



**HOTEL
BOULDERADO**

**WEDDING
BANQUET
MENU**



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Hotel Boulderado Weddings

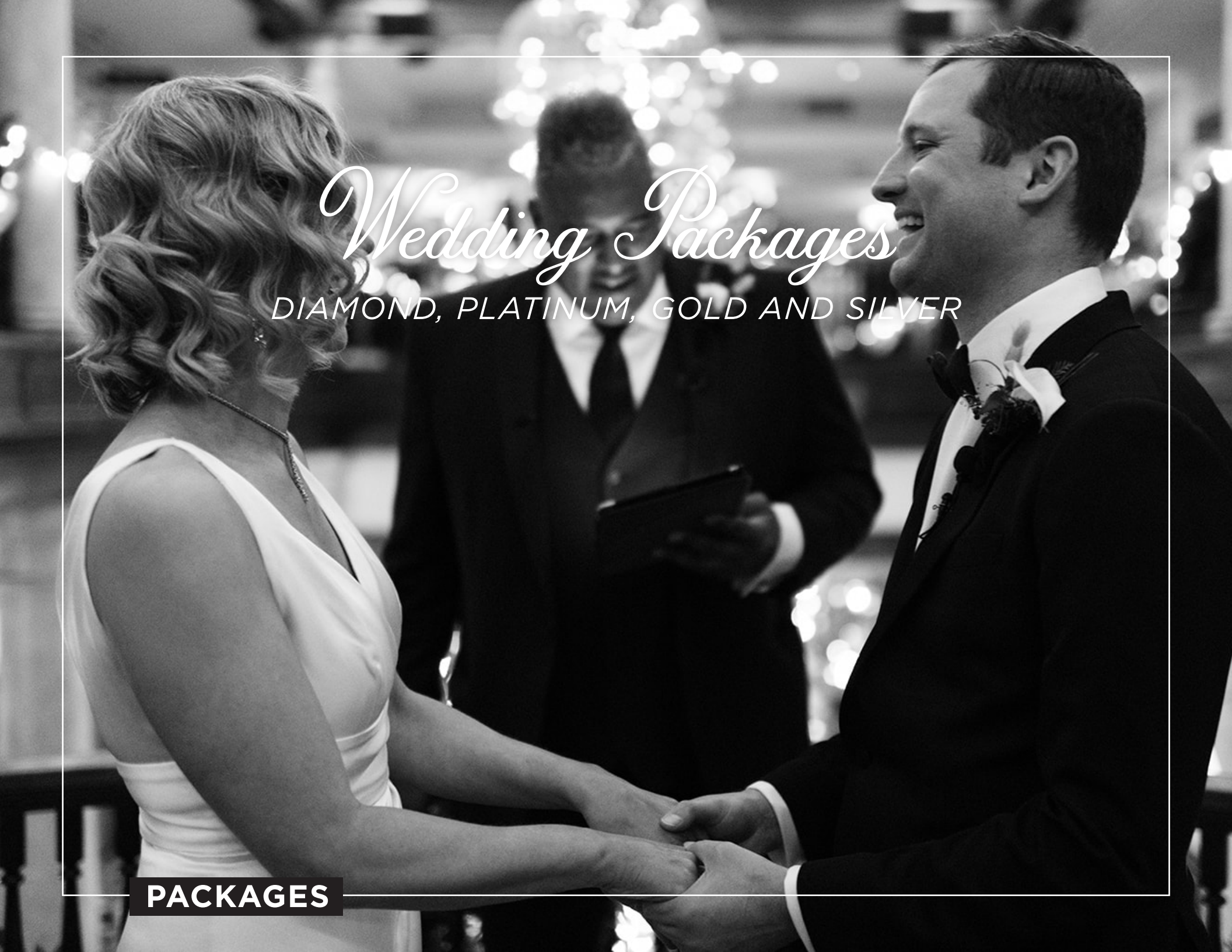
**BECOME A PART OF OUR HISTORY BY
TYING THE KNOT AT HOTEL BOULDERADO!**

Our wedding story began on May 17, 1911, when Lee Woods & Leila Leonard unknowingly started a tradition that would last over 100 years. As the first couple to be married at Hotel Boulderado, Leila and Lee began their new lives together by descending the hotel's Grand Staircase, followed by an unforgettable celebration on the beautiful mezzanine. Since then, Hotel Boulderado has been a part of hundreds of love stories!

Become part of our long-standing tradition with a ceremony on our iconic Grand Staircase. Toast over an elegant reception and dance the night away in our Mezzanine, or Boulderado Ballroom! Choose among polished event spaces that are the perfect backdrop for memorable rehearsal dinners, welcome receptions, and post-wedding day brunches. Our wedding packages allow you to customize your selections to reflect your tastes, preferences and budgets.

Contact Information:

303.440.2880 | SALES@BOULDERADO.COM | BOULDERADO.COM



Wedding Packages

DIAMOND, PLATINUM, GOLD AND SILVER

PACKAGES



Better Together

All-Inclusive Wedding Package

\$9,500 + PER PERSON PACKAGE PRICE

This package was specifically designed and curated by our in-house wedding professionals to make things easy for YOU! With trusted vendors and great value, this package is a one and done.

Includes:

DEDICATED PLANNING TEAM | CUSTOM FLORALS

UNLIMITED DÉCOR | DJ/MC

A STRESS-FREE PLANNING PROCESS

All Wedding Packages Include:

TWO-COURSE MEAL

**COMPLIMENTARY
CHAMPAGNE TOAST**

**STANDARD LINEN
& NAPKINS**

ALL DISHWARE & STAFF

**CUSTOM TIMELINE
& FLOORPLAN**

VOTIVE CANDLES

DANCE FLOOR

**STANDARD TABLES
& CHAIRS**

**CELEBRATORY COUPLE
WELCOME AMENITY**

Diamond **219 | GUEST**

- 4 Butler Passed Hors d'Oeuvres
- 1 Display Station Enhancement
- 2 Course Plated Dinner OR Dinner Buffet
- Tableside Wine Service with Dinner
- 1 Late Night Snack Station
- Petite Dessert Treats
- 4 Hours Open Bar (Premium Bar Package)
- 2 Signature Drinks
- Waived Bartender Fee
- Complimentary Champagne Toast with Upgraded Champagne
- Gold or Silver Table Chargers
- Upgraded Floor Length Linen
- 2 Night Complimentary Honeymoon Suite*
- Complimentary Tasting for up to 4 Guests*

Platinum **179 | GUEST**

- 4 Butler Passed Hors d'Oeuvres
- 2 Course Plated Dinner OR Dinner Buffet
- Petite Dessert Treats
- 4 Hours Open Bar (Premium Bar Package)
- Waived Bartender Fee
- Complimentary Champagne Toast
- Standard Linen and Napkins
- 1 Night Complimentary Honeymoon Suite*
- Complimentary Tasting for up to 4 Guests*

Gold **164 | GUEST**

- 3 Butler Passed Hors d'Oeuvres
- 2 Course Plated Dinner OR Dinner Buffet
- Petite Dessert Treats
- 4 Hours Open Bar (Select Bar Package)
- Waived Bartender Fee
- Complimentary Champagne Toast
- Standard Linen and Napkins
- 2 Night Suite Upgrade for Couple at group rate**

Silver **149 | GUEST**

- 2 Butler Passed Hors d'Oeuvres
- 2 Course Plated Dinner OR Dinner Buffet
- Petite Dessert Treats
- 4 Hours Open Bar (Premium Beer & Wine Package)
- Waived Bartender Fee
- Complimentary Champagne Toast
- Standard Linen and Napkins
- 1 night Suite Upgrade for Couple at group rate**

*\$10,000 food and beverage minimum required | **Not applicable for the Presidential Suite | Please add a taxable 23% service charge and 9.195% sales tax to package pricing. Menus & pricing are subject to change.



Hors D'Oeuvres

PASSED COLD AND PASSED HOT

HORS D'OEUVRES



Cold Passed **POULTRY**

Duck Confit Bruschetta
French Bread Toasts,
Pickled Cherry Spread, Green Onion

Chicken Mousse on Melba
Fresh Colorado Chicken, Cranberry
Compote, Melba Toasts

Deviled Eggs with Candied Bacon

SEAFOOD

Shrimp & Scallop Ceviche
Mango, Ginger, Cilantro

Smoked Trout Panini
Caper Cream Cheese, Watercress,
Pepperoncini, Citrus Crema

Grilled Shrimp Kabobs
Mango, Cucumber, Sweet Chili Sauce

Smoked Salmon on Cucumber
House-Smoked Salmon, Dill Mascarpone,
Crispy Capers

Tuna Tartar & Avocado Toast
Ginger Sesame Dressing

BEEF AND PORK

Bacon Wrapped Dates with Caramel Balsamic

Steak Tartar in Phyllo
USDA Prime Steak, Shallot, Dijon,
Crispy Capers, Cornichons

Boursin & Fig Stuffed Soppressata
Italian Salami, Boursin Cheese,
Wine-Soaked Dates

Melon & Prosciutto Skewers
Fresh Honeydew and Cantaloupe,
Italian Prosciutto

Charcuterie Skewers
Soppressata, Prosciutto, Havarti,
Smoked Gouda, Pepperoncini, Olive

VEGETARIAN

Burrata Crostini with Seared Greens
Shaved Garlic, Red Pepper Flakes

Brie & Caramelized Pears
Cinnamon Mascarpone on Crispy Baguette

Caprese Crostini
Italian Toasts, Marinated Cherry Tomato,
Fresh Mozzarella, Fresh Basil

Brie Stuffed Strawberries
Basil Leaf, Chive Whipped Brie,
Balsamic Glaze

Pita & Hummus Chips
Crispy Pita Chips, Hummus,
Roasted Bell Pepper, Feta, Basil

Passed hors d'oeuvres are prepared in the quantity appropriate for the number of guests & time allowed for cocktail hour.
Consult your sales manager for an exact count for your event.



Hot Passed **POULTRY**

Coconut Chicken Skewers
Sweet Chili Sauce

Blackened Chicken Mini Tacos
Shredded Cabbage, Arugula, Green Onion,
Pickled Radish, Corn Tortilla

Chicken Meatballs in Buffalo Sauce
House-Made Chicken Meatballs,
Spicy Buffalo Sauce

Chicken Mango Fritters
Chicken Breast, Diced Mango,
Anaheim Pepper, Sweet Potato

Mini Chicken and Waffles

SEAFOOD

Smoked Trout Taquitos
Flour Tortillas, Herbed Cream Cheese,
Chives, Red Onion

Mini Salmon Cakes
Cajun Remoulade, Lemon Zest

Mini Shrimp Quesadillas
Avocado, Tomato, Cilantro,
Monterey Jack & Cheddar

Shrimp & Avocado Crostini
Green Onion, Havarti, Pickled Red Onion

BEEF AND PORK

Tacos Al Pastor
Smoked Green Chile Pork & Grilled Pineapple

Beef Wellington
Baby Spinach, Onion, Puff Pastry

Mini Empanada
Chorizo, Monterey Jack, Cilantro Mojo

Bison Meatballs

Apple Cider Braised Pork Belly
with Kimchi & Sherry Reduction

VEGETARIAN

Stuffed Cremini Mushrooms
Rice, Parmesan, Walnuts, Red Pepper Coulis

Grilled Vegetable Quesadilla
Roasted Red Bell Pepper, Zucchini, Spinach,
Onion, Cheddar & Monterey Jack Cheeses

Mac & Cheese Fritters
Cavatappi Pasta, Havarti, Parmesan
& Cheddar Cheeses, Chives, Panko Crumbs

Fried Artichoke
Stuffed with Chive Cream Cheese,
Garlic Lemon Aioli

Mini Grilled Cheese & Tomato
Red Onion Relish

Passed hors d'oeuvres are prepared in the quantity appropriate for the number of guests & time allowed for cocktail hour.
Consult your sales manager for an exact count for your event.



Dinner Buffet Selections

SALAD, SIDES AND ENTRÉES

DINNER BUFFET

*Service includes Boulderado Blend
Silver Canyon Coffee, The Tea Spot-Teas
& Local Artisan Bread*

Salad (CHOOSE 1)

Colorado Greens
Romaine, Arugula, Frisée, Mushrooms,
Cucumber, Cherry Tomatoes, Sunflower
Kernels, Lemon Parmesan Vinaigrette

Kale & Baby Spinach Salad
Toasted Almonds, Dried Cherries,
Charred Tomato Dressing

Romaine & Kale Caesar Salad
House-made Croutons, Caesar Dressing,
Parmesan, Anchovies

Cortez Salad
Romaine & Radicchio, Roasted Corn,
Black Beans, Red Onion, Anaheim Pepper,
Avocado, Cilantro, Cotija Cheese,
Cilantro Lime Vinaigrette

Vegetable (CHOOSE 1)

Grilled Seasonal Vegetables
Green Beans, Zucchini, Summer Squash,
Bell peppers, Asparagus

Roasted Brussels Sprouts
with Bacon & Caramelized Onion

Roasted Green Beans
with Almonds & Mint

Cauliflower, browned & braised
with garlic, ginger & soy

Starch (CHOOSE 1)

White Cheddar Mashed Potatoes

Cranberry Wild Rice

Oven Roasted Fingerling Potatoes

Sweet Pea Risotto

Entrées (CHOOSE 3)

POULTRY

Marinated Chicken Roulade
On Seared Greens, Quinoa, Tomato
& Olive Stuffing

Chicken & Mushrooms
On Cranberry Wild Rice

Chicken Marsala
With Cremini Mushrooms on Seared Spinach

FISH

Pan-Seared Rocky Mountain Trout
Almond Butter Sauce, Shaved Crispy
Brussels

Colorado Striped Bass
In Lemon Caper Butter on Steamed
Zucchini Noodles

Baked Cod in Tomato Fennel Broth
On Israeli Couscous

RED MEAT

Colorado Bison Short Ribs
On White Cheddar Mashed, Pearl Onion,
Wild Mushroom Sauce

Colorado Roasted Lamb Shank
On White Bean & Greens

Roasted USDA Prime Sirloin
with Gorgonzola Butter Sauce

VEGETARIAN

Charred Cauliflower Steaks
Chimichurri Sauce

Orecchiette Pasta
with Basil Pesto, Mushrooms
and Broccoli

Harvest Squash Ravioli
Fresh Tomato Provencal Sauce,
Balsamic Reduction

Buffets require a minimum of 25 guests. Buffets are serviced for 45 minutes and left in the room for no longer than 90 minutes. Add \$2 per guest for each additional 30 minutes of service.



Plated Dinner Selections

SOUP OR SALAD AND ENTRÉES

PLATED DINNER

*Includes Tableside Boulderado Blend
Silver Canyon Coffees, The Tea Spot-Teas
& Local Artisan Bread*

Soup or Salad **(CHOOSE 1)**

SALAD

Colorado Greens

Romaine, Arugula, Frisée, Mushrooms,
Cucumber, Cherry Tomatoes, Sunflower
Kernels, Lemon Parmesan Vinaigrette

Kale & Baby Spinach Salad
Toasted Almonds, Dried Cherries,
Charred Tomato Dressing

Romaine & Kale Caesar Salad
House-made Croutons, Caesar Dressing,
Parmesan, Anchovies

Cortez Salad

Romaine & Radicchio, Roasted Corn,
Black Beans, Red Onion, Anaheim Pepper,
Avocado, Cilantro, Cotija Cheese,
Cilantro Lime Vinaigrette

SOUP

Chicken Tortilla Soup

Fresh Roasted Chicken, Chicken Stock,
Green Chilis, Onion, Garlic, Tomatoes, Black
Beans, Corn Tortilla Strips

Wild Mushroom Soup

Porcini, Cremini and Shiitake Mushrooms,
Onion, Butter, Vegetable Stock, Sherry,
Cream and Fresh Thyme

Chicken & Wild Rice Soup

Fresh Roasted Chicken, Carrot, Onion, Cel-
ery, Chicken Stock, Wild Rice Peas,
and Italian Parsley

Tomato Basil Bisque

Crushed Tomato, Roasted Bell Peppers,
Vegetable Stock, Onion, and Fresh Basil

Minestrone Soup

Celery, Carrot, Onion, Vegetable stock,
Mushrooms, White Beans, Crushed Tomato,
Parmesan, Ditalini Pasta and Italian Parsley

Entrées **(CHOOSE 3)**

POULTRY

Mushroom & Cheese Stuffed Airline Chicken
Stuffed with Wild Mushroom & Goat Cheese,
Wild Rice, Grilled Broccolini

Pan Seared Duck Breast

Sage Walnut Rice with Carrots & Snap Peas,
Cherry Duck Jus

FISH

Pan Seared Colorado Striped Bass

Wild Rice with Leeks and Peppers, Garlic
Green Beans

Grilled Verlasso Salmon

Sage & Walnut Rice, Grilled Asparagus

Seared Rocky Mountain Rainbow Trout

Sweet Pea Rice, Grilled Seasonal Vegetables

RED MEAT

Grilled Bison Ribeye

Whipped Sweet Potato, Garlic Green Beans,
Sweet Onion Butter

Beef Short Ribs

Seared Greens, White Cheddar Whipped
Potatoes, Port Wine Demi- Glace

Grilled NY Strip Steak

Roasted New Potatoes, Asparagus

VEGETARIAN

Harvest Squash Ravioli

Basil Brown Butter, Sautéed Shiitake
Mushrooms, Fresh Thyme

Charred Cauliflower Steak

Butternut Squash Puree, Chimichurri,
Roasted Tomato Jus

Orecchiette Pasta

With Basil Pesto, Mushrooms and Broccoli

Plated dinners require entree counts no later than 7 days prior to the event date. Escort cards with guests' meal selections are required. These may be provided by the client, or the hotel can provide these for an additional fee.

Bar Packages

*PREMIUM BAR, SELECT BAR, ADDITIONAL
BEVERAGES & BAR PACKAGES*

BAR

Premium Bar

WINES

44 Per Bottle (Host) | 12 Per Glass (Cash)
Decoy by Duckhorn Chardonnay, Kim
Crawford Sauvignon Blanc, B.R. Cohn
Cabernet Sauvignon, Piattelli Vineyards
Reserve Malbec

COCKTAILS

12 Per Drink (Host) | 13 Per Drink (Cash)
Tito's Handmade Vodka, Bulleit Bourbon,
Johnnie Walker Scotch, Jameson Irish
Whiskey, St. George Terroir Gin,
The Real McCoy Rum, Milagro Silver
Tequila

Select Bar

WINES

36 Per Bottle (Host) | 11 Per Glass (Cash)
Angeline Chardonnay, Murphy-Goode
Pinot Noir, Folonari Pinot Grigio,
San Simeon Cabernet Sauvignon

COCKTAILS

10 Per Drink (Host) | 11 Per Drink (Cash)
Breckenridge Gin, Breckenridge Vodka,
Four Roses Bourbon, Ezra Brooks Blended
Whiskey, Montanya Platino Rum, Exotico
Tequila, Passport Blended Scotch

Additional Beverages

(Served on both Premium & Select Bars)

IMPORTED AND MICROBREW BEERS

8 Each (Host) | 9 Per Drink (Cash)

(Select 6)

Corona, Avery IPA, Odell Easy Street,
Fat Tire, Boulder Beer Co. Buffalo Gold,
Boulder Beer Co. Hazed & Infused, Boulder
Beer Co. Chocolate Shake, Colorado Native,
Odell 90 Shilling Ale, Dales Pale Ale,
Pilsner Urquell

DOMESTIC BEERS

6 Each (Host) | 7 Per Drink (Cash)
Coors & Coors Light

NON-ALCOHOLIC BEVERAGES

Assorted Pepsi Products | 6 Each
La Croix Sparkling Water | 6 Each
Eldorado Springs Bottled Water | 5 Each

Signature Cocktails

Available upon request. Inquire with your
sales associate for pricing and information.

Bar Packages

PREMIUM FULL BAR

1st & 2nd Hours | 44 Per Guest
3rd & 4th Hours | 30 Per Guest
Add Hours | 15 Per Guest

SELECT FULL BAR

1st & 2nd Hours | 39 Per Guest
3rd & 4th Hours | 26 Per Guest
Add Hours | 13 Per Guest

PREMIUM BEER & WINE

1st & 2nd Hours | 39 Per Guest
3rd & 4th Hours | 26 Per Guest
Add Hours | 13 Per Guest

SELECT BEER & WINE

1st & 2nd Hours | 35 Per Guest
3rd & 4th Hours | 23 Per Guest
Add Hours | 11 Per Guest

Cash Bar Minimum | \$300 Per 75 Guests. Bartender Fee | 60 Per Hour (One Bartender Per 75 Guests). Soft drinks and a water station are included in all beverage packages.



Late Night Snacks

SNACK PACKAGES

LATE NIGHT SNACKS



Late Night Snacks

*Not included in package pricing
(excluding Diamond Package).
All options served with to-go vessels.*

I ONLY HAVE FRIES FOR YOU

French Fry bar with French Fries,
Waffle Fries, and Sweet Potato Fries
with an assortment of mouthwatering
dipping sauces

165 | Serves 20 + Chicken Fingers 100

325 | Serves 50 + Chicken fingers 250

TIED THE KNOT

Salted Soft Pretzels with
German mustard, nacho cheese,
chocolate, and caramel dipping sauces

175 | Serves 20

340 | Serves 50

YIN TO MY YANG

Sweet and Salty Snack Bar with
House Made Chex-Mix (GF), Salted
Potato Chips and Cinnamon Sugar
Donut Holes with chocolate, caramel,
and raspberry dipping sauces

165 | Serves 20

325 | Serves 50

BATCH MADE IN HEAVEN

Warm Chocolate Chip Cookies
served atop a milk shooter with a
compostable straw

(Choose Milk)

Whole Milk

140 | Serves 20

260 | Serves 50

Almond Milk

150 | Serves 20

275 | Serves 50

Oat Milk

150 | Serves 20

275 | Serves 50

MINI BREAKFAST 'BAE'RRITOS

Egg, Cheese, Chorizo, and Green Chili

160 | Serves 20

300 | Serves 50

IN A SERIOUS RELATION-CHIP

Salsa Roja, Fresh Guacamole,
Pico de Gallo & Queso with
warm tortilla chips

160 | Serves 20

300 | Serves 50

Platters are serviced for 30 minutes and left in the room for no longer than 90 minutes. Add \$2 per guest for each additional 30 minutes of service.
Please add a taxable 23% service charge and sales tax to pricing. Menu and pricing are subject to change.



Enhancements and Stations

PACKAGE ENHANCEMENTS AND DISPLAY STATIONS

ENHANCEMENTS & STATIONS

Package Enhancements

(Not included in package pricing)

PARTY PLATTERS

Jumbo Shrimp
Remoulade, Cocktail Sauce,
Lemon Wedges
Serves 50 | 375

Baked Brie in Puff Pastry
Raspberries, Toasted Almonds,
French Bread
Serves 50 | 325

Charcuterie Platter
Sliced Artisan Meats, Local & Imported
Cheeses, Marinated Vegetables
Serves 20 | 225
Serves 50 | 450

Warm Artichoke & Spinach Dip
Tortilla Crisps, Fresh Vegetables
Serves 20 | 225
Serves 50 | 450

Fresh Fruit, Berries, Assorted Cheeses
and Crackers
Serves 20 | 215
Serves 50 | 425

Hummus and Assorted Gourmet Olives
Fresh Grilled Vegetables, Pita Crisps
Serves 20 | 165
Serves 50 | 325

Vegetable Platter
Grilled and Raw selections,
Two Chef's Choice Dipping Sauces
Serves 20 | 150
Serves 50 | 300

Display Stations

(Priced Per Person)

BOULDERADO CHEESE BOARD | 20

Selection of Domestic & Imported Cheeses
Sliced Fruits & Berries
Sweet & Savory Jams
Preserves Assorted
Nuts & Dried Fruits
Assorted Crackers including GF Crackers

CHARCUTERIE STATION | 25

Selection of Domestic & Imported Meats
Italian White Bean Dip
Hummus Platter
Fresh Raw Vegetables
Crispy Pita Chips
Fresh Baked Focaccia Bread

RAW BAR | 45

Cocktail Crab Claws
Classic Shrimp Cocktail
Chipotle Cocktail Sauce
Shrimp & Bay Scallop Ceviche

*Oysters on The Half Shell
(East or West Coast Oysters)
Classic Mignonette
Lemon Wedges
Cocktail Sauce

*Shucked to Order Chef
100 Per 50 Guests
(Not Required)

DELECTABLE DESSERTS | 20

Assorted Mini Pops
Peach-Cinnamon Crème Brûlée Chocolate
Dipped Strawberries House-Made Truffles
Mascarpone Crème Fraîche with
Fresh Berries

TABLESIDE WINE SERVICE | 7

Platters are serviced for 30 minutes and left in the room for no longer than 90 minutes. Add \$2 per guest for each additional 30 minutes of service.
Please add a taxable 23% service charge and sales tax to pricing. Menu and pricing are subject to change.



Décor Upgrades

DÉCOR UPGRADES AND DAY-OF ENHANCEMENTS

DÉCOR UPGRADES



Décor Upgrades

LINEN UPGRADES

Floor Length Linen
available upon request

Please inquire to your sales manager
for information and a custom quote

TABLE CHARGERS

\$100 Flat Rental Fee

Choose Between Gold and Silver

CUSTOM LED UPLIGHTING

80 | Per Light (8 Maximum)

*Getting Ready and Day-of
Enhancements*

MENU SELECTIONS

GETTING READY AND DAY-OF ENHANCEMENTS



Getting Ready Suite Package

**MAKE HOTEL BOULDERADO
THE HEADQUARTERS FOR YOU & YOUR
WEDDING PARTY TO GET READY
ON YOUR SPECIAL DAY!**

Reserve one of our sunny event spaces for a moment of quiet and personal time with you family and friends. Our room rental packages include everything you need to get ready with your bridal party. Hair & make-up stations, garment steamers, full-length mirrors, and wardrobe racks are included in the price. Menu add-ons complete the morning so you and your guests are ready for the big day!

Room Rentals:

JUNIPER - 800 | PORCH & EVERGREEN - 600 | ASPEN - 500 | DRIFTWOOD - 400

Includes: Two Full Length Mirrors, Cocktail Rounds with Seating, (1) Garment Rack, (1) Garment Steamer, Water Station, Natural Light, 3 Make-Up & Hair Stations: High Top with (1) Bar Stool at Each Table with (1) Power Strip



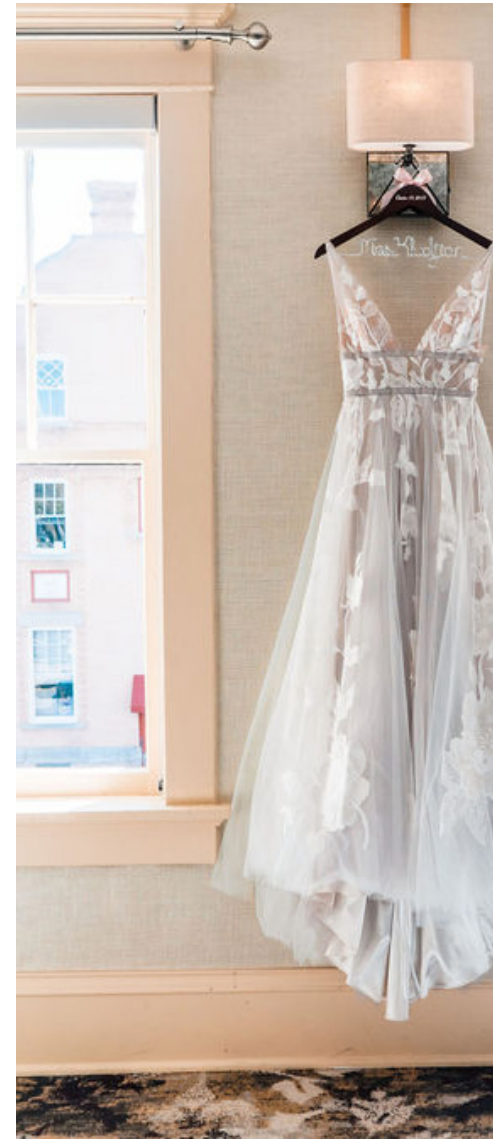
JUNIPER
493 SQ FT
(PRIVATE PATIO)



**PORCH &
 EVERGREEN**
1040 SQ FT



ASPEN
555 SQ FT



DRIFTWOOD
375 SQ FT

Platters

ASSORTED FRESH BAKED BREAKFAST PASTRIES

with Berry Preserves & Honey Butter

Serves 10 | 42

Serves 20 | 84

YOGURT, GRANOLA & BERRY PARFAIT

Serves 10 | 62

Serves 20 | 124

CHARCUTERIE PLATTER

Sliced Artisan Meats, Local & Imported
Cheeses, Marinated Vegetables

Serves 10 | 150

Serves 20 | 300

HUMMUS & FRESH VEGETABLE PLATTER

with Pita Crisps

Serves 10 | 82

Serves 20 | 165

(Platters are serviced for 30 minutes and left in the room
for no longer than 90 minutes. Add \$2 per guest for each
additional 30 minutes of service.)

Breakfast

COFFEE BUZZ | 20

Boulderado Blend Silver Canyon Coffee

(Regular & Decaf)

Assorted Hot Tea Spot Teas

Assorted Sugars, Lemons, Honey

House-made Chocolate Dipped Biscotti,
Shortbread Cookies

Assorted Flavored Syrups

Half & Half, Heavy Cream and Milk

Almond or Oat Milk upon request

A FRESH START

Start your morning with delicious
breakfast bites and beverages
delivered straight to your room.

Includes:

Assorted Fresh Baked Breakfast Pastries

Berry Preserves & Honey Butter

Sliced Fresh Fruit & Berries

Boulderado Blend Silver Canyon Coffee

Cream and Sugar

Orange Juice

Water

Serves 2 | 60

Serves 10 | 300

Serves 15 | 450

+ Prosecco | 30 Per Bottle

+ Bagels and Cream Cheese | 30 Per Dozen

*Available for in-room delivery only.

Requires pre-set delivery & pick up times.

Menu items are not refreshed.

THE BREAKFAST CLUB | 25

Includes:

Fresh Brewed Boulderado Blend

Silver Canyon Coffee (regular & decaf)

The Tea Spot Assorted Hot Tea Selection

Orange Juice

Apple Juice

Cranberry Juice

Bottled Water

(Choose 2 of the following combinations:)

Breakfast Sandwiches, on croissant,

whole grain English Muffin, or bagel:

Ham, Egg, and Cheddar

Bacon, Egg, and Mozzarella

Egg and Cheddar

Breakfast Burritos

Chorizo, Egg, and Cheese

Egg, Cheese, Potato

(Buffets are serviced for 45 minutes and are left in the room
for no longer than 90 minutes. Add \$2 per guest for each
additional 30 minutes of service.)

Salad & Sandwich Bar

Includes Water Station, Iced Tea
and Assorted Pepsi Products*

Serves 10 | 300

Serves 20 | 600

SALAD

(Choose 1):

Colorado Greens

Romaine, Arugula, Frisée, Mushrooms,
Cucumber, Cherry Tomatoes, Sunflower
Kernels, Lemon Parmesan Vinaigrette

Caesar Salad

House-made Croutons, Caesar Dressing,
Parmesan, Anchovies

Italian Pasta Salad

Salami, Fusilli, Cherry Peppers, Olive,
Basil, Tomato

Melon Strawberry Salad

Honeydew, Cantaloupe, Strawberry,
Lime Mint Dressing

SANDWICH

(Choose 2):

Whole Wheat Turkey Wrap

Browned Turkey Breast, Artichoke Cream
Cheese Spread, Spinach & Red Onion

Roast Beef on 7 Grain – Shaved Beef,
Romaine Lettuce, Horseradish Aioli

Hot Pressed Corned Beef Rubeen
Shaved Corned Beef, Sauerkraut, Gruyere,
1000 Island Dressing, Marble Rye

Grilled Chicken Pesto Club

Fresh Colorado Chicken Breast, Basil &
Pine Nut Pesto, Smoked Bacon, Romaine,
Tomato, Black Pepper Aioli, Sourdough
Bread, Seasoned French Fries

Hot Pressed Grilled Portabella Mushroom,
Boursin Cheese, & Caramelized Onion

*Gluten Free Bread available upon request

SAY I DO SLIDER BAR | 25

Choose 2:

CAB Beef, BBQ Sauce, Onion Strings, Cheddar

CAB Beef, Bacon, Gruyere,
Crispy Jalapeno Slivers

USDA Prime Steak, Mushroom & Havarti

Chicken, Sautéed Onions & Peppers,
Monterey Jack

Chicken, Bacon & Guacamole

Portobello, Spinach Cheese Dip,
Crispy Onion

Artichoke, Roasted Bell Pepper,
Spinach, Boursin Cheese

Includes French Fries

Buffets are serviced for 45 minutes and are left in the room for no longer than 90 minutes. Add \$2 per guest for each additional 30 minutes of service.



Booze

MIMOSA & BLOODY MARY BAR

Includes:

Stellina Di Notte Prosecco

Tito's Handmade Vodka

Orange Juice

Cranberry Juice

Pineapple Juice

Pickles, Olives & Celer

Worcestershire Sauce

Selection of Local and Classic Hot Sauces

12 | Each

BOULDERADO BEER & BOURBON BAR

Includes Party Bucket of Beer & Bourbon Served Neat.

Charged on Consumption.

Select One Bourbon

(1 Serving Per Person MAX):

Ezra Brooks | 10

Jim Beam | 10

Bullet | 12

Jameson | 12

Select Beer:

Coors & Coors Light | 5

Corona Served with Lime Wedges | 6

Micro-brew Sampler | 8 Each

(Choose 3)

Avery IPA, Odell Easy Street, Fat Tire,

Boulder Beer Co. Buffalo Gold, Boulder

Beer Co. Hazed & Infused, Boulder Beer Co.

Chocolate Shake, Colorado Native,

Odell 90 Shilling, Dales Pale Ale,

Pilsner Urquell

Certified Room Attendant

or Bartender Required with

All Bar Services | 60 Per Hour

Bartender Fee | 60 Per Hour (One Bartender Per 75 Guests).



Farewell Brunch

BUFFETS & ENHANCEMENTS

BUFFETS & ENHANCEMENTS



CLASSIC COLORADO CONTINENTAL | 30

Seasonal-Cut Fruit & Berries
House-Made Granola & Noosa Honey Yogurt
Locally-Baked Mini Bagels & Cream Cheese
Fresh-Baked Croissants & Danish
Fresh-Brewed Boulderado Blend
Silver Canyon Coffee (Regular & Decaf)
The Tea Spot Assorted Hot Tea Selection
Orange, Cranberry & Apple Juices

EXECUTIVE DECISIONS | 38

Seasonal-Cut Fruit & Berries
House-Made Granola & Noosa Honey Yogurt
Egg, Bacon & Cheddar Muffin
Sandwiches
Mini Bagels & Cream Cheese
Fresh-Baked Croissants & Danish
Fresh-Brewed Boulderado Blend
Silver Canyon Coffee (Regular & Decaf)
Gourmet Hot Tea Selection
Orange, Cranberry & Apple Juices

BOULDERADO BREAKFAST BUFFET | 42

(Select One Style of Eggs)
Scrambled Eggs with White Cheddar & Chive

Denver Scramble | Bell Pepper, Onion,
Diced Ham & Sharp White Cheddar

Boulderado Power Bowl | Scrambled Eggs,
Quinoa, Seared Greens, Carrots, Bell
Peppers, Mushrooms, Onions

Veggie Scramble | Sliced Mushrooms,
Baby Spinach, Bell Peppers, Onions,
Pepper Jack

(Select One Type of Breakfast Protein)
Thick-Cut Smoked Bacon
Locally-Sourced Breakfast Sausage Links
Chicken Sausage Links
Grilled Black Forest Ham
Sofritas Tofu

Includes:

Seasonal-Cut Fruit & Berries
House-Made Granola & Noosa Honey Yogurt
Locally-Baked Mini Bagels & Cream Cheese
Fresh-Baked Croissants & Danish
Fresh-Brewed Boulderado Blend
Silver Canyon Coffee (Regular & Decaf)
The Tea Spot Assorted Hot Tea Selection
Orange, Cranberry & Apple Juices

Minimum 10 guests. Buffets must be ordered for the entire group. Per guest pricing is based on 45 minutes of service.
Add \$2 per guest for each additional 30 minutes of service. Buffets remain in the room for a maximum of 90 minutes.
Please add a taxable 23% service charge and sales tax to pricing. Menus & pricing are subject to change.

BREAKFAST BUFFET
ENHANCEMENTS

Steel-Cut Oatmeal with Dried Fruit
& Milk | 6 Per Person

Locally-Baked Mini Bagels &
Blueberry Cream Cheese | 3 Per Person

Biscuits & Red Eye Gravy | 5 Per Person

Thick-Cut Smoked Bacon | 5 Per Person

Grilled Black Forest Ham | 5 Per Person

Locally-Sourced Breakfast
Sausage Link | 5 Per Person

Chicken Sausage Links | 5 Per Person

Fried Sofritas Tofu | 6 Per Person

Fresh-Baked Quiche; Ham, Gruyere
& Spinach | 8 Each

Breakfast Sandwiches on Croissant,
Whole Grain English Muffin or Bagel:
Ham, Egg & Cheddar | 8 Each

Bacon, Egg & Mozzarella | 8 Each

Egg & Cheddar | 8 Each

Chorizo, Egg & Cheese
Breakfast Burrito | 8 Each

Egg, Cheese & Potato
Breakfast Burrito | 7 Each

Bagel, Lox & Cream Cheese | 8 Each

Smoked & Cured Salmon, Shaved
RedOnions, Capers, Sliced Tomatoes,
Sliced Cucumbers, Cream Cheese |
96 Per Platter, Serves 10

Sliced Avocado & Tomato Platter |
40 Per Platter, Serves 10

CHEF ATTENDED
BREAKFAST STATIONS
(Chef Attendant | 100)

Fried Whole Eggs or Whites or
Scrambled, Assorted Cheeses
(Made to Order) | 12 Per Person

2 Egg Omelet, Assorted Meat, Cheeses
& Veggie Add-Ins | 14 Per Person

Waffles, Fresh Berries, Whipped Cream
& Warm 100% Maple Syrup | 14 Per Person

Pancakes, Blueberries, Whipped Cinnamon
Butter, Warm 100% Maple Syrup |
12 Per Person

French Toast, Peach Syrup, Powdered Sugar,
Whipped Cream, Warm 100% Maple Syrup |
14 Per Person

MIMOSA &
BLOODY MARY BAR

Includes:
Stellina Di Notte Prosecco
Tito’s Handmade Vodka
Orange Juice
Cranberry Juice Pineapple Juice
Pickles, Olives & Celer
Worcestershire Sauce
Selection of Local and Classic Hot Sauces
12 Each

Bartender Required with
All Bar Services | 60 Per Hour

Bartender Fee | 60 Per Hour
(One Bartender per 75 Guests).

Minimum 10 guests. Per person enhancements must be ordered for the entire group. Each's may be ordered as needed.
Per Guest Pricing is based on 45 minutes of service. Add \$2 per guest for each additional 30 minutes of service. Buffets remain in the room
for no longer than 90 minutes. .Please add a taxable 23% service charge and sales tax to pricing. Menus & pricing are subject to change.



Audio Visual

PACKAGES, ADD-ONS AND QUESTIONS

AUDIO VISUAL



PROJECTION PACKAGES

LCD Projector, Screen, AV Cable, Bundle,
Power & AV Tech Support for Set-Up | 275

PROJECTION SUPPORT PACKAGES

Screen & Power | 100

BOULDERADO BALLROOM PROJECTION PACKAGES

Columbine (2 Screens) | 500

Alpine Balsam (2 Screen) | 500

Columbine Balsam (3 Screens) | 750

Boulderado Ballroom (4 Screens) | 800

VIDEO

(Monitors with Rolling Floor Stand)

50" Monitor | 350

65" Monitor | 450

Webcam | 53

AUDIO

6 Input Analog Audio Mixer | 90

16 Input Digital Audio Mixer | 240

Wired Hand Held Microphone | 40

Wireless Hand Held | 120

Wireless Lavalier | 120

INTERNET

Hardwired internet available
upon request in most rooms.
Complimentary wireless internet
is available throughout the hotel.

QUESTIONS

Our Audio Visual team is
prepared to assist you with any
questions you may have regarding
your A/V needs for your event.
Please inquire with your
sales manager.

.045% tax on Audio - Visual Services and rental items. Menus & pricing are subject to change.

Policies

*FOOD & BEVERAGE POLICIES, EVENT ATTENDANCE,
BILLING, DECOR & GRATUITY*

POLICIES

Information

PARKING

The hotel provides Valet Only parking at \$4.00/hour or \$30.00/night. There is also street parking surrounding the hotel.

HOTEL SHUTTLE

We do not have an onsite courtesy shuttle. Please ask your sales manager for shuttle recommendations.

'GREEN' INITIATIVES

Hotel Boulderado is a proud member of the PACE and is a silver level TripAdvisor Green Initiative Property.

SMOKING/NON-SMOKING:

We are a non-smoking property.

ONSITE DINING

Dining options within the hotel include Spruce Farm and Fish, a farm to table restaurant; the Corner Bar, a fun pub style bar; License #1, the Boulderado's well known Speakeasy Bar with delicious craft cocktails.

Terms & Conditions

OUTSIDE FOOD & BEVERAGE

Hotel Boulderado strictly adheres to all federal, state, and local guidelines regarding food and beverage. We do not allow any outside food or beverage in any of our event spaces, including getting ready rooms, excluding private hotel rooms. Any party that bring in outside food and/or beverage will be fined \$750 per occurrence.

EVENT ATTENDANCE GUARANTEE

Final guest count must be confirmed no later than 5:00 pm 7 days prior to the event date. After this deadline, the guaranteed number is not subject to reduction. Final charges will be established by the guaranteed or actual guest count, whichever is greater. If the final guest count is not received by the deadline, the contracted number will be treated as the guarantee. Requests to increase the guarantee is subject to management approval.

DEPOSIT SCHEDULE

A non-refundable deposit of 50% of any food and beverage minimums/ room rental fees is due with the signed contract to mark the event as confirmed. The remaining 50% is due 60 days prior to the event date. The total estimated balance is due no later than 5 days prior to the event date. The final charge including any remaining actual costs, taxes and service fees will be charged within 3 days after the event. The second, third and final charge will be charged to the card on file unless otherwise noted by the client prior to the charge due date.

CHANGES TO A CONTRACTED ROOM BLOCK

The number of rooms in a contracted block may never be reduced once signing. Requests for increasing the number of rooms is never guaranteed and is always at the discretion of the hotel, both for quantity and rate. If no more rooms can be added to the discounted block, guests may book online at the current rates while inventory remains.

CANCELLATIONS

If an event is canceled, you are subject to forfeiture of all deposits. An additional amount may be due to meet cancellation amount and/or attrition as stated in the signed agreement.

Food & Beverage is subject to 9.195 % sales tax and 23% service charge. Audio-Visual & Rentals are subject to 9.045% tax. Service Charge is subject to 5.185% tax.

Frequently Asked Questions

WEDDING-RELATED EVENTS

If you'd like to inquire about any events at Hotel Boulderado, your first point of contact should be your Sales Manager. We work across all departments, including our restaurants and bars.

ROOM ASSIGNMENTS

Room assignments are not guaranteed. Due to the unique nature of our hotel, we make our best effort to assign you to your requested room, and next to other guests or family if you've requested we do so. There are, however, factors that affect this such as maintenance issues in a room, room put off market due to damages, or guests who extend their stays in specific rooms. These situations are not common but can happen.

EARLY CHECK-IN & LATE CHECK-OUT

Check in is at 4pm, check out is at 11am. Early check-ins are never guaranteed unless you book the night prior. If you are scheduled to arrive on a Friday but need the room earlier than 4pm to get ready for a rehearsal & dinner, we recommend you book Thursday night as well, or arrive dressed and ready. Late Check-outs are accommodated on a

case-by-case basis. Please request this with the front desk on the morning of your departure, and they will let you know if a late check-out is possible. The latest check-out time we offer at no charge is 12pm.

ROOM BLOCK INFORMATION

Please contact your Sales Manager for any room block-related questions. Front Desk does not have group sales information, contracts, or any other documents related to your group.

Do reservations made online (Expedia, Priceline, etc.)? count toward my attrition? Why are they cheaper?

Reservations made on online travel agency sites do not count toward meeting your attrition because usually rates are lower than what you have contracted for. Rates on these sites are lower because they are non-refundable/pre-paid reservations and are usually allocated for a certain number of rooms and less desirable room type. Guests who opt to go this route will have to work with the online travel agency for any refunds or revisions to their reservations. Changes would not be able to be made through the hotel directly.

WEDDING WEEKEND SCHEDULE

It is very common for us to have more multiple groups in-house at a time during our

high season. This information helps us keep things moving smoothly:

Please let us know the details for your wedding weekend, including:

- Date & Time of Ceremony & Reception (if not at the hotel)

- When do you plan on dropping of welcome bags (if any)? Please deliver directly to the front desk.

- Do you have transportation arranged for guests? Please share the shuttle schedule.

- Are you planning on taking photos in the hotel? Please let us know timing.

- Are you expecting hair/makeup, photographer, or deliveries to the hotel? Let us know what time they will be arriving.

COVID REGULATIONS & INFORMATION

With how quickly rules and regulations are changing due to COVID, please consult our website for the most updated information on restaurant & bar hours and other pertinent information.

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Frequently Asked Questions

WELCOME BAGS

Welcome Bags are distributed at our front desk upon guest check in for \$5 per bag. Please note, we do not have a lot of storage space at the front desk, so consider this when planning what goes into each bag. We accept small gift bags and small gift boxes that can be stacked. We do not accept baskets or other large items.

Please make sure bags are labeled with the group name (ex: Smith – Johnson Wedding). Individually named bags are not preferred if every bag is the same. If you need a special bag to go to a particular guest, please label the bag with the guest's last name, first name. Should you require a bag be delivered to a room, the delivery fee is \$15 per delivery.

DECOR & SHIPMENTS

The Sales office can hold a maximum of 5 x small/medium boxes for you prior to your arrival. Please make sure your shipments are labeled with the group name (ex: Smith-Johnson Wedding) and it is made out to the attention of your Sales Manager. Shipments can be sent to us 1 week prior to your arrival, but not earlier. The Hotel is not liable for any lost or damaged items. For liability reasons, your Sales Manager is unable

to open boxes to confirm receipt of any specific items.

HOTEL ROOM CANCELLATIONS

Individual reservations are subject to a 72-hour cancellation policy. Any cancellations received within 72 hours are subject to a cancellation fee equal to a one-night stay.

DOGS

Hotel Boulderado is a dog-friendly hotel, however dogs are not allowed in every room type. Our dog-friendly rooms are located on the 1st floor of our north wing. There is a \$100 non-refundable cleaning fee, and the guest must sign a waiver agreeing that they will not leave the dog in the room unattended. We do not accept cats or other animals. Please let us know early in the planning process if you or another member of your party plans to bring a dog so we can assign rooms accordingly.

For guests having their wedding with us, dogs are allowed to be part of the ceremony, but are not allowed in reception areas where food is being served per Boulder County health codes for dining establishments.

HOTEL RESTAURANTS

Hotel Boulderado is the home to two restaurant outlets - Spruce Farm & Fish and The

Corner Bar. As our hotel stays quite busy in high season, we discourage large groups (10 or more) from trying to walk-in to get a table at either location. We prefer reservations made in advance. Depending on availability, the restaurant host can take reservations for groups of up to 14 guests. For any larger groups, we do require those bookings to go through our Sales Department so please inquire with your Sales Manager if you'd like more information.

LICENSE NO. 1

License No. 1 is a favorite among hotel guests and locals. Located in our basement, it is named as such because we hold one of the first liquor licenses issued in Boulder. Entry and table availability within the bar is first come, first served. We do not offer late-night after parties. For more information on events at License No. 1, please inquire with your Sales Manager.

Entry at License No. 1, or any other on-site restaurant, is not assured to groups that may have other bookings on the property and the venue will at all times remain compliant of all City and State Liquor Laws. Individual guests must provide valid ID for entry and anyone who is determined intoxicated by onsite staff or management will not be allowed entry or service.

Food & Beverage is subject to 9.195 % sales tax and 23% service charge. Audio-Visual & Rentals are subject to 9.045% tax. Service Charge is subject to 5.185% tax.