

BUTLER PASSED HORS D'OEUVRES

COLD SELECTION I

- Dried Apricot with Mascarpone Cheese and Almonds
- Tartlette of Avocado Mousse and Bay Shrimp
- Smoked Colorado Trout on Rye with Cucumber Dill Spread
- Carpaccio of Sirloin of Beef with Bleu Cheese on Yellow Corn Tortilla Chip
- Smoked Salmon Pastrami on Rye with Raifort Cream Cheese
- Rocky Ford Cantaloupe Melon with Bresaola Ham and Grapes
- ** Bruschetta (Herbed French Bread with Tomato Olive Oil and Tapenade)
\$60.00 per dozen

COLD SELECTION II

- Cucumber with Crabmeat Calypso
- Foie Gras Cream Puff with Berries
- Tartare of Beef Tenderlion on Herbed Crouton
- Smoked Venison with Berry Pectin on Raisin Bread
- Grilled Asparagus Wrapped in Prosciutto with Parmesan Cheese
- Gulf Shrimp with American Caviar on Sundried Tomato Boule
\$72.00 per dozen

COLD SELECTION III

- Medallion of Lobster in Bouchette, Ginger Sauce
- American Beluga Caviar with Chervil Crème Fraiche in Yukon Fingerling Potato
- Alaskan King Crabmeat with Cucumber on Barquette French Cocktail Sauce
- ** Ahi Tuna Sushi Roll
- ** California Crabmeat Roll, Wasabi and Pickled Ginger
- ** Futomaki Vegetable Roll, Mushroom Soy Sauce
- ** Smoked Duck Breast and Bamboo Salad in Rice Paper Wrap Plum Dipping Sauce
\$84.00 per dozen

HOT SELECTION I

- Spanakopitas (Spinach and Feta in Phyllo)
- Italian Sausage in Puff Pastry, Grey Poupon Mustard
- Santa Fe Chicken Brochette Ancho Chili Barbeque Sauce
- Sweet Sea Scallop Wrapped in Bacon
- Italian Style Breaded Artichoke Heart, Aioli Dip
- Coconut Breaded Chicken Fingers Orange Mustard Dip
- Shrimp Spring Roll, Plum Manis Sauce
\$60.00 per dozen

HOT SELECTION II

- Mushroom Cap with Crabmeat and Colby Cheddar Cheese
- Colorado Lamb and Goat Cheese on Fried Green Tomato
- Chicken Saltimbocca Roulade on Rice Fritter, Aioli Dip
- Mini Buffalo Slider, Southwestern Dipping Sauce
- ** Oriental Pot Stickers, Soy Sauce with Chervil
- ** Northwestern Mushroom and Pancetta in Puff Pastry
- ** Grilled Mahi Mahi with Szechuan Pepper Crust Thai Peanut Sauce
\$72.00 per dozen

HOT SELECTION III

- Sesame Breaded Fried Shrimp, Plum Sauce
- Southwestern Crabcake, Sauce Remoulade
- Grilled Shrimp Skewer with Scallop Citrus Chervil Dipping Sauce
- ** Baby Lamb Chop with Mint Dip
- ** Atlantic Oysters Rockefeller
- ** Atlantic Salmon en Croute, Sauce Vert
\$84.00 per dozen

** Displayed items
2 dozen minimum per item
4 pieces per person recommended for one-hour reception

All Food and Beverage is subject to a 22% Service Charge, and applicable Sales Tax / PIF.



RECEPTION SPECIALTIES

IMPORTED AND DOMESTIC CHEESES

Brie, Stilton, Swiss, Bel Paese, Gouda, Cheddar, Smoked Cheddar, Havarti Dill, Gourmandise
Red and Green Grapes, Cracker Basket and Sliced French Bread

Small Platter (serves 25) \$225.00 Medium Platter (serves 50) \$450.00 Large Platter (serves 100) \$800.00

SEASONAL RAW VEGETABLE DISPLAY

Bleu Cheese, Guacamole, Ranch, Onion or Hummus (Choice of Two)

Small Platter (serves 25) \$150.00 Medium Platter (serves 50) \$300.00 Large Platter (serves 100) \$500.00

SEASONAL FRUIT KABOBS PRESENTED ON PINEAPPLE TREE DISPLAY

Accompanied by Minted Citrus Dipping Sauces

Small Fruit Tree (serves 25) \$150.00 Medium Fruit Tree (serves 50) \$300.00 Large Fruit Tree (serves 100) \$500.00

SEAFOOD SELECTIONS

Snow Crab Claws, Sauce Louis \$6.00 each

Oysters on the Half Shell, Tabasco and Horseradish \$6.00 each

Gulf Shrimp with American Cocktail Sauce \$6.00 each

SUSHI

Selection of Ama Ebi Shrimp, Maguro Tuna, Thai Red Snapper
or Mirugai Long Neck Clam

Wasabi, Pickled Ginger and Soy Sauce \$9.75 each
(minimum 10 pieces)

WHOLE SIDE OF SMOKED SALMON

Garnished with Minced Red Onion, Capers, Lemon,
Chopped Egg Whites and Yolks,

Creamy Horseradish Sauce and Toast Points
\$280.00 (serves 50)

BAKED SIDE OF SALMON IN PUFF PASTRY

Yogurt Dill Dipping Sauce
\$210.00 (serves 30)

BAKED WHEEL OF BRIE IN PUFF PASTRY

Sliced French Bread
\$160.00 (serves 30)

ITALIAN MOZZARELLA, PORTOBELLA AND OVEN ROASTED VEGETABLE STRUDEL

Roma Tomato Basil Coulis \$60.00 (serves 10)

HOT CRABMEAT FONDUE

Pita Chips, Toasted French Bread Cubes
Cornichons and Pearl Onions
\$50.00 per quart (serves 25)

HOT GRUYERE SWISS CHEESE DIP

Toasted French Bread, Cornichons and Potatoes in Robe
\$45.00 per quart (serves 25)

GOLDEN BEE CHEESE DIP

Carr's Water Crackers
\$60.00 per crock (serves 15)

DELICACIES & PATISSERIES

Chocolate Dipped Strawberries
\$5.00 each

Individual Monogrammed Petit Fours
\$3.00 each

Long Stemmed Tuxedo Strawberries
\$8.50 each

Petite French Pastries
\$4.75 each

INTERNATIONAL COFFEE STATION

Freshly Brewed Flavored Coffees and a Selection of Teas from Around the World with Shaved Chocolate, Chocolate Coffee Beans
Whipped Cream, Cubed Sugar, Warm Milk, Cinnamon Sticks, Lemon Peels, Lemon Wedges, Honey and Brown Sugar
\$13.00 per person

All Food and Beverage is subject to a 22% Service Charge, and applicable Sales Tax / PIF.



PLATED LUNCHES

Entrée selection includes Soup or Salad, BROADMOOR Rolls and French Bread, Sorbet (Intermezzo or Sweet Endings), and Beverage

SOUP OR SALAD SELECTIONS

- Shrimp and Lobster Bisque
- Roasted Tomato Saffron Bisque
- Smoked Chicken and Corn Chowder
- Butternut Squash and Apple Bisque
- Chilled Strawberry Riesling Soup
- Chilled Cucumber Dill and Crabmeat Soup

OR

Mesclun Lettuce with Sonoma Goat Cheese
Carrots, Grape Tomatoes, Cucumber
Balsamic Basil Vinaigrette Dressing

Leaf Spinach and Mushroom Salad
Bleu Cheese and Almonds, Cherry Tomatoes
Sweet and Sour Vinaigrette Dressing

Bibb Lettuce with Cucumber and Tomato
Vegetable Julienne, BROADMOOR and
Raspberry Vinaigrette Dressing

Traditional Caesar Salad
Crisp Romaine Lettuce
with Caesar Dressing and Herb Croutons

Boston Bibb Lettuce
Orange and Sundried Cranberries
Walnuts and Grapes, Raspberry Vinaigrette

SWEET ENDINGS OR INTERMEZZO

(Included in menu price)

Trio of Sorbets with Crisp Michelettes

ENTRÉE SELECTIONS

Filet of Atlantic Salmon
Tarragon Caper Cream Sauce
Parsley Potatoes, Bouquetiere of Seasonal Vegetables
\$47.00

Duet of Petite Filet Mignon of Beef and Atlantic Salmon
Pink Peppercorn Sauce, Chateau Potato
Bouquetiere of Seasonal Vegetables
\$58.00

Chicken Forestiere in Herb Crust
Sauce Forestiere, Rice Medley
Bouquetiere of Seasonal Vegetables
\$44.00

English Cut London Broil Beef
Shallot Mushroom Sauce
Rissolle Potatoes and Bouquetiere of Seasonal Vegetables
\$48.00

Baked Chicken Saltimbocca
Sauce Madeira, Orzo Pasta
Bouquetiere of Seasonal Vegetables
\$46.00

Duet of Petite Filet Mignon of Beef and Colorado Red Trout
Sauces Madeira and Remoulade
Yukon Celery Mashed Potatoes, Bouquetiere of Seasonal Vegetables
\$56.00

Grilled Filet Mignon of Beef au Poivre
Duchess Potato and Bouquetiere of Seasonal Vegetables
\$59.00

Herb Roasted Loin of Pork
Mustard Sauce, Mashed Potatoes
Bouquetiere of Seasonal Vegetables
\$47.00

Duet of Petite Filet Mignon of Beef and Chicken Breast Helene
Sauce Perigourdine, Wild Rice Medley
Bouquetiere of Seasonal Vegetables
\$54.00

Colorado Red Trout
Tarragon Caper Cream Sauce
Parsley Potatoes, Bouquetiere of Seasonal Vegetables
\$47.00

Chicken Piccata
Porcini Mushroom Sauce
Rice Milanaise, Bouquetiere of Primavera Vegetables
\$44.00



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A selection of entrées for sit-down meals may be offered to your guests. Selections are limited to two choices and all meals will be charged at the highest priced entrée. An exact count of the number of each entrée is required with your guarantee of attendance, three business days prior to the event. Place cards are required to designate entrée selections to the banquet staff.

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BRUNCH BUFFET

Chilled Orange Juice, Apple Juice and Tomato Juice

Sliced Seasonal Fruits and Fresh Berry Bar, Brown Sugar and Fresh Whipped Cream

Smoked Norwegian Salmon and Colorado Trout with Cream Cheese, Mini Bagels and Condiments

ANTIPASTO PLATTER

Provolone, Artichoke Hearts, Salami, Parmigiano Pepperoncini, Scallops, Olives and Roasted Red Peppers White Anchovies, and Pickled Onions
Marinated and served with Crisp Breadsticks

Display of Domestic and International Cheeses with French Bread and Crackers

Marinated Tomato and Basil Salad

Grilled Vegetable and Farfalle Salad

Mesclun Greens with Vinaigrette and Ranch Dressings

CHEF'S FRESHLY PREPARED EGG AND OMELETTE STATION

Mushrooms, Ham, Cheddar Cheese, Scallions, Peppers Tomatoes, Chives, Bacon and Salsa
Chef's Attendant fee @ \$95.00 Required

Fluffy Scrambled Eggs with Fresh Chives
Hickory Smoked Bacon, Herb Spiced Sausage

ENTRÉES

Baked Medallions of Colorado Bass
Tequila Green Chili Sauce

Breast of Chicken Chasseur

Slow Roasted Strip Loin of Beef
Peppercorn Chutney Sauce

Au Gratin Potatoes

Medley of Seasonal Vegetables

BROADMOOR Bakery Basket and Breads
Whipped Butter and Garlic Herb Butter

BROADMOOR DESSERT

Key Lime Pie, Fruit Tarts, Chocolate Mousse
BROADMOOR Macaroons

Freshly Brewed Regular and Decaffeinated Coffee
Selections of Teas

\$59.00 per guest

LUNCH BUFFET

SALAD BAR

Medley of Seasonal Lettuces

Sliced Mushrooms

Alfalfa Sprouts, Scallion Sticks

Shredded Cheddar Cheese, Black Olives

Crumbled Smoked Bacon, Sunflower Seeds

Herbed Croutons, Creamy BROADMOOR

Vinaigrette and Bleu Cheese Dressings

Tomatoes and Cucumbers Vinaigrette

Grilled Vegetable and Pasta Salad

SELECTION OF THREE ENTRÉES

Roast Sirloin of Black Angus Beef, Peppercorn Sauce

Honey Mustard Glazed Pork Loin Dijonaise

Seared Breast of Chicken, Mushroom Sauce

Baked Medallions of Salmon, Dill Cream Sauce

Cheese and Artichoke Raviolies

Marinara Sauce Au Gratin

Au Gratin Potatoes

Medley of Seasonal Vegetables

BROADMOOR Assorted Breads

Whipped Butter and Herbed Butter

BROADMOOR DESSERT BUFFET

Fruit Tartlettes

Chocolate Mousse

BROADMOOR Macaroons

Key Lime Pie

Freshly Brewed Regular and

Decaffeinated Coffee, Selections of Teas

\$56.00 per guest

(60 guest minimum, \$4.00 additional charge per guest for 59 guests or less)

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PLATED DINNERS

Selection of Soup or Appetizer, Salad, Entrée, Artisan and French Breads with BROADMOOR Butter, Sorbet (Intermezzo or Sweet Endings)

SOUP SELECTIONS

- Smoked Chicken and Corn Chowder
Tomato Bisque with Basil
- Shrimp and Lobster Bisque with Cheese Paillette
- Butternut Squash and Apple Soup
- Chilled Avocado Crabmeat Bisque

APPETIZER SELECTIONS

- Grilled Swordfish Medallion
on Eggplant Ring, Red Pepper
Coulis, Fried Parsley
- Lobster Ravioli, Sauce Nantua
Zucchini Rondelles
Lobster Medallion
- Pacific Mushrooms and Pancetta
in Puff Pastry Pouch, Chive Cream
Sauce, Brunoise of Red Pepper
- Shrimp and Scallops with Leeks
in Vermouth Sauce, Vol-au-vent
Sundried Tomato and Chives
- Orzo Pasta with Goat Cheese, Smoked Chicken, Peas
Red Pepper Coulis, Chives

ENHANCED APPETIZER SELECTIONS

- Jumbo Shrimp Cocktail **OR** Backfin and
King Crabmeat Cocktail
Choice of American or French Cocktail
Sauce, Parmesan Lavosh Crisp
Served in Martini Glass
\$10.50
- California and Ahi Tuna Roll with Tuna
Sashimi, Pickled Seagrass Salad with
Ginger, Wasabi Foam, Krupruk Chips
\$12.00
- Lump Crabcake, Frissee and Mache
Salad, Potato Chips, Remoulade Sauce
\$13.00
- Braised Halibut Cheeks, Applewood
Smoked Bacon, Red Wine Reduction
Butternut Squash Puree
Brussel Sprout
\$15.00
- Grilled Quail with Gnocchi, Romaine, Ratatouille - Game Jus Lié
Glazed Red Baby Beet
\$16.00

SALAD SELECTIONS

- Boston Bibb Lettuce with Grapes, Pear Julienne, Maytag Bleu Cheese
Orange and Sundried Cranberries, Raspberry Vinaigrette
- Baby Spinach Salad with Applewood Bacon Dressing, Oven Roasted Plum
Tomato and Portabello Mushroom, Served with Ciabatta Bread
- Exotic Lettuces with Sonoma Goat Cheese and Grape Tomatoes
Emulsified Basil Vinaigrette
- Traditional Caesar Salad, Crisp Romaine Lettuce
Herbed Croutons, Shaved Reggiano Cheese
- Bibb Lettuce with Cucumber and Tomato, Vegetable Julienne
Brie in Walnut Crust, BROADMOOR and Raspberry Vinaigrette Dressings

ENHANCED SALADS

- Mescun Garden Greens on Travesio, Sundried Fruit and Blue Cheese
in Puff Pastry Pouch, Flower Petals, Chambord Vinaigrette
\$5.00
- Salad Caprese, Sliced Tomatoes, Sliced Buffalo Mozzarella
Fresh Basil, Balsamic Vinegar
\$4.00
- Roma Tomato Tartar on Grilled Eggplant, Toasted Pinon Nuts, English Cucumber
Parma Ham Crisps, Potato Chip with Sour Cream and Caviar, Balsamic Vinaigrette
\$7.00
- Marinated Red Beet with Frissee and Mache, Fried Warm Goat Cheese
Romano Paillette, Tarragon Dressing
\$6.00

ENTRÉE SELECTIONS

- Chicken Duke of Wellington, Sauce Madeira
Breast of Chicken with Mushroom Duxelle in Puff Pastry
Wild Rice Timbale, Bouquetiere of Seasonal Vegetables
\$71.00
- Broiled Fillet of Atlantic Salmon "Dieppoise"
Mushroom Shrimp Dill Sauce
Parsley Potatoes, Bouquetiere of Seasonal Vegetables
\$76.00
- Baked Chicken Breast, Spinach Ricotta Cheese Filling
Creamy Tomato Sauce, Orzo Pasta, Primavera Vegetables
\$75.00
- Duet of Petite Filet Mignon of Beef with
Jumbo Lump Crabcake **OR** Herb Roasted Shrimp
Sauces Madeira and Remoulade, Chateau Potato
Bouquetiere of Seasonal Vegetables
\$93.00
- Filet Mignon of Beef, Sauce Bordelaise, Boulangere Potatoes
Bouquetiere of Seasonal Vegetables
\$88.00
- Duet of Petite Filet Mignon of Beef and Filet of Colorado Red Trout
Sauces Madeira and Remoulade, Yukon Celery Mashed Potatoes
Bouquetiere of Seasonal Vegetables
\$88.00
- Duet of Petite Filet Mignon of Beef and Filet of Atlantic Salmon
Sauces Madeira and Remoulade, Yukon Celery Mashed Potatoes
Bouquetiere of Seasonal Vegetables
\$88.00
- Duet of Petite Filet Mignon of Beef and Breast of Chicken Picatta
Sauce Perigourdine, Wild Rice Medley
Bouquetiere of Seasonal Vegetables
\$85.00
- Mixed Grill
Trio of Colorado Lamb Chop, Petite Filet Mignon of Beef and Jumbo Prawn
Sauces Bordelaise and Foyote, Potato Roulade
Bouquetiere of Seasonal Vegetables
\$94.00
- Duet of Petite Filet Mignon of Beef and Corvina Seabass
Sauce Poivrade and Choron, Duchess Potato
Bouquetiere of Seasonal Vegetables
\$89.00
- Duet of Petite Filet Mignon of Beef and Coldwater Lobster Tail (8 oz.)
Napoleon Potatoes au Gratin, Marchand Du vin Sauce and Clarified Butter
Bouquetiere Seasonal Vegetables
\$125.00

SWEET ENDINGS OR INTERMEZZO

(Included in menu price)

- Trio of Sorbets with Crisp Michelettes

A selection of entrées for sit-down meals may be offered to your guests. Selections are limited to two choices and all meals will be charged at the highest priced entrée. An exact count of the number of each entrée is required with your guarantee of attendance, three business days prior to the event. Place cards are required to designate entrée selections to the banquet staff.

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DINNER BUFFET

(100 guest minimum, \$8.00 additional charge per person for 99 guests or less) Buffets are not available for less than 50 guests.

SEASONAL FRUIT KABOBS PRESENTED ON PINEAPPLE TREE DISPLAY

Minted Citrus Dipping Sauce

ANTIPASTO AL'ITALIE

Provolone, Artichoke Hearts, Salami, Parmigiano, Pepperocinis, Scallops

Olives and Roasted Red Peppers, Marinated

Served with Crisp Breadsticks

HEARTS OF ROMAINE, CROUTONS, GRATED PARMESAN

Caesar Dressing

BOWL OF MESCLUN GREENS

Balsamic Vinaigrette and Blue Cheese Dressings

FOREST MUSHROOM SALAD, Colorado Micro-Brew Dressing

DUNGENESS CRABMEAT AND ASPARAGUS SALAD

MARINATED SHELLFISH, SHRIMP, SCALLOPS, SQUID, SUNDRIED TOMATOES

Olive Oil Vinaigrette

SALAD CAPRESE

Tomatoes, Buffalo Mozzarella, Balsamic and Red Onions

GRILLED VEGETABLE AND PASTA SALAD

Olive Oil and Herb Vinaigrette

PRESENTED IN SILVER CHAFING DISHES

Fillet of Atlantic Salmon, Dill Cream Sauce with Bay Shrimp

Herb Basted Breast of Chicken, Bordelaise Sauce

Artichoke and Three Cheese Ravioli, Roma Tomato Marinara Sauce

CARVED AT THE BUFFET*

Whole Roast Tenderloin of Aged Beef, Sauce Bearnaise and Peppercorn Sauce

ENTRÉE ENHANCEMENT

Grilled Lamb Chops, Maitre d'Hotel Butter

\$9.00 per guest

Fresh Medley of Seasonal Vegetables

Au Gratin Potatoes

Blended Wild Rice with Scallions

BROADMOOR Rolls, French Bread and Butter

Chocolate Dipped Strawberries

BROADMOOR Cheesecake Squares

Fresh Fruit and Pecan Tartlettes

Chocolate Mousse in Tulip Cup

INTERNATIONAL COFFEE STATION

Freshly Brewed Flavored Coffees and a Selection of Teas from Around the World with Shaved Chocolate, Chocolate Coffee Beans

Whipped Cream, Cubed Sugar, Warm Milk, Cinnamon Sticks, Lemon Peels, Lemon Wedges, Honey and Brown Sugar

\$96.00 per person

* Chef's Attendant Fee at \$95.00 required per 1½ hours

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BUFFET STATIONS

(75 Guests and Four Station Minimum)

SEAFOOD STATION

Snow Crab Claws with Sauce Louis
Oysters on the Half Shell, Tabasco and Horseradish
Gulf Shrimp with American Cocktail Sauce
\$42.00 per person

SALAD, FRUIT AND CHEESE STATION

Imported and Domestic Cheeses
Brie, Stilton, Swiss, Bel Paese
Gouda, Cheddar, Smoked
Cheddar, Havarti Dill, Red and Green
Grapes, Cracker Basket and
Sliced French Bread

Mixed Seasonal Greens
and Fresh Spinach, Sliced
Mushrooms, Cucumbers, Alfalfa
Sprouts, Scallions, Sunflower Seeds
Herbed Croutons
Selection of Dressing

Seasonal Fruit Kabobs Presented on
Pineapple Tree Display, Accompanied
by Minted Citrus Dipping Sauce

Caesar Salad
Herbed Croutons
Reggiano Cheese

\$34.00 per person

PASTA STATION*

Prepared in the Room

Trio of Cheese Tortellini
with Basil, Garlic and
Bell Peppers

Conchiglia with Herbs
Porcinis and Garlic

Penne with Rock Shrimp
Scallions, Garlic
Tomatoes and Capers

Marinara and Alfredo Sauces
Grated Parmesan, Warm
Tomato and Rosemary Focaccia
Bread with Herb Butter

\$23.50 per person

CARVING STATION*

Please Select Two:

Tenderloin of Beef, Peppercorn Sauce
Pineapple Glazed Baked Ham
Honey Mustard, Raisin Sauce
Roasted Breast of Turkey
Cranberry Sauce, Mayonnaise, and Mustard
Dollar Size Rolls
\$45.00 per person

YUKON GOLD MASHED POTATO MARTINI STATION*

Please Select Two:

The Old Standard Mashed
Applewood-Smoked Bacon, Cheddar
Cheese, Sour Cream and Chives

Southern Style
Buttermilk Creamed Potato
Fried Chicken Bites and
Black Pepper Country Gravy

Meat and Potatoes
Braised Beef Short Ribs in
Red Wine Sauce with
Horseradish Creamed Potato and
Crispy Onions

Wild Mushroom
Oyster-Trumpets, Crimini and
Shiitake Mushrooms with Garlic
Thyme, and Onions in a
Sauce Poivrade

\$17.00 per person
Additional Cost will be incurred to Serve in Martini Glasses

RISOTTO STATION*

Please Select Two:

Garden Vegetable Risotto
Primavera
Seasonal Vegetables
Ranch Herbs, Pinot Grigio
Parmigiano-Reggiano

Seafood Portofino Risotto
Sun-Dried Tomatoes, Prawns
Scallops, Squid, Artichokes
Snipped Chives, Sweet Shucked
Peas, Lemon Butter Sauce

Wild Mushroom Risotto
Porcinis, Oysters, Morels
Champignons Mushrooms
Sweet Basil, Garden Snow Peas
Glace DeViande

Smoked Chicken Risotto
Arboria Rice, Asparagus Tips
Smoked Chicken, Tomato
Concasse, Roasted Garlic and
Saffron Broth

\$19.00 per person

SUSHI STATION WITH SUSHI CHEF

Please Select Four:

California Crabmeat Roll
Futomaki Vegetable Roll
Ama Ebi Sweet Shrimps
Hamachi Yellow Tail

Maguro Tuna
Sake Salmon
Tai Red Snapper
Hokkigai Surf Clam

Condiments to include:

Kikkoman Soy Sauce, Pickled Ginger, and Wasabi
\$9.75 per piece, Minimum 200 pieces per Function
\$250.00 per hour for Chef Rolling Sushi

DESSERT ACTION STATION*

Select One of the Following:

Bananas Foster, Cherries Jubilee
Crepes au Chocolate, Confiture, Parisienne

\$14.00 per person

Petite French Pastries @ \$4.75 per piece

HOMEMADE ICE CREAM*

Flavors to include: Tahitian Vanilla Bean, Double Chocolate, Vine Ripe
Strawberry, Cookie Crunch, and Pistachio

Toppings to include: Rainbow Sprinkles, M&M's, Chopped Nuts
Toasted Coconut, And White and Dark Chocolate Shavings

Hot Fudge and Berry Sauce

\$14.00 per person

SWEET BITES

Diamond Petit Fours, White and Dark Chocolate Dipped Strawberries
Tea Cookies, Cherry Barquettes, Fresh Fruit Tartlets, Chocolate Truffles
Lemon Meringue Tarts, Raspberry Marquise
\$16.00 per person

CASCADING CHOCOLATE FOUNTAIN

Warm Creamy Milk Chocolate Gracefully Flowing over a
Three Tier Fountain
Served with Fresh Strawberries, California Churros, Bananas
Marshmallows, Homemade Pound Cake, Cubed Pineapple, Lady Fingers
\$17.00 per person

Food selections are based on a one and one-half hour period. *Chef's Attendant Fee at \$95.00 required per 1 1/2 hours

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BROADMOOR WEDDING & GROOM'S CAKES



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LET THE BROADMOOR'S RENOWNED PASTRY CHEFS CREATE THE WEDDING CAKE AND GROOM'S CAKE OF YOUR DREAMS!



Your Catering Manager will assist you in selecting the design and flavor of your cakes. Cake prices begin at \$10.00 per person per cake. Additional charges apply for more elaborate and personal designs.

A \$7.00 per person service charge is applied to all cakes provided by outside suppliers.

Fruit Coulis Painted Plates available at \$2.00 each.



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BARS

BROADMOOR SELECTIONS

Jim Beam Bourbon, Famous Grouse Scotch
Finlandia Vodka, Cruzan Rum
Canadian Club Blended Whiskey
Beefeater Gin, Sauza Gold Tequila
Korbel Brandy
\$7.25 per drink

PREMIUM SELECTIONS

Maker's Mark Bourbon
Dewar's Scotch
Speyburn 10 year old Scotch
Absolut Vodka, Mt. Gay Rum
Crown Royal Blended Whiskey
Jack Daniels Whiskey
Bombay Sapphire Gin
Azul Tequila
\$7.75 per drink

AFTER DINNER SELECTIONS

Amaretto DiSaronno, Bailey's Irish Cream
Sambucca Romano, Kahlua, Grand Marnier
\$8.25 per drink
Graham's 20 Year Tawny \$10.35

DOMESTIC BEERS

Coors Light, Michelob
Budweiser, Miller Light
\$5.50 per bottle

IMPORTED & NON-ALCOHILIC BEERS

Heineken, Clausthaler, Amstel Light
\$6.50 per bottle

MICRO BREW BEERS

New Belgian Fat Tire, Samuel Adams
Breckenridge Avalanche
\$6.50 per bottle

KEGS OF BEER

Domestic Beer \$375.00 each
Imported & Microbrew \$525.00 each

CHAMPAGNE PUNCH

\$60.00 per gallon

SPENCER'S MARTINI CLUB

A Selection of Classic Martinis featuring
Absolut Classic and flavored Vodkas
\$10.00 per cocktail

MARGARITA SPECIALTIES

Specialties include: Classic Gold
Strawberry, Melon and Blue
\$8.75 per cocktail

An exclusive Bartender is provided
to service Spencer's Martini and Margarita
Specialties. For each Bar there is an \$18.50
hourly Bartender charge.

REFRESHMENTS

Assorted Soft Drinks and Assorted Fruit Juices
\$3.50 each
Sparkling Mineral Water and Bottled Water
\$3.75 each

CUSTOM ICE CARVINGS AVAILABLE



BEVERAGE POLICIES

Hosted Bar: There will be a bar set up fee of \$95.00 for the first two hour period. After the initial two hour period, there will be a \$35.00 per hour charge for each bartender.

Cash Bar: There will be a bar set up fee of \$95.00 for the first two hour period. After the initial two hour period, there will be a \$35.00 per hour charge for each bartender and cashier.

Bartenders and cashiers are staffed at one per each 100 guests.

All Food and Beverage is subject to a 22% Service Charge, and applicable Sales Tax / PIF.

The BroAdmoor as a licensee is responsible for the sale and service of all alcoholic beverages and the administration of state regulations. The Hotel's alcoholic beverage license requires the Hotel to (1) request proper identification (photo ID) of any person of questionable age and refuse alcoholic beverages to any person under the age of 21 or anyone who cannot produce proper identification, and (2) refuse alcoholic beverage service to any person who, in the Hotel's judgement, appears to be intoxicated. As the sole licensed purveyor of the Hotel, it is our responsibility to enforce a policy of not allowing individuals or groups to bring liquor from outside sources onto the Broadmoor's premises.

The client has the right to inventory bar contents, with a Banquet Captain, before and after any function. If the client chooses to relinquish this right, ALL BILLING IS FINAL.



WINE LIST

SPARKLING WINES

Fantinel Prosecco, Extra Brut, Veneto, Italy	\$31
Vietti, Moscato D'Asti, Piedmont, Italy	\$35
Domaine Carneros, Brut Rose, Carneros, USA	\$45
Roederer Estate, Brut, Anderson Valley, USA	\$49
Perrier Jouet, <i>Elizabeth Cuvee</i> , Champagne, France	\$69
Moet & Chandon, Rose Imperial, Champagne, France	\$80
Moet & Chandon, White Star, Champagne, France	\$90
Veuve Cliquot, Yellow Label, Champagne, France	\$99

PINOT GRIGIO

Sterling, <i>Vintner's Cuvee</i> , California, USA	\$28
Maso Poli, Italy	\$31
Santa Margherita, Italy	\$45
Willakenzie, Willamette, Oregon, USA	\$52

SAUVIGNON BLANC

Casa Lapastolle, Chile	\$28
Borgo Conventi, Tuscany, Italy	\$33
Nobilo, Marlborough, New Zealand	\$38
Kim Crawford, Marlborough, New Zealand	\$44
Grigich Hills, Napa Valley, USA	\$65

RIESLING

Kendall Jackson, <i>Vintner's Reserve</i> , California, USA	\$31
Dr Loosen, Moesl-Saar-Ruwer, Germany	\$35
SA Prum, <i>Blue Slate</i> , Mosel-Saar Ruwer, Germany	\$42

CHARDONNAY

Sterling, <i>Vintner's Cuvee</i> , California, USA	\$29
Kendall Jackson, <i>Vintner's Cuvee</i> , California, USA	\$36
LaCrema, Sonoma County, USA	\$41
Sonoma Cutrer, Russian River Valley, USA	\$46
Newton, <i>Red Label</i> , Napa Valley, USA	\$50
Louis Jadot, Pouilly Fuisse, Burgundy, France	\$58
Joseph Drouhin, Chablis 1er Cru, Burgundy, France	\$64
Jordan, Alexander Valley, USA	\$69
MerSoliel, Central Coast, USA	\$78
Far Niente, Napa Valley, USA	\$99

PINOT NOIR

BV, Coastal, California, USA	\$29
Angeline, Mendocino, USA	\$33
Cycles Gladiator, Central Coast, USA	\$39
Kendall Jackson, <i>Vintner's Cuvee</i> , California, USA	\$44
LaCrema, Sonoma County, USA	\$49
Louis Jadot, Burgundy, France	\$53
Wildhorse, Central Coast, USA	\$57
Brancott, <i>T</i> , Martinborough, New Zealand	\$60
Saintsbury, Carneros, USA	\$68

MERLOT

Trinity Oak, California, USA	\$29
Raymond, R, Napa Valley, USA	\$32
Clos du Bois, Sonoma County, USA	\$39
Kendall Jackson, <i>Vintner's Cuvee</i> , California, USA	\$42
Robert Mondavi, Napa Valley, USA	\$49
Sterling, Napa Valley USA	\$55
Swanson, Napa Valley, USA	\$64
Duckhorn, Napa Valley, USA	\$110

CABERNET SAUVIGNON

Trinity Oaks, California, USA	\$29
BV, Napa Valley, USA	\$35
Trinchero, California, USA	\$39
The Show, California, USA	\$41
Kendall Jackson, <i>Vintner's Reserve</i> , California, USA	\$45
Trefethen, Napa Valley, USA	\$55
Ferrari Carano, Alexander Valley, USA	\$61
Robert Mondavi, Napa Valley, USA	\$64
Napa Cellars, Napa Valley, USA	\$67
Chateau Haut Beausejour, Bordeaux, France	\$69
Raymond, Reserve, Napa Valley, USA	\$72
Hess Collection, Napa Valley, USA	\$80
Jordan, Alexander Valley, USA	\$95
Rodney Strong, <i>Symmetry</i> , Napa Valley, USA	\$105
Silver Oak, Alexander Valley, USA	\$125

MALBEC

Trapiche, <i>Broquel</i> , Mendoza, Argentina	\$39
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ZINFANDEL

Rosenblum, <i>Vintner's Cuvee</i> , California, USA	\$35
Chateau Montelana, Napa Valley, USA	\$77

SYRAH

D'Arenberg, Stump Jump, Australia	\$31
Liberty School, Paso Robles, USA	\$41
Angoves, Red Belly Black, Australia	\$39
Angoves, <i>Vineyard Select</i> , McLaren Vale, Australia	\$48

ITALIAN VARIETALS

Ruffino, Chianti, <i>Tan Label</i> , Tuscany, Italy	\$49
Ruffino Lodola Nuova, Vino Nobile, Tuscany, Italy	\$50

Wine prices are subject to change.



SAMPLE COST ESTIMATE FOR A WEDDING LUNCH

Based Upon 150 Guests

COCKTAIL HOUR – BUTLER PASSED HORS D’OEUVRES

Dried Apricot with Mascarpone Cheese and Almonds	
Carpaccio of Sirloin Beef with Bleu Cheese on Yellow Corn Tortilla Chip	
Coconut Breaded Chicken Gingers with Orange Mustard Dip	
Sweet Sea Scallop Wrapped in Bacon	
12 Dozen of each Hors d’oeuvre at \$60.00 per dozen	\$2,880.00

LUNCH – THREE COURSE GOURMET LUNCH

Cucumber Dill and Crabmeat Soup	
Duet of Petite Filet Mignon of Colorado Red Trout	
Madeira and Sauce Dieppoise, Tumeric Potatoes	
Bouquetiere of Seasonal Vegetables	
Sweet Endings, Trio of Sorbets with Crisp Michelettes	
150 Guests at \$56.00 per person	\$8,400.00
BROADMOOR Wedding Cake for 150 Guests at \$14.00 per person	\$2,100.00

TOTAL ESTIMATED FOOD **\$13,380.00**

HOSTED BAR

2 Cocktails per Guest at an average of \$7.25 per drink (BROADMOOR Selections)	\$2,175.00
2 Hosted Bars (\$95.00 for first two hours, \$35.00 per hour for additional three hours)	\$400.00

WINE WITH LUNCH

2 Glasses of Wine per Guest (60 Bottles at \$32.00 per bottle)	\$1,920.00
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CHAMPAGNE TOAST

1 Glass of Champagne per Guest (20 Bottles at \$31.00 per bottle)	\$620.00
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TOTAL ESTIMATED BEVERAGE **\$5,115.00**

CEREMONY CHARGE **\$3,000.00**

SUBTOTAL **\$21,495.00**

22% Service Charge, Sales Tax/PIF **\$6,051.78**

ESTIMATED TOTAL FOR WEDDING **\$27,546.78**



SAMPLE COST ESTIMATE FOR A WEDDING DINNER

Based Upon 150 Guests

COCKTAIL HOUR – BUTLER PASSED HORS D’OEUVRES

Smoked Colorado Trout on Rye with Cucumber Dill Spread	
Rocky Ford Cantaloupe Melon with Bresaola Ham and Grapes	
Italian Sausage in Puff Pastry, Grey Poupon Mustard	
Spanakopitas (Spinach and Feta in Phyllo)	
12 Dozen of each Hors d’oeuvre at \$60.00 per dozen	\$2,880.00

DINNER – FOUR COURSE GOURMET DINNER

Shrimp and Scallops with Leeks in Vermouth Sauce, Vol-au-vent Sundried Tomato and Chives	
Boston Bibb Lettuce with Grapes, Pear Julienne, Maytag Bleu Cheese Orange and Sundried Cranberries with Raspberry Vinaigrette	
Intermezzo	
Duet of Petite Filet Mignon of Beef and Breast of Chicken Picatta Sauces Perigourdine, Wild Rice Medley Bouquetiere of Seasonal Vegetables	
150 Guests at \$85.00 per person	\$12,750.00
BROADMOOR Wedding Cake for 150 Guests at \$14.00 per person	\$2,100.00

TOTAL ESTIMATED FOOD **\$17,730.00**

HOSTED BAR

4 Cocktails per Guest at an average of \$7.25 per drink (BROADMOOR Selections)	\$4,350.00
2 Hosted Bars (\$95.00 for first two hours, \$35.00 per hour for additional three hours)	\$400.00

WINE WITH DINNER

2.5 Glasses of Wine per Guest (75 Bottles at \$32.00 per bottle)	\$2,400.00
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CHAMPAGNE TOAST

1 Glass of Champagne per Guest (20 Bottles at \$31.00 per bottle)	\$620.00
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TOTAL ESTIMATED BEVERAGE **\$7,770.00**

CEREMONY CHARGE **\$3,500.00**

SUBTOTAL **\$29,000.00**

22% Service Charge, Sales Tax/PIF \$8,394.57

ESTIMATED TOTAL FOR WEDDING **\$37,394.57**

BROADMOOR WEDDING POLICIES

ALCOHOLIC BEVERAGES:

The BroAdmoor, as a licensed premise, is responsible for the sale and service of all alcoholic beverages and compliance with state and city laws/regulations. Due to this, no outside (non-BroAdmoor) alcohol may be brought onto property. As a licensed premise, The BroAdmoor is required to (1) request proper (photo ID) of any person of questionable age and refuse alcoholic beverages to any person under age or who cannot produce proper identification, and; (2) refuse alcoholic beverage service to any person who, in the Hotel's judgment, appears to be intoxicated.

AVAILABILITY OF RECEPTION AND CEREMONY TIMES:

Daytime events are scheduled between 11 AM and 4:30 PM. Evening events are scheduled between 6:30 PM and 12 AM. Access to your ceremony and reception site for decoration prior to the scheduled starting time is subject to availability and may require an additional charge.

CEREMONY SERVICES AND COSTS:

The BroAdmoor offers a number of beautiful rooms and picturesque settings for your wedding ceremony. From an intimate gathering of 20 to a large ceremony for 1000, The BroAdmoor has the perfect setting for your exchange of vows. Ceremony Facility prices range from \$1,000.00 to \$10,000.00 plus a 22% Service Charge, and applicable Sales Tax/PIF will apply. On-site wedding ceremonies are only available to couples who are also hosting their wedding reception at The BroAdmoor.

WEDDING COORDINATORS:

To ensure a flawless event, a professional wedding coordinator is required to assist you with your wedding ceremony. We highly suggest a professional wedding coordinator for all of your wedding planning. A list of preferred coordinators is located on page 32.

YOUR PROFESSIONAL WEDDING COORDINATOR WILL:

- Assist with etiquette and guidance for your invitations, family matters, bridal party, ceremony and toasts
- Create a time line for your entire wedding day, including the ceremony and reception
- Work with you to organize and coordinate your ceremony's rehearsal
- Confirm details with any contracted vendors, several days prior to the day of the wedding
- Be the liaison to your family, bridal party, band/DJ, florist, photographer, rental items, officiant and The BroAdmoor
- Deliver and arrange ceremony programs, place cards, favors and any additional personal items
- Coordinate your actual ceremony by arranging the bridal party, assisting the bride with dress, cueing the music, etc.
- Coordinate your grand entrance, first dance, toasts, cutting of the cake and any other events throughout your wedding reception
- Coordinate with contracted vendors and the Banquet Captain to ensure the timeliness of your event
- Make arrangements to deliver all personal items, wedding gifts and envelopes to the appropriate location at the conclusion of the event

YOUR BROADMOOR CATERING MANAGER WILL:

- Answer any questions, provide event suggestions and act as your primary Hotel Contact throughout the planning process
- Act as menu consultant for all food and beverage selections
- Detail your Banquet Event Orders, outlining the event specifications
- Create a cost estimate of charges and your payment schedule for The BroAdmoor
- Establish contact with a reservation coordinator, who will provide a rooming list for your guestrooms
- Oversee the set-up of the contracted banquet space for the rehearsal, the ceremony and the reception, and any other events at The BroAdmoor
- Ensure a seamless transition to the Hotel's Banquet Captain on the day of your event
- Recommend preferred vendors (see page 32)
- Recommend Hotel Contacts to assist you with arrangements for golf, spa, beauty salon, amenities and transportation

DEPOSITS AND FINAL PAYMENT:

A \$1,000.00 (refundable) deposit is required to hold space on a tentative basis. Upon notification from your Catering Manager, an additional \$4,000.00 non-refundable deposit will be due. See your Catering Manager for more specific details on the deposit schedule. Pre-payment of the remaining balance will be due five business days prior to the event, payable only by certified or cashiers' check or credit card. This final payment will be based on a cost estimate created by your Catering Manager. Payments by personal check and credit card on the final balance will be accepted up to 30 days prior to your event.

FOOD AND BEVERAGE:

All food and beverage arrangements are subject to a taxable service charge of 22%, and applicable Sales Tax / PIF. We require your menu selections at least three weeks prior to the date of your functions. Menu prices are subject to change based on availability of product.

Breakfast and Lunch buffets are based on a 90-minute meal period. Dinner Buffets are based on two hours. There is a \$2.00 per person per half-hour surcharge to extend these buffets. Culinary Chefs for Pasta Stations, Carving Stations, etc. are based on one attendant per 100 guests. Additional staff can be scheduled at the rate of \$95.00 per attendant.

HOTEL POLICY DICTATES THAT UNDER NO CIRCUMSTANCES WILL FOOD OR BEVERAGE BE ALLOWED TO BE BROUGHT INTO THE BROADMOOR.

A \$7.00 per person cake cutting fee (subject to 22% Service Charge, and applicable Sales Tax / PIF) is charged when the Wedding Cake is brought in from an outside supplier. Food and Beverage guarantees are required three (3) business days prior to your event. The BroAdmoor will be prepared to serve the guarantee number plus 5% for guarantees 299 or less and 3% over 300. The general account will be billed for the guarantee number or the actual number of attendees, whichever is greater. A selection of entrees for sit-down meals may be offered to your guests. Selections are limited to two choices and all meals will be charged at the highest priced entree. An exact count of the number of each entree is required with your guarantee of attendance, three business days prior to the event. Place cards are required to designate entree selections to the banquet staff.

THE MENU PRICES CONTAINED IN THE WEDDING AND EVENT PLANNER WILL BE IN EFFECT UNTIL MARCH 1, 2011.

LINEN, CHINA, DECORATIONS AND FAVORS:

The BroAdmoor will provide white cotton table linens and napkins, as well as traditional BroAdmoor China. Wedding favors, place cards and additional decorations are the responsibility of the guest and/or wedding coordinator to store, place and remove at the conclusion of the event. The BroAdmoor staff will be happy to place these items on your behalf, labor fees start at a \$1.00 per item. Arrangements will need to be made with your Catering Manager in advance.

PLANNING SCHEDULE:

Menu selections and planning can commence one to four months prior to your wedding. All arrangements with your various vendors (i.e. photographers, musicians, etc.) should be finalized before this meeting. Your Catering Manager will need a list of all vendors complete with addresses, cell phone numbers and a contact person.

ROOM ACCOMMODATION:

Complimentary overnight accommodations are provided for the Bride and Groom on their wedding night, based upon availability and estimated food and beverage revenue of \$8,000 or more. Room reservations for any out of town guests should be made as soon as possible. Blocks of rooms can be reserved and individual reservations made through The BroAdmoor Room Reservations at (800) 634-7711.

SERVICE CHARGE, PUBLIC IMPROVEMENT FEE AND SALES TAX:

A 22% Service Charge and applicable Sales Tax / PIF will be added to the cost of all food and beverage as well as audio visual charges and ceremony fees.