



CATERING + BANQUET MENU

WINTER 2021 / 2022



BREAKFAST BUFFETS

Served with freshly brewed Lavazza coffee, Rishi teas, fresh orange, grapefruit and cranberry juices for up to 90 minutes of service time. A \$75 fee will apply for groups less than 20 guests.

EMPEROR'S CHOICE

..... \$50 PER GUEST

Seasonal Fruit Platter

Just-Baked Pastries

muffins, assorted breads with fresh fruit preserves, peanut butter, European butter

Slow Braised Short Rib Hash

fresnos, shallots demi glace, shredded potatoes

Sebastian Quiche

farm fresh eggs, baby spinach, Colorado mushrooms

Applewood-Smoked Bacon

Chicken Apple Sausage

Pork Breakfast Sausage

MORNING SIDE RIDGE

..... \$47 PER GUEST

Seasonal Fruit Platter

Just-Baked Pastries

muffins, assorted breads with fresh fruit preserves, peanut butter, European butter

Farm-Fresh Scrambled Eggs

Buttermilk Pancakes

rich maple syrup, seasonal fruit, jams and preserves, vanilla whipped cream, Nutella spread

Pork Breakfast Sausage

Steal-Cut Oatmeal

raisins, candied walnuts, and brown sugar

SUN UP CATWALK

..... \$42 PER GUEST

Seasonal Fruit Platter

Just-Baked Pastries

muffins, assorted breads with fresh fruit preserves, peanut butter, European butter

Farm-Fresh Scrambled Eggs

Country-Style Breakfast Potatoes

Applewood-Smoked Bacon

Pork Breakfast Sausage

BREAKFAST BUFFETS

Served with freshly brewed Lavazza coffee, Rishi teas, fresh orange, grapefruit and cranberry juices for up to 90 minutes of service time. A \$75 fee will apply for groups less than 20 guests.

FIRST CHAIR GRAB + GO

..... \$42 PER GUEST

To go, boxed only. A \$5 surcharge applies per guest for more than two sandwich selections.

Seasonal Fruit

Noosa Yogurt Cup

Granola Bar

Bottled Beverages

juice, water

Select two:

Chorizo Breakfast Burrito

farm-fresh scrambled eggs, roasted potato, green chilies, cheddar cheese

Green Chili Breakfast Burrito

farm-fresh scrambled eggs, roasted potato, green chilies, cheddar cheese

Breakfast Biscuit Sandwich

bacon, scrambled eggs, cheddar cheese

Breakfast Croissant Sandwich

sausage, scrambled eggs, cheddar cheese

THE SEBASTIAN CONTINENTAL

..... \$35 PER GUEST

Seasonal Fruit Platter

Just-Baked Pastries

muffins, assorted breads with fresh fruit preserves, peanut butter, European butter

Grains

Greek yogurt, house-baked granola with berries

Assorted Cold Cereal and Milk

BREAKFAST BUFFET ENHANCEMENTS

Enhancements are in addition to a pre-selected menu only. All are prepared for a minimum of 75 percent of the guaranteed guest count.

HOT

Price is per guest.

Huevos Rancheros \$14
black beans, corn tortilla, chipotle salsa

Chorizo Breakfast Burrito \$13
farm-fresh scrambled eggs, roasted potato, green chilies, cheddar cheese

Green-Chili Burrito \$11
farm-fresh scrambled eggs, roasted potato, green chilies, cheddar cheese

Breakfast Biscuit Sandwich \$10
bacon, scrambled eggs, cheddar cheese

Breakfast Croissant Sandwich \$10
sausage, scrambled eggs, cheddar cheese

Steel-Cut Irish Oatmeal \$9
raisins, toasted walnuts, brown sugar

Egg Whites \$9

Farm-Fresh Scrambled Eggs \$7

Brioche French Toast \$8
rich maple syrup

Buttermilk Pancakes \$6
rich maple syrup

Country-Style Breakfast Potatoes \$5

CHILLED

Price is per guest.

Cold-Pressed Juice Shooters \$11
assorted flavors

House-Baked Granola \$11
berries, Greek yogurt

Cereal and Milk \$6

PROTEIN

Price is per guest.

Applewood-Smoked Bacon \$6

Turkey Bacon \$6

Chicken Apple Sausage \$6

Pork Breakfast Sausage \$6

PER DOZEN

Price is per dozen.

Sebastian Granola Bars \$48

Assorted Bagels \$48
cream cheese, peanut butter, house-made jam

Jumbo Croissants and Pain Au Chocolat \$42

Assorted Muffins \$24

***Freshly Baked Quick Breads** \$22
carrot, zucchini, banana walnut
*price per loaf

BREAKFAST BUFFET ENHANCEMENTS

Enhancements are in addition to a pre-selected menu only. All are prepared for a minimum of 75 percent of the guaranteed guest count.

VILLAGE BAGEL BAR

..... \$24 PER GUEST

Assorted Local New York-Style Bagels

Local Smoked Salmon

Accoutrements

Spanish onions, sliced tomatoes, capers, pickled red onions, whipped cream cheese, jam, European butter, peanut butter

ARTISAN GRITS STATION

..... \$27 PER GUEST

Braised Short Rib, Fresno Chilies

Applewood-Smoked Bacon Cheddar

Breakfast Sausage Country Gravy

Chef-attended Action Station. One attendant required per 30 guests at an \$125 attendant fee.

OMELET STATION

..... \$25 PER GUEST

Farm-Fresh Eggs and Egg Whites

Accoutrements

ham, bacon, jalapenos, onions, peppers, mushrooms, diced tomatoes, mozzarella cheese, cheddar cheese

SPECIALTY BREAKS

Up to one hour of service.

GUILTY PLEASURE

..... \$24 PER GUEST

Sebastian Signature Chocolate Truffles

Assorted petite fours

European Chocolate Bon-bons

ENERGIZER SKI BUNNY

..... \$22 PER GUEST

Greek Yogurt with Toppings

Energy Bars

Antioxidant Juice Shooters

MILK AND COOKIES

..... \$22 PER GUEST

Chocolate Chip

White Chocolate Macadamia

Double-Chocolate Crinkle

Macarons

2% Milk

Oat Milk

Soy Milk

POPCORN

..... \$18 PER GUEST

White Chocolate Popcorn

Caramel Popcorn

Cheddar Popcorn

DONUT TEMPT ME

..... \$16 PER GUEST

Collection of Decadent Mini Donuts

SPECIALTY BREAKS

Up to one hour of service.

WHEN I DIP, YOU DIP, WE DIP

..... \$24 PER GUEST

Whipped Hummus

Cucumber Tzatziki

French Onion Dip

Crudités

Pita Bread

SOUTH OF THE BORDER

..... \$20 PER GUEST

Tortilla Chips and Dips Trio
pineapple salsa, ranchero, gauacamole

Cinnamon Dulce De Leche Churros

MINI BISCUIT

..... \$24 PER GUEST

Poblano Bacon Biscuit

Buttermilk Biscuit

House-Made Jam Duo

Whipped Butter Duo

BUILD-YOUR-OWN TRAIL MIX

..... \$13 PER GUEST

Dried Fruit

Mixed Nuts

Whole-Wheat Pretzels

M&M'S

TAKE ME OUT TO THE BALL GAME

..... \$22 PER GUEST

Soft Pretzels

Bavarian mustard, cheese sauce

Salted Peanuts

Cracker Jack

À LA CARTE BREAKS

PER DOZEN

Up to one hour of service.

House-Made Cookies \$54
choice per dozen: chocolate chip, double
chocolate crinkle, white chocolate
macadamia

Chocolate Fudge Brownies \$54

Granola Bars \$48

Mini Seasonal Fruit Tarts \$42

PER PERSON

Up to one hour of service.

Cheese and Charcuterie \$18

Fresh Fruit Platter \$15

Hummus, Crudités, Pita Bread \$12

Assorted Macarons \$9

PER EACH

Trail Mix \$11

Sebastian Signature White Chocolate
Popcorn \$8

Assorted Candy Bars \$6

Trail Mix Granola Bars \$6

Local Boulder Canyon Potato Chips \$5

Whole Fruit \$4

BEVERAGES

PER GALLON BEVERAGES

Freshly Brewed Lavazza Coffee and
Rishi Teas \$74
caffeinated and decaffeinated

Signature Spiced Hot Chocolate \$72

Valhrona Oat Milk Hot Chocolate \$72

Hot Apple Cider \$68

Iced Tea, Lemonade or
Arnold Palmer \$52
lemon slices

Infused Waters \$42
cucumber, citrus, or berry

BOTTLED BEVERAGES

Cold-Pressed Juices \$11

Naked Juice Fruit Smoothies \$11

Lemonade \$7

Iced Tea \$7

Coconut Water \$7

Mineral Waters \$7
still, sparkling, flavored

Power Drinks \$6
Red Bull, sugar-free Red Bull

Sodas \$6
coke, diet coke, sprite

Bottled Water \$4

LUNCH BUFFETS

Served with freshly brewed iced tea. Up to 90 minutes of service time. A \$75 fee will apply for groups of less than 20 guests.

10TH MONTAÑA MERCADO

..... \$58 PER GUEST

Braised Pork Pozole
hominy, lime, shaved radish

Market Greens
crispy tortillas, cherry tomatoes, black beans, chipotle vinaigrette

Tortilla Chips and Dips Trio
pineapple salsa, ranchero, gauacamole

Grilled Adobo Chicken

Barbacoa
cilantro chipotle marinated

Spanish Rice and Black Beans

Flour and Corn Tortillas

Cinnamon Sugar Churros
dulce de leche

Tres Leches Cake

POWERLINE LUNCH

..... \$56 PER GUEST

English Pea Soup
shaved Parmesan, sourdough croutons

Baby Kale and Quinoa Salad
dried cherries, walnut, honey dijon vinaigrette

Spinach and Strawberry Salad
feta, sunflower seeds, poppy seed dressing

Seared Salmon
lemon caper sauce

Roasted Chicken Breast
honey garlic gastrique

Roasted Broccolini

Couscous
lemon, herbs

Panna Cotta

Mixed Berry Cobbler

BACCARAT CAFE

..... \$54 PER GUEST

Organic Minestrone Soup
ancient grains, tomato, roasted vegetables

Classic Caesar
romaine, hand-torn croutons, shaved Parmigiano-Reggiano

Heirloom Tomato Caprese Salad
fresh mozzarella, basil, aged balsamic

Slow-Roasted Chicken
lemon cream sauce

Eggplant Parmigiana
basil, house-made marinara

Wild Rice

Seasonal Vegetables

Cannolis

Mascarpone Tiramisu

LUNCH BUFFETS

Served with freshly brewed iced tea. Up to 90 minutes of service time. A \$75 fee will apply for groups of less than 20 guests.

FOOD FOR THOUGHT

..... \$50 PER GUEST

Tomato Basil Soup

Classic Caesar

romaine, hand-torn croutons, shaved Parmigiano-Reggiano

Greek-Style Couscous Salad

roma tomatoes, feta, Kalamata olives

Kettle Potato Chips

assorted pre-made sandwiches:

all come with lettuce, tomato, and ciabatta roll

Ham and Cheese

Black Forest ham, Swiss

Turkey Club

herb-roasted turkey, provolone, bacon

Grilled Portobello

roasted red pepper, sautéed onion, provolone

Chicken Salad

shredded chicken, walnuts, golden raisin, celery

House-Made Cookies

Lemon Meringue Tartlets

CADY'S CAFE

..... \$42 PER GUEST

Broccoli Cheddar Soup

Tangle of Field Greens

cucumbers, organic tomatoes, shaved carrots, house vinaigrette

Kettle Potato Chips

Sliced Imported and Domestic Cheese

Selection of Sandwich Bread

Assorted Country Mustards, Spreads, Lettuce, Tomato, Onion

Slow-Roasted Black Angus Beef

Black Forest Ham

Free Range Herb-Roasted Turkey

Fudge Brownies

New York Cheesecake

LOST BOY HIKER'S KIT

..... \$40 PER GUEST

To-go, boxed only. \$5 surcharge for more than two selections.

Bottled Water

Fresh Seasonal Fruit

Greek-Style CousCous Salad

Potato Chips

House-Made Cookie

Condiments

mayonnaise, mustard

Choice Of Sandwich:

***all come with lettuce, tomato, and ciabatta roll**

*Ham and Cheese

Black Forest ham, Swiss

*Beef and Cheddar

roast beef, cheddar

*Turkey Club

roasted turkey, heirloom tomato, bacon, provolone

Veggie Wrap

roasted portobello mushroom, peppers, tomatoes, spinach tortilla

HOT AND COLD HORS D'OEUVRES

24-piece minimum per selection. We recommend three to four pieces per person for one- to two-hour reception and eight to ten pieces per person for three- to four-hour reception.

CHILLED

East and West Coast Oysters \$16
on the half shell with champagne
mignonette

Ceviche Tostada \$8
shrimp, passion fruit

**Watermelon Gazpacho and
Shrimp Shooters** \$8
basil

Tuna Tartare \$8
savory cone, spicy sesame aioli

Shrimp Cocktail \$7

Heirloom Tomato Bruschetta \$6
whipped goat cheese, balsamic

Compressed Watermelon \$6
elderflower, thyme

Heirloom Tomato Skewers \$6
bocconcini mozzarella, kalamata olive,
balsamic glaze

HOT

Lobster Grilled Cheese \$9
cheddar cheese

Lamb Lollipops \$8
black pepper jam

Mini Beef Franks in a Blanket \$8
honey dijon

Mini Maryland Crab Cakes \$7
lemon aioli

Albondigas \$7
chili tomato sauce

Bacon wrapped Dates \$6
romesco sauce

Pork and Scallion Pot-Sticker \$6
sweet soy

**Vietnamese-Style
Vegetable Egg Roll** \$6
sweet Thai chili sauce

Beef Empanadas \$6
cilantro aioli

Jalapeno Mushrooms \$6
crimini mushroom, cream cheese,
scallions

DISPLAYS

All stations are designed as enhancements to your reception or dinner buffet and are priced for up to two hours of service. A minimum of three stations are required for receptions and all are prepared for a minimum of 75 percent of the guaranteed guest count.

PASTA BAR

..... \$28 PER GUEST

Shrimp Scampi Fusilli

white wine butter, broccolini, capers, herb crumbs

Foraged Mushroom Penne

grana padano crème sauce

Italian Sausage Cavatappi

vodka sauce, sun-dried tomato

ANTIPASTO

..... \$26 PER GUEST

Local and Imported Cheese

Freshly Sliced Charcuterie

Marinated Mixed Olives

House-Pickled Vegetables

Grilled Bread

Jams and Mustards

DRIVE THRU

..... \$24 PER GUEST

Black Angus Sliders

farmhouse cheddar, bacon

Fried Chicken Sliders

bread and butter pickles, barrel-aged hot sauce aioli

Portobello Sliders

roasted red pepper, mozzarella

Assorted Aioli and Spreads

DISPLAYS

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RAW BAR

..... \$43 PER GUEST

Catch of the Day Ceviche

Jumbo Shrimp Cocktail

Oysters on Half Shell

best (included)
premium (+\$2 per person)
ultra-premium (+\$4 per person)

Snow Crab Claws

Mignonette and Classic Cocktail Sauce

VEG OUT

..... \$24 PER GUEST

Select three

Classic Caesar

Romaine, hand-torn croutons, shaved
Parmigiano-Reggiano

Tangle of Field Greens

cucumbers, organic tomatoes, shaved
carrots, house vinaigrette

Baby Kale and Quinoa Salad

dried cherries, walnut, honey Dijon
vinaigrette

Heirloom Tomato Caprese Salad

fresh mozzarella, basil, aged balsamic

Spinach and Strawberry Salad

feta cheese, sunflower seeds, poppyseed
dressing

Iceberg Wedge

bacon, cherry tomato, blue cheese
crumbles, blue cheese dressing

TAQUERIA

..... \$24 PER GUEST

Barbocoa

Adobo Chicken

Fajita Vegetables

Mini Tortillas

flour, corn

Accoutrements

tortilla chips, salsa duo, guacamole, sour
cream, cotija

DISPLAYS

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RISOTTO BAR

..... \$30 PER GUEST

Arborio Rice
garlic, onions, cream

Chicken

Duck Confit

Shrimp

Peas

Scallions

Mushrooms

Spinach

Parmigiano Reggiano

HOME SLICE

..... \$22 PER GUEST

Select three

Pepperoni and Pistachio
mozzarella, ricotta, pistachio, shaved
spanish onion

Chorizo and Peppers
mozzarella iberico chorizo, piquillo
peppers

Grilled Chicken
basil pesto, sun dried tomatoes, ricotta

Margherita
fresh mozzarella, heirloom tomatoes,
basil

Pepperoni
fresh mozzarella, Parmesan, red sauce

Cheese
fresh mozzarella, Parmesan, red sauce,
olive oil

DESSERT STATIONS

..... PER GUEST

Build-Your-Own Sundae Station \$24
two flavors of ice cream, classic toppings

S'mores and More \$22
homemade marshmallow, graham
crackers, assorted candy bars, Nutella,
chocolate sauce, caramel sauce

Decadent Donut Wall \$16

**Assorted House-Made
Mini Desserts** \$14

Assorted Macarons \$9

CARVING STATIONS

All stations are designed as enhancements to your reception or dinner buffet and are priced for up to two hours of service. A minimum of three stations are required for receptions and all are prepared for a minimum of 75 percent of the guaranteed guest count. One culinary attendant is required for every 50 guests at \$125 per hour. Carving stations serve approximately three ounces of protein per person and include chef-paired signature sauces, freshly baked rolls and honey butter.

PROTEINS

New York Strip Loin of Beef \$425
feeds 20 guests

Roasted Prime Rib \$400
feeds 25 guests

Pepper-Crusted Tenderloin \$350
feeds 10 guests

Colorado Lamb Chops \$275
feeds 16 guests

Roasted Citrus Salmon \$200
feeds 10 guests

Bone-in Pork Loin \$250
feeds 16 guests

Add oven-roasted fingerling potatoes and seasonal vegetables for \$8 per guest.

PRE-SELECTED PLATED DINNERS

Served with a selection of breads, European butter, freshly brewed Lavazza coffee and Rishi teas. Please select one menu choice from the first course and dessert offerings. One entrée course may be selected for guests to choose from in advance of your event. The menu price will be based on the higher-priced entrée selection. If a second entrée is selected, the menu price will be based on the highest priced item. We ask that you provide place cards, to be placed at guest seats, indicating each guest's final entrée selection. Entrée counts must be confirmed four days prior to the date of your event.

FIRST COURSE SELECTION

Select a soup or a salad

SOUP

Butternut Squash Soup
creme fraiche, mirco greens

Lobster Bisque
focaccia croutons, tarragon oil

Potato and Leek Soup
bacon, chive

English Pea Soup
shaved Parmesan and sourdough croutons

Organic Minestrone Soup
ancient grains, tomato, roasted vegetables

Tomato Basil
Parmigiano Reggiano, herbs

SALAD

Classic Caesar
romaine, hand-torn croutons, shaved Parmigiano Reggiano

Tangle of Field Greens
cucumbers, organic tomatoes, shaved carrots, house vinaigrette

Spinach and Strawberry Salad
feta cheese, sunflower seeds, poppyseed dressing

Roasted Heirloom Beet
mixed greens, goat cheese, candied walnuts, honey vinaigrette

Superfood Salad
broccolini, dried cherries, Marcona almonds, champagne vinaigrette

TABLESIDE SELECTION PLATED DINNERS

Available to parties of 100 guests or less. Pricing below is in addition to final menu pricing.

Select two soups or salads
+\$10 per guest
Choice of two entrées
+\$20 per guest
Choice of two desserts
+\$10 per guest

PRE-SELECTED PLATED DINNERS (CONT.)

ENTRÉE SELECTION

FROM THE SEA

Halibut \$98

piquillo pepper sauce, potato pave,
wilted spinach

Roasted Pacific Sea Bass \$98

polenta cake, sundried tomato relish

Miso-Glazed Sable Fish \$89

maitake mushroom, wild rice

Seared Irish Salmon \$85

mashed potatoes, wilted brussels sprouts,
lemon butter

FARM AND FOREST

Petite Angus Filet \$110

garlic mashed potato, rainbow baby
carrots, peppercorn cream

Colorado Rack of Lamb \$100

farro Risotto, butternut squash, herb
honey gastrique

Slow-Braised Short Ribs \$100

mashed potatoes, seasonal vegetable

Herb-Roasted Pork Loin \$86

lemon herb couscous, blistered cherry
tomatoes, cucumber chutney

Pan Seared Heritage Chicken \$75

wild rice, broccolini, brown chicken jus

DUOS

Surf and Turf \$135

choice of:

petite angus filet or New York Strip
and

half lobster tail, Kauai sweet prawns, or
alaskan king crab

potato gratin, broccolini, demi glace

DESSERTS

Please select one dessert.

New York Cheesecake

Rich Chocolate Gateau

Vanilla Bean Panna Cotta **GF**

Selection Sebastian Signature Chocolates
and Petit Fours

DINNER BUFFETS

Served with a selection of breads, European butter, freshly brewed Lavazza coffee and Rishi teas. Up to two hours of service time. A \$75 fee will apply for groups of less than 20 guests.

GRAND TRAVERSE

..... \$125 PER GUEST

English Pea Soup
shaved Parmesan, and sourdough croutons

Spinach and Strawberry Salad
feta cheese, sunflower seeds, poppy seed dressing

Tangle of Field Greens
cucumbers, organic tomatoes, shaved carrots, house vinaigrette

Beef Tenderloin
demi glace

Pan-Seared Duck Breast
natural jus

Bone-in Pork Loin
peppercorn cream

Seared Halibut
lemon caper sauce

Seasonal Vegetables

Garlic Mashed Potatoes

Wild Rice

Chocolate Gateau

New York Cheesecake

MOUNT POWELL

..... \$107 PER GUEST

Tomato Basil
herbed croutons, shaved Parmesan

Classic Caesar
romaine, hand-torn croutons, shaved Parmigiano Reggiano

Roasted Heirloom Beet
mixed greens, goat cheese, candied walnuts, honey vinaigrette

Ricotta and Romano Tortellini
broccolini, lemon and black pepper cream

Seared Sable Fish
miso soy glaze

Beef Tenderloin
red wine demi

Roasted Chicken Breast
peppercorn cream

Roasted Tri-Colored Baby Carrots
herbs

Herb-Roasted Fingerling Potato

Cannoli

Mascarpone Tiramisu

MOUNT VALHALLA

..... \$93 PER GUEST

Colorado Chili
cheddar cheese, corn bread

Tangle of Field Greens
cucumbers, organic tomatoes, Shaved carrots, house vinaigrette

Iceberg Wedge
bacon, cherry tomato, blue cheese crumbles, blue cheese dressing

Bacon Mac and Cheese

Herb-Crusted Pork Loin
demi glace

Salmon Sitka Salmon
lemon herb cream sauce

Flash-Fried Brussels Sprouts
bacon, shishitos, balsamic glaze

Herb-Roasted Fingerling Potatoes

Flourless Chocolate Cake

Lemon Tarts

DINNER BUFFETS

Served with a selection of breads, European butter, freshly brewed Lavazza coffee and Rishi teas. Up to two hours of service time. A \$75 fee will apply for groups of less than 20 guests.

EAGLE'S NEST

..... \$83 PER GUEST

Braised Pork Pozole

hominy, lime, shaved radish

Classic Caesar

romaine hand-torn croutons, shaved Parmigiano Reggiano

Market Greens

crispy tortillas, cherry tomatoes, black beans, chipotle vinaigrette

Seared Local Trout

brown butter, capers

Roasted Chicken

natural jus

Spanish Rice

Warm Quinoa

sofrito, mushroom

Tres Leches Cake

Cinnamon Sugar Churros

dulce de leche

BORN FREE BBQ

..... \$70 PER GUEST

Grass-Fed Angus Beef Burgers

Grilled Chicken

Grilled Vegetables

Sweet Hawaiian Bun

Brioche Bun

Fingerling Potato Salad

Kettle Chips

Classic Caesar

romaine, hand-torn croutons, shaved Parmigiano Reggiano

Accoutrements

cheddar cheese, provolone, pepperjack, bacon, butter pickles, lettuce, tomato, onion, assorted spreads and aioli

Double Chocolate Brownies

Chocolate Chip Cookies

BEVERAGE SERVICE SELECTIONS

One bartender is required per 75 guests at \$125 each. Cash bar additional \$1 per drink.

DELUXE BRANDS

..... \$10 PER BEVERAGE

Smirnoff Vodka
Tanqueray Gin
Bacardi Rum
Old Forester Bourbon
Seagram's 7 Canadian Whiskey
Johnnie Walker Red Scotch
El Jimador Tequila

HOUSE WINES

..... \$12 PER GLASS

Château Souverain
sauvignon blanc
Château Souverain
chardonnay
Château Souverain
merlot
Château Souverain
cabernet sauvignon

PREMIUM BRANDS

..... \$12 PER BEVERAGE

Tito's Vodka
Bombay Sapphire Gin
Captain Morgan's Spiced Rum
Maker's Mark Bourbon
Jack Daniels Whiskey
Johnnie Walker Black Scotch
Herradura Silver Tequila

DOMESTIC BEERS

..... \$6 PER BEVERAGE

Coors Banquet
Coors Light
Bud Light

CRAFT BEERS

..... \$7 PER BEVERAGE

Fat Tire
Blue Moon
Stella Artois

SUPER-PREMIUM BRANDS

..... \$14 PER BEVERAGE

Ketel One Vodka
Hendrick's Gin
Ron Zacapa 23 Yr. Rum
Woodford Reserve Bourbon
Crown Royal Canadian Whiskey
Macallan 12 Yr. Scotch
Don Julio Silver Tequila

COLORADO MICRO-BREWS

..... \$8 PER BEVERAGE

Rotating Seasonal Brews

NON-ALCOHOLIC

Source Still and Sparkling Water \$7
Assorted Coke Products \$6
Red Bull/Sugar-Free Red Bull \$6

PACKAGE BAR SELECTIONS

Package bar pricing is based on continuous service of specified liquor, craft and domestic beer, house wine and non-alcoholic beverages. Beer- and wine-only pricing available upon request.

DELUXE BRANDS

..... PER GUEST

One Hour \$22

Two Hours \$34

Three Hours \$46

Four Hours \$58

Five Hours \$70

BUILD-YOUR-OWN BLOODY MARY BAR

..... \$24 PER GUEST

Vodka
regular, citrus, pepper-infused

Sebastian Signature Bloody Mary Mix

Accoutrements
hot and savory sauces, flavor-infused salt bar, assorted pickled vegetables and olives, applewood-smoked bacon, assorted cheeses, horseradish

PREMIUM BRANDS

..... PER GUEST

One Hour \$24

Two Hours \$40

Three Hours \$52

Four Hours \$62

Five Hours \$75

BUILD-YOUR-OWN MIMOSA BAR

..... \$18 PER GUEST

Sparkling Wine

Juices
orange, grapefruit, pineapple, peach purée

Assorted Berries

ASSORTED MULES

..... \$22 PER GUEST

Mules
Moscow, Irish, Kentucky, gin

SUPER-PREMIUM BRANDS

..... PER GUEST

One Hour \$26

Two Hours \$44

Three Hours \$56

Four Hours \$66

Five Hours \$80

ASSORTED CORDIALS WITH COFFEE STATION

..... \$14 PER GUEST

Cordials
Amaretto Disaronno, Bailey's Irish Cream, Grand Marnier, Frangelico, Kahlua

Toppings
whipped cream, chocolate shavings, peppermint flakes, chocolate sauce, sprinkles

WINES BY THE BOTTLE

Please let your catering manager know if you are looking for additional offerings. Our Sommelier would be happy to assist you.

SPARKLING

Cavicchioli \$54
1928 extra dry, prosecco, Veneto, Italy

Lucien Albrecht \$62
brut rosé, crémant d'alsace,
Alsace, France

Anna De Codorníu \$54
brut, cava, Catalonia, Spain

Chandon \$58
brut, California

Moët & Chandon \$98
brut, "impérial", Champagne, France

WHITE

Jermann \$54
pinot grigio, venezia giulia, Friuli-Venezia
Giulia, Italy

Huia \$62
sauvignon blanc, Marlborough, New
Zealand

Domaine Michel Vattan \$66
sancerre, cuvee calclair, Loire, France

Alberto Nanclares \$62
albarino, "dandelion", Rias Bixas, Spain

Newton \$62
chardonnay, "skyside", Sonoma County,
California

Nickel & Nickel \$95
chardonnay, Napa Valley, California

RED

Benton Lane \$56
pinot noir, Willamette Valley, Oregon

Baileyana \$62
pinot noir, "firepeak", Edna Valley,
California

Campo Viejo \$54
rioja, "reserva", Spain

Terrazas De Los Andes \$62
malbec, "reserva", Mendoza, Argentina

Quilt \$85
cabernet sauvignon, Napa Valley,
California

CrossBarn by Paul Hobbs \$110
cabernet sauvignon, Napa Valley,
California

The Prisoner \$99
Napa Valley, California