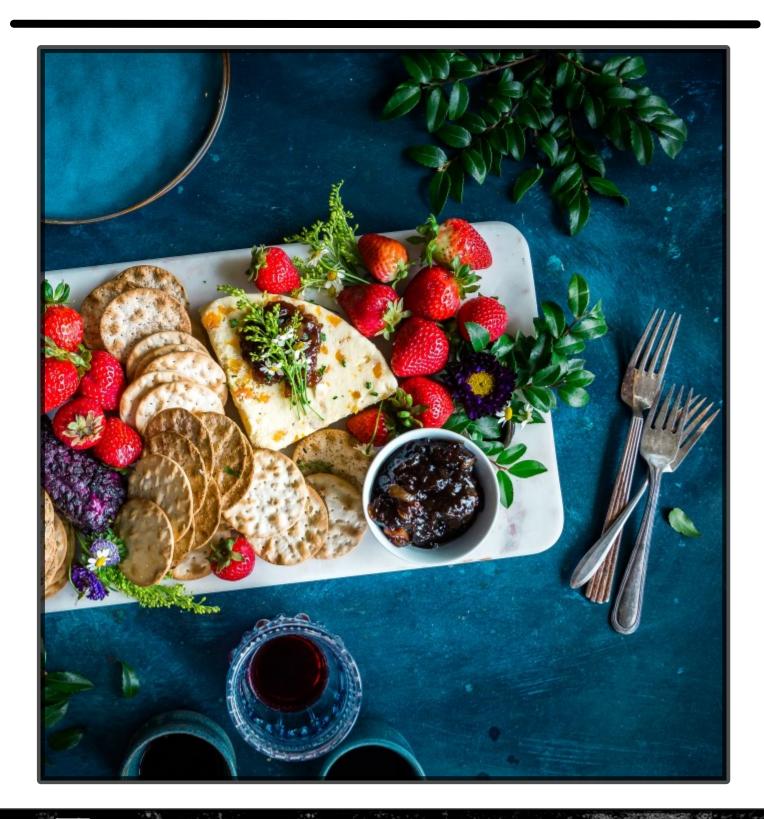
EVENT MENU 2020





BREAKFAST





7290 Commerce Center Dr.

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CONTINENTAL BREAKFASTS

Seven Falls \$14

Chilled Orange, Grapefruit, and Cranberry Juices
Individual Flavored Yogurts
House Made Granola
Seasonal Whole Fruit
Assorted Cereal with Whole, 2%, and Skim Milk

Pikes Peak \$17

Chilled Orange, Grapefruit, and Cranberry Juices
Sliced Seasonal Fresh Fruit
Individual Flavored Yogurts
Freshly Baked Breakfast Pastries and Danishes
Bagels and Cream Cheese
Assortment of Freshly Baked Muffins
Oatmeal with Raisins and Brown Sugar

Continental Breakfasts come with Freshly Brewed Regular and Decaf Coffee and a Selection of Hot Teas



BREAKFAST BUFFETS

20 Person Minimum

Garden of the Gods \$25

Plain Yogurt, Colorado Honey

Sliced Seasonal Fresh Fruit

Hot Griddle Cakes, Blueberries, Maple Syrup, Butter

Assorted Danishes, Muffins, Toast, Fruit Preserves

Scrambled Eggs, Cheddar, Green Onions

Applewood Smoked Bacon, Local Smoked Breakfast Sausage

Country Style Potatoes, Roasted Sweet Onions

Farm To Fork \$22

Apple and Cranberry Parfait, House Granola, Yogurt,

Colorado Honey

Sliced Seasonal Fresh Fruit and Berries, Yogurt Sauce

Blueberry Scones

Scrambled Eggs, Cheddar, Onions

Turkey Bacon, Smoked Chicken and Apple Sausage

Farm House Hash, Seasonal Vegetables, Crispy Potatoes

Breakfast Buffets come with Freshly Brewed Regular and Decaf Coffee and a Selection of Hot Teas



BREAKFAST BUFFETS

20 Person Minimum

Santa Fe \$22

Seasonal Sliced Fresh Fruit, Coconut Lime Yogurt Scrambled Eggs, Applewood Smoked Bacon, Chorizo Sausage Flour Tortillas, Taos Potatoes, Chipotle Chile Black Beans with Cilantro Jalapeno Corn Bread Muffins

Breakfast Buffets come with Freshly Brewed Regular and Decaf Coffee and a Selection of Hot Teas



BREAKFAST ENHANCEMENTS

Yogurt Parfait (Choose One) \$5

House Granola, Roasted Apple, Cranberry, Seasonal Berries

Colorado Smoked Salmon and Bagels \$12

Marinated Tomatoes, Capers, Hard Boiled Eggs, Red Onion Relish , Assorted Bagels, Cream Cheese

Breakfast Burrito \$9

Scrambled Eggs, Fire-Roasted Onions, Hatch Chiles, Chorizo Sausage, Bacon, Crispy Potatoes, Pepper-Jack Cheese Soft Flour Tortillas, Salsa or Green Chile

Chorizo Quesadillas \$7

Scrambled Eggs, Fire-Roasted Onions, Hatch Chiles, Chorizo Sausage, Queso Fresco, Cilantro, Crema

Chilaquiles \$7

Crispy Corn Tortillas, Salsa Verde, Queso Fresco, Guacamole

Oatmeal \$4

Dried Fruit & Brown Sugar

Breakfast Sandwich \$5

English Muffin, Egg, Sausage, Cheese

Scrambled Eggs, Fresh Chives \$5

Country Sausage, Grilled Ham, Applewood Smoked Bacon \$5

Hash Browns, Country Style Potatoes \$4

Buttermilk Pancakes, and Maple Syrup \$4

Cinnamon French Toast \$5

Assorted Individual Fruit Yogurts \$4

House Made Granola \$3

Fresh Baked Cinnamon Rolls \$3

Whole Fresh Fruit \$3



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BREAKFAST ENHANCEMENTS

By The Dozen \$24

Seasonal Scones

Assorted Bagels: Flavored Cream Cheese, Cultured Butter, Preserves

Assorted Coffee Cakes: Cinnamon, Blueberry, Chocolate Chip

Assorted Muffins: Cranberry, Blueberry, Poppy Seed, Apple Cinnamon

Assorted Pastries: Croissants, Danishes

House Cured Corned Beef Hash \$12 per person

Corned Beef Brisket, Market Vegetable-Potato Hash, Fried Eggs, Roasted Onion Gravy

CHEF ACTION STATIONS

20 Person Minimum

Eggs and Omelets Made To Order \$12 per person

Eggs, Egg Whites, Egg Beaters, Smoked Ham, Chorizo,
Applewood Smoked Bacon, Chicken Sausage, Roasted Peppers,
Wild Mushrooms Onions, Heirloom Tomatoes, Swiss Chard,
Smoked Mozzarella, Cheddar

\$100 Chef Attendant Fee





PLATED BREAKFAST

10 Person Minimum

All Plated Breakfast Selections Include: Choice of One Starter and One Entrée, Freshly Brewed Coffee, Selection of Hot Teas, and Orange Juice

STARTER OPTIONS

Sliced Seasonal Fruit and Berries with Colorado Honey Drizzle

Yogurt and Granola Parfait with Fresh Berries

Apple Muesli: Almonds, Fresh Berries, Yogurt

ENTRÉE OPTIONS

Scrambled Eggs \$19

With or Without Cheddar

Herb Roasted Tomatoes, Sautéed Wild Mushrooms

Choice of Breakfast Potatoes and Choice of Breakfast Meat

Grand Marnier French Toast \$14

Mandarin Orange and Cinnamon Brioche, Grand Marnier Maple Syrup Choice of Breakfast Potatoes and Choice of Breakfast Meat

Frittata \$19

Egg Whites or Eggs, Onion, Avocado, Hatch Green Chiles, Salsa Ranchero

Huevos Rancheros \$18

Corn and Flour Tortillas, Refried Black Beans, Sunny-Side-Up Eggs,

Queso Fresco, Guacamole, Salsa Ranchero

Breakfast Meat Options:

Grilled Ham, Chicken Apple Sausage, Applewood Smoked Bacon, Turkey Bacon, Country Sausage Patties, Country Sausage Links, Chorizo Sausage



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BREAKS

Coffee and Hot Tea Service

Half Day \$6

Full Day \$12

Barr Trail Break \$10

Diced Fruit, Yogurt, Granola, Crudités with Hummus

Gold Rush \$11

Chocolate Chip Cookies, Sugar Cookies Fudge Brownies, Dum Dum Suckers, Assorted Candy Bars, Soft Drinks

Falcons Halftime Show \$15

Soft Pretzel Bites with Beer Cheese Dip, Mini Pigs-in-a-Blanket, Chips and Salsa, Assorted Soft Drinks

Colorado Creamery Interlude \$10

Vanilla and Chocolate Ice Cream, Hot Fudge, Caramel Sauce, Whipped Cream, Cherries, Walnuts, Cookie Chunks, M&M's

Salty & Sweet \$12

Snack Mix, Pretzels, Assorted Candy Bars, Yogurt Pretzels, Chocolate Covered Raisins

14er's Energy Booster \$15

Assorted Energy Bars, Hard Boiled Eggs, Mixed Nuts, Energy Drinks



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SNACKS & DRINKS

Fresh Whole Fruit \$3 each

Fresh Fruit Skewers, Yogurt Sauce \$5 Per Person

Fresh Baked Cookies \$22 per dozen

Chocolate Chip, Sugar, Peanut Butter

Assorted Granola Bars \$14 per dozen

Assorted Mini Muffins \$15 per dozen

Bagels with Cream Cheese \$19 per dozen

Assorted Pastries \$26 per dozen

Chocolate Brownies \$21 per dozen

Mixed Nuts \$16 per pound

Tortilla Chips and Salsa \$14 per pound

(feeds approx. 15-20 people)

Potato Chips with Onion Dip \$12 per pound

(feeds approx. 15-20 people)

Crudités with Hummus \$45 per platter

Hot Pretzel Bites with Cheese \$28 per dozen

Bottled Water \$3 Each

Perrier Sparkling Waters \$5 Each

Lemon, Orange, Traditional

Local Craft Sodas, Assorted Flavors \$5 Each

House Made Mint Lemonade \$4 Per Person

Assorted Regular and Diet Soft Drinks, Bottled Iced Tea \$4 Each

Bottled Juices \$4 Each

Cranberry, Apple, Orange, V-8 Juice

Assorted Energy Drinks \$5 Each

Gallon of Iced Tea, Lemonade, or Fruit Punch \$24

Gallon of Coffee \$38

Gallon of Hot Water with Assorted Teas \$34



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LUNCH





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DELICATESSEN BUFFETS

20 Person Minimum

Pressed For Time \$23

Seasonal Soup

Mixed Field Greens, Chef's Choice Condiments and Dressing

Heirloom Tomato and Mozzarella Salad

Individual Bags of Potato Chips

Roast Turkey Breast, Roast Beef, Shaved Ham,

Provolone Cheese, Cheddar Cheese, Swiss Cheese

Variety of Sliced Breads

Mayonnaise, Dijon Mustard, Lettuce, Tomato, Onions

Kosher Dill Pickles

Assorted Cookies and Brownies

Freshly Brewed Coffee

Selection of Hot Teas

Soup & Salad Buffet \$17

Seasonal Soup

Mixed Green Salad, Cucumbers, Cherry Tomatoes, Carrots,

Herb Croutons, Bacon Bits, Sprouts, Cheddar Cheese,

Feta Cheese, Red Onions, Kidney Beans, Mild Peppers, Chicken,

Assorted Dressings

Bread Basket

Mousse, Cookies, Dessert Bars

Freshly Brewed Coffee

Selection of Hot Teas

Additions

Bread Bowl \$5

Grilled Beef, Chicken, or Salmon Sandwiches \$5



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FARMER'S MARKET BUFFET

20 Person Minimum

Field of Dreams \$27

Seasonal Soup

Artisan Rolls and Breads with Whipped Butter

Organic Simple Greens, Seasonal Market Vegetables, Citrus Vinaigrette

Quinoa Salad, Mandarin Oranges, Hearts of Palm, Onion Dressing

Seared Chicken, Cider Glaze
Thyme Roasted Onions, Baby Carrots

Skirt Steak, Charred Corn Salsa, Piquillo Pepper Vinaigrette Roasted Broccolini, Garlic, Chiles

Seasonal Mini Desserts, Panna Cotta Topped with Oatmeal Cookie Crumble

Freshly Brewed Coffee and Assorted Hot Teas

SOUTHWEST BUFFETS

20 Person Minimum

Colorado BBQ \$32

Arugula, Cilantro, Tomatoes, Queso Fresco, Chipotle Lemon Vinaigrette House Yukon Gold Potato Salad Spicy Cole Slaw with Roasted Poblanos Grilled Chicken, Molasses Barbecue Glaze Pulled Pork Sliders, Bread & Butter Pickles

House Smoked Beef Brisket

Hot Links and Baked Beans

Creamed Corn

Jalapeno Corn Muffins, Honey Butter

Seasonal Fruit Pies, Sopapillas with Wildflower Honey Drizzle.

Taos \$32

Tortilla Soup, Grilled Chicken, Avocado, Jack Cheese

Avocado and Tomato Salad, Cilantro Lime Dressing (Seasonal May-Sept)

Watermelon and Cucumber Salad, Pickled Red Onions,

Chipotle Marinated Queso Fresco, Cilantro

Cheese Enchiladas, Ranchero Sauce, Scallions, Crema

Grilled Chicken and Beef Fajitas, Onions, and Peppers

Mexican Yellow Rice

Borracho Black Beans

Fresh Flour and Corn Tortillas

Tortilla Chips, Cheese, Sour Cream, Guacamole, Pico de Gallo

Churros, Sopapillas with Wildflower Honey Drizzle.



BOXED LUNCH

All boxed lunches Include Whole Fruit, Potato Chips, Coleslaw, Cookie, Choice of Soft Drink or Water

Boxed Lunch \$17

Roast Turkey Breast

Ciabatta Roll, Jack Cheese, Tomatoes, Simple Greens, Cranberry Relish

Herbed Grilled Chicken

Brioche Bun, Provolone Cheese, Avocado, Simple Greens, Roasted Garlic Aioli

Cobb Salad Wrap

Grilled Chicken, Tomato, Bacon, Scallions, Bleu Cheese, Spinach Tortilla, Simple Greens, Dijonaise Spread

Roast Beef Sandwich

Kaiser Roll, Cheddar, Onion, Tomato, Simple Greens, Horseradish Aioli

Ham and Swiss

Hoagie Bun, Swiss Cheese, Simple Greens, Sliced Tomato, Dijonaise Spread

Grilled Chicken Caesar Wrap

Romaine, Parmesan, Caesar Dressing

Grilled Vegetable Wrap

Grilled Veggies, Fresh Tarragon, Green Goddess Dressing



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EXPRESS LUNCH

All Express Lunches Include Choice of Soft Drink, Iced Tea or Water.

Available to Meetings of 20 people or Less.

\$20 Per Person Inclusive of Tax and Service Fee

SALADS

Classic Caesar Salad with Grilled Chicken

Crisp Romaine, Caesar Dressing, Parmesan Cheese, Herb Croutons

14ers Peak Salad

Spring Mix, Tomatoes, Carrots, Cucumber, Shredded Cheese, Bacon Bits, Diced Ham and Turkey, Hardboiled Egg, Croutons, Choice of Dressing: Ranch, Bleu Cheese, Italian, Balsamic Vinaigrette

BURGERS AND SANDWICHES

Applewood Bacon Burger

Colorado Angus Beef, Applewood Smoked Bacon, Caramelized Onions, Cheddar Cheese, Lettuce, Tomato. Served with French Fries.

Pikes Peak Green Chili Burger

Colorado Prime Chuck, House Made Green Chili, Pepper Jack Cheese, Lettuce, Tomato. Served with French Fries.

Chicken Sandwich

Grilled Colorado Chicken Breast, House Made Guacamole, Red Onions, Lettuce, Tomato, Chipotle Ranch Sauce. Served with French Fries.

Turkey Club

Thin Sliced Turkey and Ham, Bacon, Lettuce, Tomato, Mayonnaise, on Toasted Wheat Bread. Served with French Fries.

Quesadilla with Grilled Chicken

Flour Tortilla, Cheddar and Pepper Jack Cheese. Topped with Sour Cream, Pico de Gallo, Guacamole, and Green Onions.



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PLATED LUNCH

All Plated Lunch Entrées Include Choice of one Starter, Entrée, and Dessert, Bread Basket, Iced Tea, Freshly Brewed Coffee, and Assorted Tea

STARTERS

Soups & Chowders

Roasted Tomato and Basil

Butternut Squash, Nutmeg Cream, Pumpkin Seeds

Creamy Chicken, Farro, Diced Avocado, Pimentos (seasonal May-Sept)

Roasted Corn Chowder

Beef & Ancient Grain

Salads

Mixed Greens, Shaved Root Vegetables, Chevre, Cranberry Vinaigrette

Baby Spinach, Roasted Mushrooms, Hard Boiled Eggs, Mustard Vinaigrette

Iceberg Wedge, Slab Bacon, Heirloom Beefsteak Tomato, Chives, Buttermilk Blue Cheese Dressing



PLATED LUNCH

ENTRÉES

SUSTAINABLE SEAFOOD

Seared Salmon \$18

Roasted Fingerling Potatoes, Sweet Corn and Hatch Chile Succotash, Mole Butter

Baked Cod \$16

Celery Root and Parsnip Puree, Baby Heirloom Carrots, Brown Butter, Capers

COLORADO BEEF

Marinated Grilled Flank Steak \$18

Chimichurri Sauce, Roasted Cipollini Onions, Sweet Potato Mash

Overnight Braised Short Ribs \$24

Soft Spicy Polenta, Wild Mushrooms, Pan Drippings

FRESH POULTRY

Maple Bourbon Glazed Chicken \$18

Bacon Roasted Brussels Sprouts, Baked Mac & Cheese

Pan Roasted Chicken Breast \$18

Artichokes, Olives, Capers, Kalamata Olives, Parmesan Polenta, Cured Tomato

Chicken Mole Enchiladas \$19

Corn Tortillas, Mexican Yellow Rice, Black Beans with Epazote



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PLATED LUNCH

VEGETARIAN ENTRÉES

Butternut Squash Raviolis \$16

Shallot and Garlic Cream, Roasted Young Vegetables, Shaved Parmesan

Ancient Grains, Braised Kale \$14

Cauliflower Puree, Brussels Sprouts, Sweet Mustard Glaze

Garlic Gnocchi \$15

Roasted Wild Mushrooms, Pickled Peppers, Sweet Corn Cream

Herbed Farro Risotto \$16

Asparagus, Young Vegetables, Meyer Lemon Gastric

Pacific Rim Tofu Stir-fry \$15

Tamari Braised Tofu, Asian Vegetables, Jasmine Rice



ENTRÉE SALADS

Salad Entrées are Accompanied By Assorted Rolls and Butter, Iced Tea, Freshly Brewed Coffee, and Assorted Teas

Cobb Salad with Grilled Chicken \$14

Chopped Iceberg Lettuce, Tomatoes, Avocado, Chopped Egg, Bacon, Green Onions, Balsamic Vinaigrette

Sesame Noodle Salad with Grilled Chicken \$15 Marinated Tofu \$13

Napa Cabbage and Romaine Blend, Crispy Rice Noodles, Red Bell Peppers, Red Onions, Water Chestnuts, Carrots, Sweet Basil, Toasted Sesame Dressing

Caesar Salad with Grilled Chicken \$14 Grilled Salmon \$18

Romaine, Garlic Herb Croutons, Parmesan Cheese, Classic Caesar Dressing

Grilled Steak Salad \$16

Romaine and Iceberg Blend, Sliced Grilled Skirt Steak, Roasted Onions, Bleu Cheese, Fresh Parsley, Garlic Vinaigrette







Caramel Apple Pie

Chocolate Mousse Cake

Ultimate Chocolate Cake

Classic Carrot Cake

Strawberries Romanoff

New York Cheese Cake

Salted Caramel Cake

Tiramisu

Spiced Tropical Fruits and Fresh Berries, Colorado Honey Drizzle



MEETINGS SIMPLIFIED PACKAGE

Includes Meeting Room, LCD Projector, Screen,
High Speed Internet, All Day Beverage Service, Lunch
Morning: Coffee, Regular and Decaf, Water

Lunch: Iced Tea and Water

Afternoon: Assorted Sodas, Water

Morning or Afternoon Break for an additional \$13

Choice of Buffet \$55

Farmers Market

Colorado BBQ

Taos

Choice of Plated Selection \$50

Cobb Salad with Grilled Chicken

Sesame Noodle Salad with Grilled Chicken or Marinated Tofu

Butternut Squash Raviolis

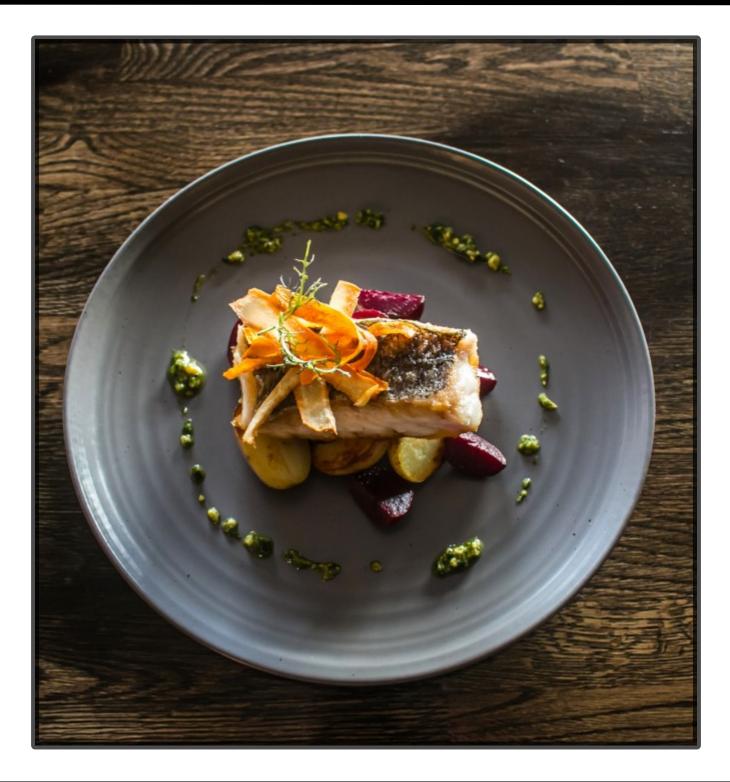


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DINNER





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20 Person Minimum

Farm To Table \$44

Artisan Rolls and Breads, Whipped Butter

Chef's Seasonal Soup

Simple Greens, Goat Cheese, Candied Pecans, Avocado Dressing

Marinated Chickpea Salad, Olive, Feta, Lemon-Oregano Vinaigrette

Chicken Breast, Marcona Almond Butter

Skirt Steak, Wild Mushrooms, Bacon, Chile Demi-Glaze

Roasted Cod

Citrus Creamed Leeks

Sea Salt Roasted New Potatoes

Roasted Baby Vegetables, Lemon and Thyme Olive Oil

Iced Tea, Freshly Brewed Coffee, Assorted Teas

Seasonal Dessert Display



20 Person Minimum

Tejas \$36

Arugula, Cilantro, Tomato, Queso Fresco,
Chipotle Lemon Vinaigrette
House Yukon Gold Potato Salad
Spicy Cole Slaw with Roasted Poblanos
Grilled Chicken, Molasses Barbecue Glaze
Pulled Pork Sliders, Bread & Butter Pickles
House Smoked Beef Brisket
Hot Links and Baked Beans
Creamed Corn
Jalapeno Corn Muffins and Honey Butter
Seasonal Fruit Pies
Sopapillas with Wildflower Honey Drizzle

Acapulco \$36

Tortilla Soup, Grilled Chicken, Avocado, Jack Cheese
Avocado and Tomato Salad with Cilantro Lime Dressing
(Seasonal May-Sept)
Watermelon and Cucumber Salad, Pickled Red Onions,
Chipotle Marinated Queso Fresco, Cilantro
Cheese Enchiladas, Ranchero Sauce, Scallions, Crema
Grilled Chicken and Beef Fajitas, Onions, Peppers
Mexican Yellow Rice
Borracho Black Beans
Fresh Flour and Corn Tortillas
Tortilla Chips, Cheese, Sour Cream, Guacamole, Pico de Gallo

Sopapillas with Wildflower Honey Drizzle



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Churros

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20 Person Minimum

Tuscany \$38

Garlic Bread Sticks

Italian Wedding Soup, Sicilian Sausage, Escarole

Heirloom Tomatoes, Buffalo Mozzarella, Olive Oil, Balsamic Glaze

Hearts of Romaine, Radish, Cucumber, Sweet Peppers, Grape Tomatoes, Pinon Nuts, Creamy Italian Dressing

Radicchio, Red Onions, Basil Vinaigrette

Chicken Cacciatore, Wild Mushrooms, Vegetables.

Olive Oil Poached Cod, Charred Bell Peppers, Lemon Gremolata

Chianti Braised Short Ribs, Shaved Fennel, Wild Mushrooms

Potato Gnocchi, Parmesan

Creamy Chive Polenta, Fontina

Garlic Rapini

Petite Cannolis and Tiramisu





20 Person Minimum

The Prospector \$42

Mixed Greens Salad

Greek Salad, Tomatoes, Cucumber, Onions

Herb Roasted Chicken Quarters

Trout, Black Pepper, Bacon

Pork Loin, Dijon Sauce

Roasted Baby Red Potatoes

Green Beans

Dinner Rolls

Assorted Cakes

ADD Grilled New York Strip \$6 Additional Per Person



All Plated Dinner Entrées Include Choice of one Starter, Entrée, and Dessert, Bread Basket, Iced Tea, Freshly Brewed Coffee, and Assorted Tea

10 Person Minimum

STARTERS

Soups

Black and White Bean Soup, Cilantro Crème Fraiche

Wild Mushroom Soup, Cremini, Shitake, Oyster Mushrooms, Caramelized Shallots, Pinion Nuts, Thyme

Tortilla Soup, Avocado, Oaxaca Cheese

Cream of Asparagus Soup, Chiffonade of Smoked Salmon

Roasted Tomato Basil

Salads

Arugula and Baby Spinach Salad, Roasted Red and Yellow Peppers, Lardons, Pickled Red Onions, Dijon Vinaigrette

Little Gem Caesar Salad, Traditional Garnish, Pecorino Crackle

Buratta Salad, Dusted with Sea Salt and Cracked Pepper

Heirloom Tomato, Torn Basil Leaves, Aged Balsamic, Olive Oil

Roasted Golden Beet and Brûléed Chèvre Salad, Toasted Filberts, Champagne Vinaigrette



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LOCAL COLORADO GRASS FED BEEF

Roasted Prime Rib Au Jus \$55

Roast Garlic Smashed Potatoes, Baby Vegetables, Savory Parmesan Pop-Overs

Sassafras Braised Short Rib \$49

Shaved Garlic, Crispy Pappardelle, Roasted Pearl Onions

New York Strip \$38

Cheddar Garlic Mashed Potatoes, Oven Roasted Seasonal Vegetables, Whiskey Cream Sauce

SUSTAINABLE SEAFOOD

Crispy Seared Miso Salmon \$42

Napa Cabbage, Water Chestnuts, Baby Corn, Japanese Bean Threads, Thai Red Curry

Pan Seared Alaskan Halibut \$46

Shaved Brussels Sprouts, Pommes Anglaise, Caper Gremolata

Shrimp Scampi \$34

Fettucine

Orange Roughy \$36

Cognac Lobster Cream Sauce, Wild Rice, Seasonal Vegetables





LOCAL COLORADO LAMB

Braised Colorado Lamb Shank \$45

Sea Salt Cured Root Vegetables, Boursin Smashed Potatoes

Spice Rubbed Lamb Ribs \$42

Pickled Peppers, Pinon Nuts, Mint, Crispy Fingerling Potatoes, Honey Soy Glaze

Roast Leg of Lamb \$39

Hatch Chile Mint Jam, Chateau Potatoes, Sugar Snap Peas

POULTRY

Chicken Breast \$32

Marcona Almond Butter, Grilled Spring Onions, Chickpea Fritter

Chicken Cordon Bleu \$34

Herbed Mornay Cream Sauce, Steamed Asparagus, Garlic Butter, Rice Pilaf

Roast Chicken with Lollypop Thigh \$36

Savory Apple Bread Pudding, Celery Root and Parsnip Puree

Crispy Duck Breast Confit \$42

Blueberry Tamarind Glaze, Charred Corn Succotash, Puffed Black Rice



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HERITAGE PORK

Roast Pork Tenderloin \$34

Chipotle Peach Chutney, Organic Ancient Grains, Roasted Cauliflower, Dijon

Braised Pork Shank \$36

Roasted Mushroom Risotto, Hard Cider Glaze

Achiote Pork Belly Carnitas \$35

Pickled Red Onion, Cilantro, Mashed Sweet Potatoes

Grilled Double Pork Chop \$37

Hot & Sour Red Cabbage, Layered Garlic Potatoes, Fig Preserves

VEGETARIAN

Wild Mushroom Ravioli \$37

Pesto Parmesan Cream, Toasted PinonNuts, Scallion Tuiles

Eggplant Parmesan \$35

Shaved Parmigiano Reggiano, Basil Ricotta, Marinara, Brûléed Fontina

Yogurt Roasted Cauliflower \$32

Ancient Grains, Wilted Kale, Pickled Peppers

Crispy Curried Tofu \$32

Coconut Basmati Rice, Grilled Spring Onions, Saffron Potatoes







Caramel Apple Pie

Chocolate Mousse Cake

Ultimate Chocolate Cake

Classic Carrot Cake

Strawberries Romanoff

New York Cheese Cake

Salted Caramel Cake

Tiramisu

Spiced Tropical Fruits and Fresh Berries, Colorado Honey Drizzle

RECEPTION





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HORS D'OEUVRES

20 Piece Minimum Order

\$3 Per Piece

Spinach Stuffed Mushrooms, Feta
Pot Stickers, Hot & Sour Sticky Sauce
Greek Feta and Spinach in Filo Pastry
Crispy Egg Rolls, Ginger Plum Sauce
Veggie Egg Rolls, Hoisin Sauce
Hot Spinach Artichoke Dip, Garlic Crostini (20 person min.)
Chicken or Beef Satay, Dipping Sauce
Hummus on Pita Rounds
Mascarpone Filled Sweet Peppers
Smoked Chicken Salad Crostini, Charred Onion Jam
House made Shrimp Ceviche

\$4 Per Piece

Mini Cajun Crab Cake, Remoulade Sauce
Prosciutto Wrapped Cantaloupe
Deviled Egg, Chipotle, Spanish Chorizo, Cilantro
Cold Smoked Salmon, Water Cracker, Dill Crème Fraiche



RECEPTION DISPLAYS

20 Person Minimum

Fresh Fruit Display \$5

Assorted Fresh Fruit, Yogurt Dipping Sauce

Classic Cheese Display \$6

Domestic and Imported Cheese, Crackers, Bread Seasonal Fruit Garnish

Crudité Display \$8

A selection of Carrots, Green Beans, Wax Beans, Red, Yellow, and Green Peppers, Broccoli, Cherry Tomatoes, Mushrooms, Dip

Enhancement for Cheese and Crudités Displays \$8

Brie en Croute, Raspberry and Apricot Preserves Spinach and Artichoke Dip, Pita Chips

Antipasto Misto \$12

Prosciutto, Bresaola, Olive Tapenade, Smoked Tomato Jam, Provolone, Asiago, Rustic Breads, Artichokes, Portobello Mushrooms, Roasted Bell Peppers





RECEPTION DISPLAYS

20 Person Minimum

Middle Eastern \$8

Hummus, Tabbouleh, Baba Ghanoush, Stuffed Grape Leaves, Marinated Feta, Roasted Olives, Pita Bread, Flatbreads

Smoked Salmon Display \$7

Capers, Chopped Onions, Hard Boiled Eggs, Crème Fraîche, Lemon, Cocktail Breads

Jumbo Shrimp \$10

Jumbo Cocktail Shrimp with Cocktail Sauces

Tomato, Mozzarella, and Basil Salad \$8

Fresh Mozzarella, Heirloom Tomatoes, Balsamic Glaze, Extra Virgin Olive Oil, Fresh Basil

Chilled Jumbo Asparagus \$10

Wrapped in Your Choice of Prosciutto or House-Smoked Salmon, Aioli



ACTION STATIONS

20 Person Minimum

Pasta Station \$14

Cheese Ravioli, Walnuts, Fresh Herbs, Tomato Concasse,
Parmesan Cheese, Sage Butter, Rigatoni Romani,
Traditional Bolognese Sauce, Fettuccini Alfredo, Grilled Chicken,
Herb Cream Sauce, Shaved Parmesan, Garlic Bread

Gourmet Slider Station \$12

Beef Patties, Grilled Portobello Mushrooms, Fried Onions, Lettuce, Roma Tomatoes, Onions, Pickles, Assorted Cheeses, Ketchup, Mustard, Relish, Mayonnaise, Slider Rolls

Mashed Potato Station \$11

Mashed Potatoes, Mashed Sweet Potatoes, Mushroom Ragout, Chopped Bacon, Fried Onions, Green Onions, Roasted Garlic, Cheddar Cheese, Mozzarella Cheese, Bleu Cheese, Whipped Butter, Sour Cream

Attendant Fee \$100





CARVING STATIONS

Lemon Roasted Turkey \$285

Cranberry Relish, Sage Gravy, Freshly Baked Rolls (30 Guests)

Rosemary Marinated Leg of Lamb \$230

English Mint Sauce (25 Guests)

Porcini Rubbed Prime Rib \$Market Price

Horseradish Cream (30 Guests)

Roast Tenderloin of Beef \$300

Béarnaise Sauce (20 Guests)

Oven Roasted New York Striploin \$350

Red Onion Marmalade (30 Guests)

Black Pepper & Mustard Glazed Pork Loin \$300

Poblano Chile Vinaigrette (25 Guests)

Maple Bourbon Glazed Ham \$310

Whole Grain Mustard (30 Guests)

Carver Fee \$100



BEVERAGE





BARS



STANDARD BAR—Per Drink

Well Brands \$6

Call Brands \$8

Premium Brands \$11

Colorado Branded Alcohol \$11

House Wine (Sycamore Lane) \$6

Domestic Beer \$5

Imported Beer \$6

Micro Brew Beer \$7

Soft Drinks \$3

HOSTED BAR—Per Person based on each hour of service

Hours One	Beer/Wine/Soda \$12	Standard Bar \$18	Premium Bar \$20
Two	\$19	\$25	\$27
Three	\$26	\$32	\$34
Additional	\$7	\$8	\$9

\$100.00 Bartender Fee for every Bar



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WINE AND BEER

KEGS

Domestic Pony \$250 Imported Micro Brew Pony \$300 Colorado Branded Pony \$300

SPARKLING WINE

Price Per Bottle

Neoplite, Da Luca Prosecco \$25

Korbel Brut \$31

CHAMPAGNE TOAST

Price per Person Coupe of House Champagne \$5

WHITE

Price per Bottle

Sycamore Lane White Zinfandel \$26

Sycamore Lane Chardonnay \$26

Mezzacorona Pinot Grigio \$27

Ste. Michelle Riesling \$35

Brancott Sauvignon Blanc \$33

RED

Price per Bottle

Sycamore Lane Cabernet Sauvignon \$25

Sycamore Lane Merlot \$25

Seaglass Pinot Noir \$32

Josh Cellar Cabernet Sauvignon \$27

Complete wine list available upon request



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AUDIO VISUAL

Wired Handheld Microphone \$40

Wireless Lavaliere or Handheld Microphone \$130

Apple TV \$50

4 Channel Mixer \$50

8 Channel Mixer \$75

Barco Click Share Wireless Presenter \$75

VGA Amplifier (Splitter) \$50

Portable PA System Starting at \$120

(For speaking, not music. Price based on event size)

Screen Draped and Skirted 7' x 7' screen \$50

Other sizes available upon request (inquire for prices)

50" HDTV with VCR/DVD \$125

Other sizes available upon request (inquire for prices)

50" HDTV (HDMI capable) \$90

Other sizes available upon request (inquire for prices)

LCD Projector – 1000 ANSR Lumens \$130

LCD Projector – 3000 ANSR Lumens \$175

Easels \$10

26" x 34" Whiteboard with Markers \$20

Flipchart with Pad and Markers \$50

Wireless Internet \$100 per day (second room 50% off)

Wired Internet (per connection) \$50

Speaker Phone/Polycom \$120

Dance Floor 16' x 16' \$300

Other sizes available upon request (inquire for prices)

Stage \$50 Per 8'x 6' section

Dedicated Labor \$50 per hour

Quantities on site are not guaranteed and are on a first come first served basis.

Prices are subject to change.

Embassy Suites Colorado Springs works with an outside company for Audio Visual needs and if company is used, prices are subject to increase as well as the addition of costs for labor and delivery.



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GROUP INFORMATION

Meeting Room Rental Charges

Group meeting and banquet room space is reserved to accommodate anticipated attendance and program requirements. Charges are assigned accordingly. All details regarding menu selection, equipment, set up, coffee breaks, etc., should be finalized two weeks in advance of arrival. Any changes made less than 72 HOURS in advance of function will result in additional labor and/or meeting room charges. Once your room is set to the specifications provided to our banquet department there is a \$150 charge to make each change. Your function room is guaranteed to be set up no more or less than 30 minutes prior to your event unless otherwise arranged.

Meeting Room Assignments

The Hotel does reserve the right to make changes in meeting room Assignments to better accommodate our clients. You will be contacted in the event we need to change your room assignment.

Audio Visual Equipment

Audio visual equipment can be provided through the hotel at a rental charge. 72 hour advance notice is required. An additional charge will be assessed for delivery. To ensure all equipment is working properly, we do ask that all AV is set 30 minutes prior to the start of the event so that a sound check can be performed.

Menu Selection and Pricing

The group is responsible for providing place cards indicating the choice of entrée for each guest along with the guaranteed breakdown of choice 3 business days prior to the function, to ensure that the necessary food items are ordered and in stock for your event. Your menu prices will be based on our current menu. Menus and prices cannot be guaranteed more than 3 months prior to an event.





GROUP INFORMATION

Food and Beverage

All food and beverage must be purchased from the Hotel. Donated food and beverage must be approved prior to the event. No food or beverage will be permitted to be brought into the hotel by patrons or patron invitees unless approved by the Sales Manager. Any outside food and beverage items found in the meeting space or Atrium will be removed. No food or beverage purchased from the hotel can be removed from the property.

Deposits

Advanced deposits are non-refundable.

Custom Menus

Our menus are designed to appeal to a broad spectrum of tastes. However, our staff can design specialty menus for you.

Service Charge and Tax

All prices subject to a taxable 22% service charge and applicable sales tax.

Guarantee

The exact number of attendees is required a minimum of 3 business days in advance and if applicable will be the total number that you will be billed for.

Payments

Payment is required three business days prior to the function (unless direct bill arrangements have been established). If payment is not received three business days in advance the event will be subject to cancellation at that time without refund of any deposits.

Music

The Hotel must be notified in advance of any music in it's banquet rooms. Music must be concluded by 11pm in any banquet space and 7pm in the Atrium. All music must be appropriate and at manageable levels.



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GROUP INFORMATION

Decorations

The Hotel will not permit the affixing of anything to the walls, floor, light fixtures, or ceiling. Decorations may be approved by the Sales Manager prior to event. Glitter and confetti are not allowed.

Conference Materials

The Hotel will receive any materials shipped three days prior to the function date. The Hotel will store materials one day after the scheduled function. All parcels must bear the name of the group and be addressed to the attention of your hotel representative. All shipping charges must be paid by your company or organization. The hotel shall not assume responsibility for damage or loss of any materials or articles left in the hotel prior to, during, or following a function. Early deliveries will be charged \$10 per box/per day.

Additional Meeting Needs

Any additional needs or customized requests are honored and accommodated by the hotel based on current local laws, availability and at the discretion of the hotel. If you require accommodation of any needs not detailed on this page please contact the Sales Department.