

PLANNING YOUR EVENT

RESERVING A DATE

- Potential clients are asked to contact Patty Farmer, Director of Sales at 303.871.4438 to check availability and reserve a tentative space on our event calendar.
- Clients are required to provide a deposit, complete an event contract, and provide a method of payment for incidental expenses at the time of booking.
- Additional insurance charges may apply depending on the size and nature of the event.
- Clients will need to choose their menu and complete an event order at least **30 days prior** to their event. This may be done in person or electronically.
- If this is not completed within the allotted time, the space will be released for sale.

EVENT GUARANTEES AND CHANGES

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

PAYMENT

- Clients will be presented with an invoice at the end of the event ~ **payment is due at that time**, less any advance deposits.
- If there are any incidental charges not covered by this invoice, these must be settled within thirty days of the event.
- Cash, valid credit cards, verifiable checks, and University of Denver organization numbers are considered acceptable forms of payment.

MINIMUMS AND LABOR CHARGES

- The minimum guest count for a buffet or plated meal is **twenty five**.
- The minimum labor charge will be **four hours at \$15.00 an hour**. One additional server will be needed for each ten guests for buffet service and for each five guests for a plated meal or passed appetizers.
- **The minimum charge for a hosted or cash bar is \$250.**

FOOD AND BEVERAGE POLICY

- Due to health and liquor code regulations, it is the policy of the Conference and Event Center at the HRTM School that excess food and beverage items from events may not be removed from the facility.
- **Outside food and beverage products may not be consumed on our premises.**

Conference and Event Center at the School of Hotel, Restaurant and Tourism Management | University of Denver | Daniels College of Business
Spring / Summer 2008 Event Pricing Guide

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

SUGGESTED BREAK OPTIONS

All pricing is per guest unless otherwise indicated.

EYE OPENER

- Fresh brewed coffee ~ regular and decaf
- Hot tea service

RISE AND SHINE

- Fresh brewed coffee ~ regular and decaf
- Hot tea service
- Individual yogurts and assorted granola bars

THE FIESTA

- Tortilla chips with fresh Pico de Gallo
- Homemade guacamole
- Warm queso dip

AFTER SCHOOL SNACK

- A selection of bottled juices and flavored sodas
- Fresh from the oven cookies

TAKE ME OUT TO THE BALLGAME

- IBC Root Beer - regular and diet
- Seasoned mixed nuts, caramel corn, and hot pretzels

AFTERNOON ELEGANCE

- Assorted domestic and imported cheeses
- Assorted crackers
- Sliced fresh fruit

POWER BREAK

- Hummus with pita chips
- Seasonal vegetables with creamy pesto dip
- Individual yogurts, seasonal whole fruits, and oatmeal cookies

APRÈS SKI

- Fresh brewed coffee ~ regular and decaf
- Hot chocolate service
- Trail mix and assorted granola bars

ALL DAY DELIGHTS

- Fresh brewed coffee ~ regular and decaf – replenished as needed
- Hot tea service – replenished as needed
- Morning offerings - fresh breakfast breads, assorted individual yogurts, and whole fruit
- Afternoon offerings – dessert squares, seasoned mixed nuts, and potato chips

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START YOUR DAY

The following menus are served buffet style. All setups include fresh brewed coffee, hot tea service, and orange juice. All pricing is per guest unless otherwise indicated.

SIMPLY FRESH

- Freshly baked muffins and breakfast breads with whole fruit.

FANCY AND FRESH

- Freshly baked muffins, pastries, and breakfast breads served with butter, preserves, and fresh whole fruit.
- Accompanied with minted fruit salad and a variety of individual yogurts.

TRADITIONAL

- Freshly baked muffins, pastries, and breakfast breads served with butter, preserves, and fresh whole fruit.
- Accompanied with minted fruit salad and a variety of individual yogurts.
- Fluffy scrambled eggs – for variety; try them Denver or Santa Fe style.
- Home fried potatoes with peppers and onions.

METROPOLITAN

- Smoked salmon and fresh bagels served with capers, onions, cream cheese, and butter.
- Accompanied with minted fruit salad and a variety of individual yogurts.

ADDED EXTRAS

Roasted Pepper and Brioche Egg Strata

Spinach and Swiss Cheese Quiche

Apple Wood Smoked Bacon

Maple Link Sausages

Grilled Ham Steaks

Home Fried Potatoes with Peppers

Waffles with Maple Syrup

Pancakes with Maple Syrup

Stuffed French Toast

Bagels & Cream Cheese

Jumbo Cinnamon Rolls

Assorted Muffins (per dozen)

Assorted Pastries (per dozen)

Assorted Yogurts

Artisan Granola with Milk

Seasonal Fresh Whole Fruit

Seasonal Fresh Fruit Salad

TIMESAVER BUFFET SELECTIONS

All options are served with a selection of dessert squares and are available until 3:00 PM. All pricing is per guest unless otherwise indicated. A minimum order of ten applies for all hot Panini, boxed lunches, and entrée salad selections.

DELI SAMPLER

- A selection of our specialty dressed sandwiches including ham, turkey, roast beef, and mozzarella with fresh basil.
- Offered on rustic rosemary bread with fresh tomato, lettuce, and a variety of sliced cheeses.
- Served with Cole slaw and dill potato salad.

HOT PANINI SELECTIONS

- Choose from a selection of our freshly toasted specialty sandwiches on artisan breads with appropriate gourmet accompaniments.
- Served with Cole slaw and dill potato salad.
- Choose from ~
 - Roast beef with cheddar cheese, tangy horseradish sauce, and caramelized onions.
 - Grilled chicken with five cheeses, basil pesto, and roasted peppers.
 - Turkey Reuben with Swiss cheese, creamy dressing, and Cole slaw.
 - Grilled vegetables with herbed cream cheese.

BOXED LUNCHES AVAILABLE

- An artisan sandwich, chips, cold salad, and dessert.

ENTRÉE SALADS

- **“Black and Blue” Salad** ~ mixed field greens with roasted tomatoes, braised cipollini onions, toasted walnuts, and gorgonzola vinaigrette.
- **Classic Caesar Salad** ~ crisp romaine hearts with garlic croutons and Parmesan cheese tossed in our homemade dressing.
- **Spinach Salad** ~ fresh spinach leaves with chopped eggs, spicy pecans, dried cranberries, sliced red onion, finished with a champagne Dijon dressing.
- **Greek Salad** ~ mixed field greens with sliced cucumbers, feta cheese, olives, roasted red peppers, cured tomatoes, and red wine vinaigrette.
- **Asian Noodle Salad** ~ spring mix lettuce with rice noodles, cilantro, sugar snap peas, and almonds tossed in a sesame ginger dressing.
- **Santa Fe Salad** ~ baby greens with goat cheese, roasted peppers, tomatoes, crispy tortilla strips, and toasted pumpkin seeds dressed with a roasted tomato vinaigrette.

SALAD OPTIONS

- Grilled chicken breast
- Sliced sirloin
- Bronzed salmon filet
- Blackened shrimp

CASUAL BUFFET SELECTIONS

All options include iced tea, breads, and appropriate condiments. Casual buffets are presented with a selection of dessert bars. All pricing is per guest unless otherwise indicated. A minimum order of ten applies for all pizza selections.

BACKYARD PICNIC

- Grilled hot dogs, bratwurst, and hamburgers.
- Accompanied by baked beans, dill potato salad, and Cole slaw.
- Served with sliced cheeses, lettuce, tomatoes, onions, and pickles.

TASTE OF ITALY

- Chicken Parmesan, baked ziti, sautéed peppers, and meatballs or grilled Italian sausage.
- Presented with a grilled vegetable platter, Caesar salad, and warm garlic bread.

SOUTH OF THE BORDER

- Grilled beef and chicken fajitas, cilantro rice, and borracho beans.
- Served with shredded lettuce, grated cheddar cheese, sour cream, salsa, and warm flour tortillas.
- Add guacamole for an additional \$2.

SMOKEHOUSE BARBECUE

- Sliced beef brisket, smoked chicken quarters, and pulled pork all served with our Chef's signature sauce.
- Accompanied by baked beans, dill potato salad, and Cole slaw

MEDITERRANEAN

- Grilled chicken kabobs with cous cous.
- Hummus and eggplant relish.
- Presented with a traditional Greek salad and warm pita bread.

BRICK OVEN PIZZA

- A selection of our hot, fresh pizzas - a minimum order of ten applies for all pizza selections.
- Presented with a grilled vegetable platter, Caesar salad, and warm garlic bread.
 - *Aegean* ~ grilled chicken, feta cheese, sundried tomatoes, and basil pesto.
 - *Margherita* ~ Mozzarella cheese, sliced Roma tomatoes, fresh basil, and extra virgin olive oil.
 - *Milano* ~ Italian sausage, four cheese blend, mushrooms, sweet onions, and roasted garlic sauce
 - *Sicilian* ~ Pepperoni, salami, prosciutto, mozzarella cheese, fresh basil, and marinara sauce.
 - *Pesto* ~ Goat cheese, roasted red peppers, tomatoes, and basil pesto.
 - *White* ~ applewood smoked bacon, wild mushrooms, wilted spinach leaves, and garlic cream sauce.

BUFFET OR PLATED SELECTIONS

All options include warm breads and butter, and your choice of one salad, vegetable, and dessert. Please note that these choices will then apply for the entire group. Two entrée selections will limit the number of accompaniments.

SALADS

- House salad with pine nuts, feta cheese, Roma tomatoes, and balsamic vinaigrette.
- Caesar salad with garlic croutons and grated parmesan cheese.
- Iceberg wedge salad with blue cheese dressing and bacon.
- Insalata Caprese with fresh mozzarella, marinated Roma tomatoes, sliced basil, and olive oil.

VEGETABLES

- Steamed French green beans with red peppers and roasted garlic butter.
- Roasted vegetables Provençal.
- Grilled asparagus with a balsamic glaze.
- Vine ripened tomatoes stuffed with spinach Florentine.

DESSERTS

- New York Cheesecake with Fresh Berry Compote
- Amaretto Crème Brule
- Apple Bread Pudding with Bourbon Crème Anglaise
- Fresh Fruit Tarts with Lemon Custard
- White Chocolate Mousse with Raspberries
- Flourless Chocolate Espresso Cake
- Tiramisu

ENTRÉES

Porcini Sirloin

With a red wine jus and garlic smashed potatoes

Four Peppercorn Prime Rib

With horseradish sour cream and roasted potatoes

Tenderloin Filet Oscar

Grilled medallion with asparagus, a lump crab cake, and Béarnaise sauce

Herbed Chicken

With sweet balsamic cipollini onions and creamy polenta

Potato Crusted Salmon

With lemon aioli and herb cous cous

Grilled Sea Bass

With basmati rice and a tomato-artichoke relish

Bourbon Glazed Pork Loin

Stuffed with dried cherries, served on wild rice pilaf

Penne Pomodoro

With Roma tomatoes, garlic, fresh basil and olive oil
Add chicken, salmon, or shrimp

Rustic Gnocchi

With Parmesan cream, peas, and wilted spinach
Add chicken, salmon, or shrimp

APPETIZERS AND ACCOMPANIMENTS

PASSED OR PLATED APPETIZERS

Signatures ~ priced per 50 pieces

- Lobster Toast Points
Poached lobster, Fontina cheese, fresh tarragon, and orange zest.
- Cedar Roasted Salmon
Served with wild rice, chive pancakes and crème fraîche.
- Smoked Duck Breast with Cranberries
Sliced thin and served on black bread with cranberry mayonnaise.
- Steak Crostini
Shaved roast beef with tomato preserves, capers, and purple horseradish.
- Miniature Crab Cakes
Jumbo lump crab cakes with fresh tartar sauce.
- Bruschetta Caprese
Fresh mozzarella cheese with basil, tomatoes, and olive oil.
- Smoked Cured Salmon
Served on a crispy pita triangle with capers and dill mayonnaise.
- Shrimp Fritters
Commeal crusted shrimp, sweet corn, roasted peppers, and fresh herbs.
- Ahi Tuna Tartar
Fresh tuna with pickled ginger and sweet soy sauce on wonton chips.
- Parmesan Polenta Coins
Crispy polenta with fresh rosemary, Parmesan, and tomato preserves.
- Chicken Tostaditas with Lime Crème
Roasted chicken breast with chiles and cilantro on crispy tortilla rounds.

Wrapped and Rolled ~ priced per 50 pieces

- Spanikopita
Traditional pastry triangles filled with spinach and feta cheese.
- Grilled Asparagus
Wrapped in prosciutto and dressed with a balsamic vinegar reduction.
- Goat Cheese Cigars
Goat cheese, almonds, and dried cherries nestled in crispy puff pastry.
- Vegetarian Spring Rolls
Crispy spring rolls with peanut dipping sauce.
- Shrimp Strudel
With cream cheese, basil pesto, and artichokes.

Skewers ~ priced per 50 pieces

- Pesto Chicken
Pesto marinated chicken breast with roasted peppers.
- Lollipop Lamb Chops
Seared Colorado farmed lamb with an apricot brioche crust.
- Antipasto
Sweet Italian coppa with artichokes, olives, and imported cheese.
- Firecracker Shrimp
Grilled shrimp crusted with red chili paste and cilantro.
- Moroccan Lamb Kabobs
Spiced ground lamb served with yogurt dipping sauce
- Sesame Crusted Tuna
Ahi tuna served rare with a wasabi crème.

Tarts ~ priced per 50 pieces

- Four Mushroom
Mushroom blend finished with brandy and blue cheese.
- Herbed Goat Cheese
Whipped goat cheese with fresh herbs, toasted walnuts, and fig jam.
- Lobster Puff
Poached lobster salad with dill and cucumbers
- Smoked Chicken
House smoked chicken breast with apples and sour cream.
- Bacon and Sweet Onion
Applewood smoked bacon, cipollini onions, and Swiss cheese.
- Artichoke Parmesan
Warm artichoke hearts and rich Parmesan cheese.

PLATTERS

Each will serve approximately 25 guests.

- Vegetable Crudités with Creamy Pesto
- Sliced Seasonal Fruit and Berries
- Domestic and Imported Cheeses
- Antipasto
- Crab Claws
- Shrimp Cocktail

CHEF CARVED ENHANCEMENTS

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

- Roasted Breast of Turkey
- Honey Glazed Ham
- Porcini Mushroom Crusted Sirloin
- Leg of Lamb
- Side of Cedar Planked Salmon
- Herb Crusted Beef Tenderloin

SWEETS

Dessert Miniatures

Presented on platters - priced per the dozen

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

Dessert Bars and Cookies

Presented on platters - priced per the dozen

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

BEVERAGE SELECTIONS

NON ALCOHOLIC

Soft Drinks ~ 12 oz Cans

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

Juice ~ 12 oz Bottles

Orange, cranberry, and apple

Bottled Water ~ 16 oz Bottle

Arrowhead

Other ~ Per Gallon

Coffee, Iced Tea, and Lemonade

BEER AND LIQUOR

Bottled Beer

Colorado Beers Package

Breckenridge Avalanche, New Belgium Fat Tire,
New Belgium Blue Paddle, Odell's Easy Street
Wheat, Odell's 90 Shilling, Odell's Cutthroat Porter

Coors Brewing Family Package

Coors Original, Coors Light, Coors N/A, Corona,
Breckenridge Avalanche

Guinness Brewing Family Package

Guinness Stout, Harp, Smithwick's Ale

Create your Own Beer Package

Select 6 beers from our list to be served at your event

Premium Cocktails

Absolut, Bacardi Light, Tanqueray, Jack Daniels,
Dewar's, Jose Cuervo Gold, Remy Martin VS Grand

Top Shelf Cocktails

Grey Goose, Bacardi Gold, Bombay Sapphire, Makers
Mark, Glenlivet, Jose Cuervo 1800, Courvoisier VSOP

Other Cordials / Schnapps

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

WINE LIST

Red Wines

- Banfi Col Di Sasso, Italy *Cabernet Sauvignon/Sangiovese*
- Banfi CollePino, Italy *Merlot/Sangiovese*
- Banfi Centine, Italy *Cabernet Sauvignon/Sangiovese/Merlot*
- Mark West, California *Pinot Noir*
- Avalon, California *Cabernet Sauvignon*
- Grant Burge, Australia *Shiraz*
- J. Lohr, California *Merlot*
- Chateau Ste Michelle, Washington *Cabernet Sauvignon*
- Coppola Claret, California *Cabernet Sauvignon*
- Banfi Rosso Di Montalcino, Italy *Sangiovese*
- Banfi Cum Laude, Italy

Cabernet Sauvignon / Sangiovese / Merlot / Syrah

White Wines

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

Sparkling Wine

- Charles de Fère Jean Louis, France *Brut*
- Schramsberg, California *Brut*
- Iron Horse, California *Wedding Cuvee*
- Schramsberg, California *Blanc de Blancs*