQ Ribs
 - Boulder Beer Brats and Sauerkraut
 - Char-Broiled Hamburgers with Lettuce, Tomato, and Cheese
 - Foot-Long Hot Dogs with Ketchup, Mustard, Onions, and Sweet Relish
- Applewood-Smoked Bacon Baked Beans
- Homemade Macaroni and Cheese
- Assorted Cupcakes

BOULDER CANYON BBQ | \$44

- Red and Napa Cabbage Slaw with Creamy Dressing
- Smoked Brisket
- Sweet BBQ Glazed Chicken
- Mini Baked Potatoes with Sour Cream, Chives, and Applewood-Smoked Bacon
- Black-Eyed Peas and Mustard Greens
- Macaroni and Cheese
- Jalapeño and Cheddar Corn Bread
- Mason Jar Cherry and Peach Cobblers



All Lunches served with Freshly-Brewed Iced Tea. Minimum of 20 guests. Groups under 20 add \$8 per guest

MARRIOTT BOULDER

2600 Canyon Boulevard, Boulder, CO 80302 | T. 303.440.8877

LUNCH

BUFFET

BORN ON THE BAYOU | \$45

- Spinach, Strawberry, and Walnut Salad with Raspberry Vinaigrette
- Black-Eyed Pea Soup
- Spicy Chicken and Andouille Jambalaya
- Shrimp and Grits
- Red Beans and Rice
- Bacon and Tomato Green Beans
- Jalapeño and Cheddar Corn Bread
- Banana Bread Pudding

JAMAICA ME CRAZY | \$47

- Shrimp and Crab Chowder
- Mixed Greens with Fresh Mango and Papaya, Toasted Almonds, Coconut, and Red Onions with a Citrus Rum Vinaigrette
- Grilled Mahi Mahi with Scotch Bonnet Marmalade
- Jerk Chicken
- Ginger Citrus Rice
- Grilled Vegetables
- Pineapple Shortcake

All Lunches served with Freshly-Brewed Iced Tea
Minimum of 20 guests. Groups under 20 add \$8 per guest



MARRIOTT BOULDER

2600 Canyon Boulevard, Boulder, CO 80302 | T. 303.440.8877

DINNER

PLATED

STARTERS (select one)

TOMATO BASIL SOUP

- basil-infused extra virgin olive oil swirl, cheese croutons

CHICKEN CORN CHOWDER

BAKED POTATO SOUP

- cheddar cheese, applewood-smoked bacon, green onion

WILD MUSHROOM SOUP

- organic wild mushrooms, fresh herbs, truffle oil

BUTTERNUT SQUASH SOUP

- crème fraîche, nutmeg, chive

SPINACH, STRAWBERRY, AND WALNUT SALAD

WITH RASPBERRY VINAIGRETTE

FRESH MOZZARELLA SALAD

CHOPPED SALAD

- corn, applewood-smoked bacon, tomatoes, blue cheese crumbles, buttermilk ranch

MIXED BABY GREEN SALAD

CAESAR SALAD

- herbed croutons

ENTRÉES (select up to three)

VEGETARIAN

WILD MUSHROOM RISOTTO | \$32

- fall vegetable ragout

EGGPLANT STACK | \$32

- seasoned panko, marinara, parmesan

STUFFED PORTOBELLO MUSHROOM | \$34

- roasted red peppers, grilled squash, goat cheese, tomato basil coulis

VEGETABLE WELLINGTON | \$36

- puff pastry, roasted vegetables, swiss cheese, charred red pepper coulis

FISH AND SEAFOOD

HERB ENCRUSTED SALMON | \$49

- citrus cream sauce, oven roasted potatoes

SEARED SCALLOPS | \$50

- blood orange brown butter

GRILLED MAHI MAHI | \$51

- cilantro-lime rice

COLORADO STRIPED BASS | \$53

- lemon caper garlic spinach, oven dried tomato, fork-smashed fingerlings

POULTRY

CHICKEN MARSALA | \$47

- crème fraîche whipped potatoes

CHICKEN PICCATA | \$47

- grilled asparagus, garlic smashed potatoes

SEARED AND STUFFED CHICKEN BREAST | \$49

- spinach, arugula, sage derby, roasted potatoes, seasonal vegetable, citrus beurre blanc

All Plated Dinners are three courses and come with a choice of one starter, entrée, and dessert. Select up to three entrée choices. Entrées include Chef's accompaniments of starch and vegetable. Each meal is served with Freshly-Brewed Iced Tea, selection of Freshly-Baked Breads with Whipped Butter, and Freshly-Brewed Seattle's Best Regular and Decaffeinated Coffee and Tazo Hot Tea Selections.



MARRIOTT BOULDER

2600 Canyon Boulevard, Boulder, CO 80302 | T. 303.440.8877

DINNER

PLATED

BEEF, LAMB, AND PORK

ROASTED HERB CRUSTED PORK CHOP | \$56

- *apple chutney, sweet potato hash*

NEW YORK STRIP | \$58

- *wild mushroom demi-glace, spinach, boursin smashed potatoes*

COLORADO RACK OF LAMB | \$64

- *couscous, dried cherry, green onion, dijon-glazed carrots*

DESSERTS (select one)

NEW YORK CHEESECAKE

CARROT CAKE

GERMAN CHOCOLATE CAKE

PINEAPPLE UPSIDE DOWN CAKE

CARAMEL APPLE PIE

WARM BREAD PUDDING

- *bourbon caramel sauce*

All Plated Dinners are three courses and come with a choice of one starter, entrée, and dessert. Select up to three entrée choices. Entrées include Chef's accompaniments of starch and vegetable. Each meal is served with Freshly-Brewed Iced Tea, selection of Freshly-Baked Breads with Whipped Butter, and Freshly-Brewed Seattle's Best Regular and Decaffeinated Coffee and Tazo Hot Tea Selections.



MARRIOTT BOULDER

2600 Canyon Boulevard, Boulder, CO 80302 | T. 303.440.8877

DINNER

BUFFET

CIAO BELLA | \$50

- Caesar Salad with Herbed Croutons
- Fresh Mozzarella and Roma Tomato Salad
- Chicken Parmesan
- Lasagna di Carne with Tangy Tomato Sauce
- Cheese Tortellini with Pesto Cream Sauce
- Oven Roasted Potatoes and Grilled Seasonal Vegetables
- Cannolis and Tiramisu

ARAPAHOE | \$55

- Baked Potato Soup with Cheddar Cheese, Bacon, and Green Onions
- Chopped Salad with Corn, Applewood-Smoked Bacon, Tomatoes, Blue Cheese Crumbles, and Buttermilk Ranch
- Citrus Herb Breaded Salmon
- Roasted Pork Loin with Green Apples and Caramelized Onions
- Seared and Sliced New York Strip Loin
- Grilled Vegetables
- Herbed Rice Pilaf
- Garlic Mashed Potatoes
- Chef Michelle's Selection of Dessert

Minimum of 20 guests. Groups under 20 add \$8 per guest and groups under 15 must order from Plated Dinner menu. All buffet dinners served with Freshly-Brewed Iced Tea and Freshly-Brewed Seattle's Best Regular and Decaffeinated Coffee and Tazo Hot Tea Selections.



MARRIOTT BOULDER

2600 Canyon Boulevard, Boulder, CO 80302 | T. 303.440.8877

DINNER

CUSTOM BUFFET

CUSTOM DINNER BUFFET | \$60

SALAD (select one)

- Caesar Salad with Herbed Croutons
- Mixed Baby Green Salad with Assorted Dressings
- Tossed Beet and Goat Cheese Salad
- Spinach, Strawberry, and Walnut Salad with Raspberry Vinaigrette

VEGETABLE (select one)

- Green Beans with Toasted Almonds and Caramelized Onions
- Crispy Brussels Sprouts with Applewood-Smoked Bacon
- Baked Acorn Squash with Brown Sugar and Butter

STARCH (select one)

- Roasted Yukon Gold Potatoes with Toasted Garlic and Rosemary
- Garlic Mashed Potatoes
- Herbed Rice Pilaf
- Roasted Sweet Potatoes with Honey and Cinnamon

ENTRÉES (select two)

- Portobello Mushrooms Stuffed with Spinach
- Eggplant Stack
- Herb Encrusted Salmon
- Colorado Striped Bass
- Chicken Marsala
- Chicken Piccata
- Oven Roasted Turkey Carving Station*
- Prime Rib Carving Station*
- Bourbon and Mustard Seed Rubbed Ham Carving Station*
- Herb Encrusted New York Strip Loin Carving Station*
- Colorado Rack of Lamb Carving Station*

DESSERT (select one)

- New York Cheesecake
- Carrot Cake
- German Chocolate Cake
- Pineapple Upside Down Cake
- Caramel Apple Pie
- Warm Break Pudding with Bourbon Caramel Sauce

*\$100 chef attendant fee required for carving stations

Minimum of 20 guests. Groups under 20 add \$8 per guest and groups under 15 must order from Plated Dinner menu. All buffet dinners served with Freshly-Brewed Iced Tea and Freshly-Brewed Seattle's Best Regular and Decaffeinated Coffee and Tazo Hot Tea Selections.



RECEPTION

HORS D'OEUVRES

COLD HORS D'OEUVRES (priced per fifty pieces)

- Shrimp Cocktail | \$125
 - *tomatillo avocado dipping sauce*
- Asian Chicken Salad Lettuce Cup | \$125
 - *ginger, soy, carrots, cashews*
- Antipasto Skewer | \$150
 - *kalamata, mozzarella, roasted tomato, artichoke heart*
- Herb Roasted Fillet of Beef | \$175
 - *pickled red onions, horseradish cream, crostini*
- Hummus Trio | \$175
 - *pita triangles, roasted garlic, edamame, roasted beet*
- Vine-Ripe Tomato and Basil Bruschetta | \$175
 - *shaved parmesan, balsamic glaze, micro basil*

DISPLAYS (priced per person)

- Bruschetta | \$8
 - *House-baked ciabatta crostini, heirloom tomatoes, basil, fresh shaved parmesan, balsamic*
- Seasonal Harvest Sliced Fruit Display | \$8
 - *chef's selection of sun-ripened fruits and berries*
- Vegetable Crudit  | \$8
 - *garden vegetables, buttermilk ranch, blue cheese*
- Spinach and Artichoke Dip | \$10
 - *pita chips, tortilla chips, vegetable crudit *
- Artisanal Cheese Display | \$12
 - *local and artisan cheeses, fresh and dried berries, lavash, chef's choice of accoutrements*

HOT HORS D'OEUVRES (priced per fifty pieces)

- Vegetarian Spring Roll | \$125
 - *sweet garlic chili sauce*
- Balsamic Fig and Goat Cheese Flatbread | \$125
 - *goat cheese rosette, balsamic-glazed fig*
- Raspberry and Brie | \$125
 - *wrapped in phyllo*
- Buffalo Meatball | \$125
 - *chipotle demi-glace*
- Pretzel Fried Chicken Drumette | \$150
 - *apricot mustard*
- Pork and Ginger Pot Sticker | \$150
 - *pineapple chili dipping sauce*
- Crisp Braised Pork Belly | \$150
 - *polenta cake, asian bbq*
- Coconut-Marinaded Chicken Satay | \$150
 - *peanut sauce*
- Tempura Coconut Shrimp | \$150
 - *sweet chili sauce*
- Beef and Black Bean Empanada | \$150
 - *tequila-lime chimichurri*
- Maryland Blue Crab Cake | \$175
 - *cajun aioli*
- Bacon-Wrapped Scallop | \$175
 - *tangy bbq sauce*
- Shrimp and Grits | \$175
 - *grit cake, grilled shrimp, Cajun aioli*



RECEPTION

CHEF'S ACTION STATIONS

CARVING STATIONS (priced per person)

- Oven-Roasted Turkey | \$12
 - *gravy, cranberry relish*
- Bourbon and Mustard Seed Rubbed Ham | \$13
 - *honey dijon bourbon sauce, fruit compote*
- Herb Crusted New York Strip Loin | \$14
 - *au jus, horseradish cream*
- Brown Sugar Glazed Pork Loin | \$14
 - *onion apple chutney, bourbon maple syrup*
- Prime Rib | \$16
 - *au jus, horseradish cream*

ACTION STATIONS (priced per person)

- Pasta | \$14
 - *penne, whole wheat fettuccine, gnocchi, tri-colored tortellini, marinara, alfredo, pesto*
- Mac and Cheese | \$14
 - *bacon, lobster claw meat, fresh peas, shredded kale, aged cheddar, parmesan, asiago*
- Mashed Potato | \$14
 - *bacon, smoked salmon, fresh peas, chives, blue cheese, aged cheddar, au jus*
- Fajita | \$16
 - *citrus chicken, chili rubbed flank steak, peppers, onions, flour tortillas, sour cream, cilantro, limes, guacamole, tomatoes, pico de gallo*
- Stir Fry | \$16
 - *chicken, tofu, snap peas, bok choy, celery, carrots, bell peppers, water chestnuts, broccoli, white and brown rice, ginger soy sauce, asian chili sauce*



Chef's Action and Carving Stations require a \$100 attendant fee

MARRIOTT BOULDER

2600 Canyon Boulevard, Boulder, CO 80302 | T. 303.440.8877

BEVERAGE

HOSTED AND CASH BAR PACKAGES

PREMIUM | \$7 host / \$8 cash

- Jim Beam, Johnny Walker Red, Pinnacle Vodka, Pinnacle Gin, Peg Leg, Pepe Lopez

TOP SHELF | \$9 host / \$10 cash

- Grey Goose, Ketel One, Makers Mark, Crown Royal, Bombay Sapphire, Glenfiddich, Johnny Walker Black, Bacardi Light Rum, Myer's Dark Rum, Captain Morgan, Patron Silver, Amaretto de Saronno, Bailey's, Kahlua

COLORADO NATIVE | \$10 host / \$12 cash

- Woody Creek Vodka, Spring 44 Gin, Peg Leg Rum, Dulce Vida Tequila, Stranahan's Whiskey, Leopold Bros New York Apple Whiskey, Breckenridge Bourbon

PREMIUM | \$7 host / \$8 cash

- Absolut, Tito's Vodka, Tanqueray, Bacardi Light Rum, Captain Morgan, Myer's Dark Rum, Cabo Wabo Blanco, Jack Daniels, Dewars, Johnny Walker Red, Amaretto, Bailey's, Kahlua

BEER AND WINE

DOMESTIC | \$4 host / \$5 cash

- Coors Banquet, Coors Light, Budweiser, Bud Light

IMPORTED | \$5 host / \$6 cash

- Corona, Heineken, Stella Artois, Amstel Light

COLORADO CRAFT | \$6 host / \$7 cash

- Avery IPA, Breckenridge Vanilla Porter, Great Divide Denver Pale Ale, Left Hand 400lb Monkey IPA, Oskar Blues Mama's Little Yella Pils, Odell's 90 Shilling, Upslope Craft Lager, Tommyknocker Jack Whacker Wheat

FEATURED WINES | \$8 host / \$9 cash

- Canyon Road White Zinfandel, Chardonnay, Cabernet Sauvignon, and Merlot

Bar attendant required | \$100 per attendant per 100 guests

Cash bar prices are inclusive of 24% service charge and tax



MARRIOTT BOULDER

2600 Canyon Boulevard, Boulder, CO 80302 | T. 303.440.8877

BEVERAGE

OPEN BAR PACKAGES

BEER AND WINE ONLY | \$18 per guest / first hour

- Additional hour | \$4 per guest

PREMIUM | \$22 per guest / first hour

- Additional hour | \$6 per guest

COLORADO BAR PACKAGE (assortment of local beers and spirits) | \$24 per guest / first hour

- Additional hour | \$7 per guest

TOP SHELF | \$26 per guest / first hour

- Additional hour | \$8 per guest

ENHANCEMENTS

- White or Red Sangria | \$80 per gallon

Bar attendant required | \$100 per attendant per 100 guests

Cash bar prices are inclusive of 24% service charge and tax



MARRIOTT BOULDER

2600 Canyon Boulevard, Boulder, CO 80302 | T. 303.440.8877

TECHNOLOGY

COMPUTER VIDEO EQUIPMENT

- LCD Projector Package | \$350
 - *includes LCD Projector, Tripod Screen with Skirt, Cart, Extension Cord, and Power Strip*
- LCD Support Package | \$100
 - *includes Tripod Screen with Skirt, Cart, Extension Cord, and Power Strip*
- LCD Projector | \$250
- 42 inch LCD Monitor | \$300
- TV/DVD Package | \$325
- Wireless Advancer with Laser Pointer | \$35

AUDIO EQUIPMENT

- Audio Presentation Package | \$275
 - *includes 2 microphones (wired or wireless), 4-channel mixer, sound system patch*
- Sound System Patch Fee | \$100
- Wired Microphone | \$40
- Wireless Microphone (handheld) | \$125
- Wireless Microphone (lavalier) | \$125
- 4-Channel Mixer | \$40
- 8-Channel Mixer | \$65
- 16-Channel Mixer | \$125
- Polycom Speaker Phone | \$125
- Laptop Speaker | \$35

MISCELLANEOUS

- Power Run Package (extension cords and power strips to all attendees)
 - 1-25 guests | \$50
 - 26-50 guests | \$100
 - 51+ guests | \$150
- Flip Chart with Post-It Pad and Markers | \$50
- Medium White Board with Markers | \$50
- Large White Board with Markers | \$100
- Extension Cord | \$15
- Power Strip | \$15
- Flip Chart Easel | \$35
- Display Easel | \$10



GENERAL INFORMATION

TAX AND SERVICE CHARGE

Menu prices are subject to change and do not include service charge (24%), food and beverage tax (8.995%), or sales tax on audio/visual equipment and service charge (8.845%).

