

PLANNING YOUR EVENT

RESERVING A DATE

- Potential clients are asked to contact Patty Farmer, Director of Sales at 303.871.4438 to check availability and reserve a tentative space on our event calendar.
- Clients are required to provide a deposit, complete an event contract, and provide a method of payment for incidental expenses at the time of booking.
- Additional insurance charges may apply depending on the size and nature of the event.
- Clients will need to choose their menu and complete an event order at least 14 days prior to their event. This may be done in person or electronically.
- If this is not completed within the allotted time, the space will be released for sale.

EVENT GUARANTEES AND CHANGES

- Final guest count guarantees are due to us 72 hours prior to the event.
- If you do not contact us with a final count, we will prepare for the initial number of guests and charge accordingly.
- Clients can increase their guest counts, but not decrease them 72 hours prior to their event.
- Any incidental changes to an event less than 72 hours prior will result in the application of additional charges.
- There are no assurances that we will be able to accommodate any last minute changes or additions.

PAYMENT

- All catered functions must have a secured form of payment on file before they occur. Credit cards, verifiable checks, and University budget numbers are valid payment methods.
- Non-University related groups are required to pay 100% of the estimated event charges five business days prior to the event date.
- Credit cards will be preauthorized 72 hours before an event for the estimated event charges.
- Tax exempt organizations are required to submit a copy of their exemption certificate prior to their event date.

MINIMUMS AND LABOR CHARGES

- The minimum guest count for a buffet or plated meal is twenty five.
- The minimum labor charge will be four hours at \$15.00 an hour.
- The minimum charge for a hosted or cash bar is \$250.

FOOD AND ALCOHOL POLICY

- It is the policy of the Conference and Event Center at the HRTM School that food and alcohol items from events may not be removed from the facility.
- Food and alcohol products purchased elsewhere may not be consumed on our premises. If any such items are discovered, they will be confiscated and per item fines assessed per the terms of our contract.

SUGGESTED BREAK OPTIONS

Break packages are based on thirty minutes with a minimum of 25 guests. Additional beverages are available on a consumption basis.

EYE OPENER

- Fresh Brewed Coffee ~ Regular and Decaf
- Selection of Fine and Herbal Teas

MORNING REFRESHER

- Assorted Pastries and Muffins
- Fresh Brewed Coffee ~ Regular and Decaf
- Selection of Fine and Herbal Teas

FITNESS BREAK

- Sliced Seasonal Fruit and Berries
- Carrot Bran Muffins and Oatmeal Raisin Cookies
- Individual Yogurts and Granola Bars

THE SWEETEST THING

- Chocolate Chip Cookies and Brownies
- M&M Plain and Peanut Candies, Assorted Candy Bars

POWER BREAK

- Build Your Own Trail Mix and Yogurt Parfaits
- Berries, Granola, Nuts, Coconut, Raisins, Dried Fruits
- Assortment of Whole Fruits

AFTER SCHOOL SNACK

- Fresh From the Oven Cookies
- Childhood Snack Selections
- Fruit Rollups and Granola Bars

TAKE ME OUT TO THE BALLGAME

- Warm Jumbo Pretzels with Yellow and Dijon Mustard
- Nacho Bar with Chips, Cheese Sauce, and Peppers
- Mini Corn Dogs with Ketchup and Yellow Mustard
- Cracker Jacks

THE FIESTA

- Tri-Color Tortilla Chips
- Assorted House-Made Salsas
- Chili con Queso, Guacamole, and Sour Cream
- Grilled Chicken and Roasted Pepper Quesadillas

AFTERNOON ELEGANCE

- Selection of Domestic and Imported Cheeses
- Assorted Crackers
- Sliced Fresh Fruit and Berries
- Assorted Dessert Miniatures

BEVERAGES AVAILABLE

Assorted Soft Drinks, Individual Juices, Energy Drinks
Assorted Bottled and Flavored Mineral Waters

START YOUR DAY

The following menus are served buffet style. All setups include freshly brewed coffee and hot tea service. A minimum order of 25 guests is required for breakfast buffets.

SIMPLY FRESH

- Sliced Seasonal Fresh Fruit with Berries
- Breads, Croissants, Danish Pastries and Assorted Muffins
- Sweet Butter with Selection of Jams and Marmalades

FANCY AND FRESH

- Sliced Seasonal Fresh Fruit with Berries
- Breads, Croissants, Danish Pastries and Assorted Muffins
- Assorted Bagels with Cream Cheese
- Sweet Butter with Selection of Jams and Marmalades
- Assorted Individual Fruit Yogurts

CLASSIC BREAKFAST

- Sliced Seasonal Fresh Fruit with Berries
- Breads, Croissants, Danish Pastries and Assorted Muffins
- Assorted Bagels with Cream Cheese
- Sweet Butter with Selection of Jams and Marmalades
- Includes One Egg, One Potato, and Two Meat Selections

SELECTIONS

EGG

Please choose one of the following:

- Scrambled Eggs with Cheddar, Tomatoes and Herbs
- Scrambled Eggs with Mushrooms and Sliced Scallions
- Scrambled Eggs with Diced Ham and Swiss Cheese
- Scrambled Eggs with Chorizo, Salsa, and Sour Cream
- Scrambled Eggs with a Medley of Peppers
- Scrambled Eggs

POTATO

Please choose one of the following:

- Cottage Potatoes
- Sweet Potato Hash
- Potatoes Lyonnaise
- Potatoes O'Brien with Sautéed Onions

BREAKFAST MEAT

Please choose two of the following:

- Applewood Smoked Bacon
- Sage Sausage Links
- Country Style Sausage Patties
- Maple Glazed Grilled Ham
- Turkey Bacon
- Turkey Sausage

TIMESAVER SELECTIONS

All options are available until 4:00 PM. All pricing is per guest unless otherwise indicated. Buffets have a guest count minimum of 25.

DELI SAMPLER

- Choice of 2: German Style Deli Potato Salad and Three-Cabbage Coleslaw, Pasta Salad
- Assorted Potato Chips and Breads
- Cured Ham, Smoked Turkey, Roast Beef, and Tuna Salad
- Swiss, Pepper Jack, and Cheddar Cheese
- Sliced Onions, Tomatoes, Bibb Lettuce and Sliced Pickles
- Whole-Grain and Dijon Mustard, Mayonnaise and Creamed Horseradish

ALL AMERICAN PICNIC

- Sea Salt & Pepper Crusted Baked Potatoes with Condiments
- Boneless Buttermilk Crispy-Fried Chicken
- All Beef Kosher Hot Dogs with Condiments
- Certified Angus Beef Hamburgers and Boca Burgers
- Grilled Vegetable Filets
- Platters of Lettuce, Tomatoes, Onions, Pickles and Assorted Cheeses
- Green Salad, House-Made Macaroni Salad and Waldorf Salad
- Corn Cobettes with Sweet-Cream Butter

SOUTH OF THE BORDER

- Mixed Baby Greens, Roasted Corn and Pepper Relish, Pico de Gallo, Tortilla Bowls
- Tri-Color Tortilla Chips with Salsa Verde, Salsa Roja, House-Made Guacamole and Sour Cream
- Grilled Chipotle Chicken & Beef Birria with Warm Tortillas
- Cheese and Onion Enchiladas or Tamales
- Casero Style Beans and Spanish Rice

THE ITALIAN

- Classic Caesar Salad Bowl and/or Bread Salad
- Focaccia Garlic Cheese Bread
- Choice of 2 : Grilled Lemon Chicken, Eggplant Parmesan, Chicken Marsala, Pork Scaloppini, Meatballs & Italian Sausage
- Pasta Pomodoro, Herbed Rice and Peas with Cheese
- Grilled Giambotta Vegetables with Red Pepper Coulis

THE FAR EAST

- Thai Inspired Herb and Spicy-Mango Salad
- California Rolls with Wasabi, Pickled Ginger, Dipping Sauce
- Choice of 2: Korean Bulgogy Style Beef Short Ribs, Sesame Chicken, Kung Pao Pork and Peanuts, Teriyaki Salmon with Pineapple
- Egg Rolls and/or Fried Dumplings with Dipping Sauces
- Asian Stir Fry Vegetables
- Steamed Jasmine Rice

THE DU CLASSIC

- Spinach and Frisée Salad, Crimini Mushrooms, Shallots and Smoked Cheddar with Honey-Horseradish Vinaigrette
- Choice of 2: Blackened Salmon Filet with Acadian Sauce, Grilled Delmonico Steaks with Hunter's Sauce, Roasted Chicken Cordon Bleu, Pecan Pork Loin with Gingered Peach Coulis
- Rosemary Roasted Red Potatoes or Wild Rice Pilaf
- Fresh Seasonal Vegetables

SANDWICHES AND WRAPS

All options include chips, fruit cup, and a cookie. Not available for groups of over 50 guests.

- MEDITERRANEAN BEEF
Shaved Beef, Artichoke Relish, Radicchio, Marinated Shaved Onions, Feta Cheese, with a Reduced Balsamic Glace
- NEW ORLEANS MUFFALATTA
Olive Relish, Mortadella, Sopressata, Cured Ham, Provolone, Ciabatta Bun
- ALBACORE TUNA SALAD
Bibb Lettuce, Havarti Cheese, Tomato, Shaved Red Onions, Whole Grain Bun
- HAM AND GRUYERE
Bibb Lettuce, Slow Roasted Tomato, Shaved Red Onion, Stone Ground Mustard, Pretzel Bun
- GRILLED CHICKEN CAESAR WRAP
Hearts of Romaine, Shaved Parmesan, Sundried Tomato, Caesar Dressing
- SAN JUANITA CLUB WRAP
Avocado, Tomato, Romaine Lettuce, Roasted Turkey, Jalapeno-Bacon Cheese Spread
- RATATOIULLE WRAP
Micro Greens, Hummus, and Sherry Gastrique
- SPICY ROLLED QUESADILLA
Melted Cheese, Mexican Vegetables, and Roasted Chilies

Conference and Event Center at the School of Hotel, Restaurant and Tourism Management | University of Denver | Daniels College of Business
Fall / Winter 2009 Event Pricing Guide

Menus and pricing are subject to change without notice, due to unforeseen circumstances or the seasonality of certain products.
Menu prices include all applicable service charges – labor, specialty rentals, and tax will be additional.

LUNCHEON SELECTIONS

Choose an appetizer or salad, entrée, and two side items to complete your luncheon menu. These include iced tea, rolls, and butter. Guest count minimums do apply.

APPETIZERS

- Caprese or Tapenade Bruschetta
- Prosciutto Wrapped Melon Skewers
- Mexican Shrimp Cocktail
- Vegetarian Spring Rolls with Peanut Sauce
- Seafood Stuffed Mushrooms

SALADS

- House ~ mixed greens with roasted almonds, sultanas, and goat cheese finished with a house made Merlot dressing
- Caesar ~ romaine, focaccia crostini, and shaved parmesan cheese
- Spinach ~ with candied pecans, pears, and bleu cheese crumbles
- Insalata Antipasti ~ greens topped with marinated vegetables, pistachios, olives, and cheese

SIDE DISHES

- Wild rice with sundried tomatoes and sunflower seeds
- Rustic “smashed” potatoes with caramelized aromatics
- Saffron rice with black olives and pimentos
- Pasta with Colorado cheeses
- Steamed broccolini with roasted garlic butter
- Roasted winter squash with cardamom-maple sauce
- Chef's choice of seasonal vegetables

ENTRÉE SELECTIONS

GRILLED PETITE SIRLOIN

Seasoned and served with a house made steak sauce

SLOW ROASTED BEEF

Hand carved roast beef topped with Hunter's sauce

SONORAN CHICKEN

Delicately seasoned and topped with roasted peppers, tomato, bacon and cheese

CHICKEN MARSALA

Pan seared with mushrooms and Marsala sauce

PECAN CRUSTED CHICKEN BREAST

Dressed with spiced-vanilla infused peach slices

LEMON PEPPER CHICKEN

A grilled and lightly seasoned breast of chicken

OVEN FRIED TILAPIA

Breaded filet topped with a Cajun inspired remoulade

GRILLED SALMON FILET

Served on a bed of Orange-Muscat dressed micro greens

GRILLED or PAN FRIED PORK CHOPS

Lightly marinated and simply cooked

HERB ROASTED PORK LOIN

Slow cooked and topped with an apricot orange sauce

VEGETARIAN MIXED GRILL

Assorted vegetables served with chimichurri sauce

STUFFED NAPA CABBAGE ROLLS

With mushrooms, wild rice, aromatics, and a lentil bolognaise

ROASTED BREAST OF TURKEY

Sliced thin and served with traditional pan gravy

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DINNER SELECTIONS

Choose an appetizer, salad, entrée, and two side items to complete your dinner menu. These include iced tea, rolls, and butter. Guest count minimums do apply.

APPETIZERS

- Smoked Gouda Cheese and Granny Smith Apples
- Dolmas or Spanokopita
- Chili Dusted Fruit Skewers
- Crab Cakes with a Lemon Garlic Aioli
- Texican Bacon-Wrapped Shrimp

SALADS

- House ~ mixed greens with roasted almonds, sultanas, and goat cheese finished with a house made Merlot dressing
- Caesar ~ romaine, focaccia crostini, and shaved parmesan cheese
- Spinach ~ with candied pecans, pears, and bleu cheese crumbles
- Insalata Antipasti ~ greens topped with marinated vegetables, pistachios, olives, and cheese

SIDE ITEMS

- Wild rice with sundried tomatoes and sunflower seeds
- Rustic “smashed” potatoes with caramelized aromatics
- Saffron rice with black olives and pimentos
- Pasta with Colorado cheeses
- Steamed broccolini with roasted garlic butter
- Roasted winter squash with cardamom-maple sauce
- Chef’s choice of seasonal vegetables

ENTRÉE SELECTIONS

MEDITERRANEAN CHICKEN BREAST

Stuffed with artichokes, olives, sundried tomato, spinach, prosciutto ham, and pine nuts

SALTIMBOCCA alla ROMANA

Chicken breast wrapped in prosciutto and sage braised in Marsala butter with a roasted chicken veloute sauce

HERB ROASTED GAME HEN

Half a hen with fresh herbs and butter

GRILLED COLORADO STRIPED BASS

Tamarind-chili glazed filet served with tropical fruit salsa

SALMON MONTE CARLO

Seasoned and seared filet with tomatoes, feta, olives, artichoke, capers, herbs, and onions in white wine

HERB CRUSTED PRIME RIB

Slow cooked and hand carved

GRILLED FILET MIGNON

Served with béarnaise sauce

PORK WELLINGTON

Topped with a peach and pecan duxelles wrapped in puff pastry served with a bourbon-molasses gastrique

RACK OF LAMB

Thyme, roasted garlic, and pine nut crusted lamb glazed with a citrus infused fire honey

VEGETARIAN MIXED GRILL

Assorted vegetables served with chimichurri sauce

STUFFED NAPA CABBAGE ROLLS

Stuffed with mushrooms, wild rice, aromatics then rolled and dressed with lentil bolognaise

APPETIZERS AND ACCOMPANIMENTS

PASSED OR PLATED APPETIZERS

Priced per 50 pieces

- Spinach & Artichoke Stuffed Mushroom Cap
Filled mushroom caps topped with Asiago cheese
- Miniature Crab Cakes
Jumbo lump crab cakes with a zesty red pepper aioli.
- Bruschetta Mediterranean
A choice of: Caprese, Country Olive Tapenade, Goat Cheese and Piquillo Peppers, or Roasted Garlic Primavera Relish
- Shrimp Wheels
Disks of English cucumbers topped with Boursin cheese and shrimp
- Ratatouille Croquettes
Oven roasted vegetables and aromatic pan seared cakes with fresh herb coulis
- Chicken Tostaditas
Grilled chicken, mango salsa and cilantro on crispy tortilla rounds
- Spanokopita
Traditional pastry triangles filled with spinach and feta cheese.
- Vegetarian Spring Rolls
Crispy spring rolls with peanut dipping sauce
- Mediterranean Turn-Over's
Goat cheese, dates and caramelized onions wrapped in phyllo
- Caramelized Onion and Bacon Tartlets
Fresh herbs and sweet onions are caramelized with smoked bacon
- Thai Chicken and Pineapple
Green curry macerated chicken and pineapple with coconut crème
- Lollipop Lamb Chops
Seared Colorado farmed lamb with a wild flower-thyme honey
- Rosemary Beef Supremes
Rosemary skewered beef, crimini mushrooms and cabernet onions
- Southwestern Shrimp Brochette
Chili cheese stuffed wrapped in bacon and dusted with chipotle
- Grilled and Filled Quesadillas
Fire roasted chilies, Asadero and Oaxaca cheeses, grilled
- Margarita Shrimp Shooter
Tex-Mex rubbed shrimp in Tequila Lime Vinaigrette
- Crab and Artichoke Poppers
Baked red potatoes stuffed with crab and artichoke filling

PLATTERS

Each will serve approximately 25 guests.

- Vegetable Crudit  with Creamy Pesto
- Sliced Seasonal Fruit and Berries
- Domestic Cheeses
- Colorado Artisan Cheese Board
- Imported Cheeses
- Baked Brie en Croute
- Antipasto

CHEF CARVED ENHANCEMENTS

These are an elegant addition to your cocktail reception or dinner buff t. Each selection is presented with appropriate condiments and rolls and will serve approximately 25 guests.

- Roasted Breast of Turkey
- Honey Glazed Ham
- Grilled Pork Loin
- Slow Cooked or Smoked Beef Top Round
- Honey Herb Glazed Leg of Lamb (boneless)
- Pioneer Rubbed Rib Roast (Prime Rib)

SWEETS

Dessert Bars and Cookies

Presented on platters - priced per the dozen

Brownies, Lemon Bars, Pecan Bars, Chocolate Chunk Cookies, Oatmeal Raisin Cookies, White Chocolate Macadamia Nut Cookies, and Snicker Doodles

Cupcakes

A selection of iced cupcakes in different flavors such as chocolate caramel, lemon chiffon, vanilla bean, or spiced apple

Dessert Miniatures

Presented on platters - priced per the dozen

Raspberry Truffle Cups, Key Lime Pie, Cream Puffs with Vanilla Custard, Strawberry Cheesecake, Brittle, and Fudges

Individual Pies

Presented on platters - priced per the dozen

Chocolate Cream, Banana Cream, Coconut Cream, Pistachio-Cherry Cr me, Lemon-Berry, Boston Cream, Raspberry Mousse, Pineapple-Macadamia Nut

The Damascus Dessert

Presented on platters - priced per the dozen

A creamy honey sweetened yogurt mousse topped with fresh seasonal fruit and/or berries

Parfaits

Presented on platters - priced per the dozen

These are customizable to suit the needs and themes of any event. Triple Chocolate Strata, Tiramisu, Bananas Praline, Big Island Jimmy Cricket, Raspberry, Mango

Cheesecakes

Presented on platters - priced per the dozen

Choose from several flavors and a variety of toppings to match the meal you are planning

BEVERAGE SELECTIONS

NON ALCOHOLIC

Soft Drinks ~ 12 oz Cans

Pepsi, Diet Pepsi, Dr. Pepper, Diet Dr. Pepper, Sierra Mist, Diet Sierra Mist, Mountain Dew, and Diet Mountain Dew

Juice ~ 10 oz Bottles

Apple, cranberry, grape, grapefruit, and orange

Bottled Water ~ 16 oz Bottle

Arrowhead

Water Service ~ 12 oz Sustainable Plastic

Per guest

Other ~ Per Gallon

Coffee, Iced Tea, and Lemonade

BEER AND LIQUOR

~ *Cash pricing will be an additional cost per drink* ~

Domestic Beers

Coors, Coors Light, Coors N/A

Imported or Premium Beers

Amstel Light, Blue Moon, Corona, Easy Street Wheat, Fat Tire, Heineken, Guinness Stout, 90 Shilling

Premium Cocktails

Absolut Vodka, Bacardi Light Rum, Captain Morgan's Spiced Rum, Dewar's Scotch, Jack Daniels Whiskey, Jose Cuervo Gold Tequila, Seagram's 7 Blended Whiskey, Tanqueray Gin

Top Shelf Cocktails

Bombay Sapphire Gin, Crown Royal Blended Whiskey, Glenlivet Scotch, Grey Goose Vodka, Makers Mark Bourbon, Myer's Dark Rum, Patron Silver Tequila

Other Cordials / Schnapps

Kahlua, Bailey's Irish Cream, Chambord, Dekuyper Peachtree Schnapps, Amaretto Disaronno, Gran Marnier

WINE LIST

Red Wines

- *Banfi Col Di Sasso, Italy *Cabernet / Sangiovese*
- *Banfi CollePino, Italy *Merlot / Sangiovese*
- Banfi Centine, Italy *Cabernet / Sangiovese / Merlot*
- Banfi Rosso Di Montalcino, Italy *Sangiovese*
- Avalon, California *Cabernet*
- J. Lohr, California *Merlot*
- Mark West, California *Pinot Noir*
- Barton and Gustier, France *Shiraz*
- Chateau Ste Michelle, Washington *Cabernet*
- Coppola Claret, California *Cabernet*

White Wines

- *Banfi Le Rime, Italy *Chardonnay / Pinot Grigio*
- *Banfi Fumaio, Italy *Chardonnay / Sauvignon*
- Banfi San Angelo, Italy *Pinot Grigio*
- Buehler, California *White Zinfandel*
- Placido, Chile *Pinot Grigio*
- Casillero Del Diablo, Chile *Sauvignon Blanc*
- Chateau Ste Michelle, Washington *Riesling*
- Coppola, California *Chardonnay*
- Santa Margherita, Italy *Pinot Grigio*
- Hess, California *Chardonnay*
- Buehler, California *Chardonnay*
- St. Supery, California *Sauvignon Blanc*

*Denotes that these selections are available by the glass

Sparkling Wine

- Barefoot Bubbly, California *Chardonnay Brut*
- Schramsberg, California *Brut*
- Iron Horse, California *Wedding Cuvee*
- Schramsberg, California *Blanc de Blancs*