

# EVENT MENUS

SPRING & SUMMER



# WELCOME

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1 BREAKFAST • 5 LUNCH • 11 RECEPTION18 DINNER • 26 COCKTAILS, BEER & WINE

■ gluten free ▲ veg/veg option ● vegan

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\* These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Death & Co + THE RAMBLE HOTEL





# CONTINENTAL BREAKFAST

Minimum 10 people. Price is per person.

## **EXPRESS**

assorted pastries and breakfast breads, butter and preserves, seasonal fruit \$16

#### **EXPANDED**

assorted pastries and breakfast breads, butter and preserves, bagels, assorted cream cheese, seasonal fruit \$21

#### DELUXE

assorted pastries and breakfast breads, butter and preserves, bagels, assorted cream cheese, seasonal fruit, house granola, dried fruit, greek yogurt \$26

## **BRUNCH BUFFETS**

3 for \$38 per person • 5 for \$42 per person • 7 for \$47 per person Minimum 20 people.

#### SELECTION OF SWEET & SAVORY BREADS

izzio pastries, artisanal breads, seasonal preserves, salted butter, local honey

## SEASONAL FRUITS & BERRIES

greek yogurt, house granola, local honey

## COLORADO BISON & GREEN CHILI HASH\*

local potatoes, herb hollandaise

All breakfast available between the hours of 7am - 11am only.

# BRUNCH BUFFETS, cont.

## BREAKFAST MEAT SAMPLER

smoked bacon, grilled ham, maple-sage pork sausage, chicken-apple sausage

## SOFT SCRAMBLED EGGS\* • •

crème fraîche, fines herbs

## ASSORTED HOUSE-MADE QUICHE

wild mushroom, cured tomato-arugula, classic lorraine

## SELECTION OF ROSENBERG'S BAGELS

salted butter, seasonal preserves, assorted cream cheese

## SMOKED NORTHWEST SALMON BOARD

grilled bagel, pickled onion, cured egg, fried caper, whipped boursin

## COLORADO GRAIN SALAD

grilled vegetables, local feta, kale, sunflower

## CHARCUTERIE & REGIONAL CHEESE BOARD

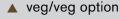
fig jam, marconas, pickled vegetables, flat bread

#### BLACK KALE AND GRILLED STONE FRUIT ••

pepita, whipped ricotta, mint vinaigrette

## HOUSE MADE PANINI

roasted beet, arugula, ricotta roasted turkey, whipped avocado, smoked bacon pastrami, swiss, caramelized onion









# BUFFET LUNCHES

Minimum 20 people, \$42 per person

SOUP, SALAD & SANDWICH BUFFET

SUMMER CORN CHOWDER

FRESH TOMATO-BASIL SOUP

GARDEN BAR ■ ▲

assorted lettuces, summer vegetables, seeds and nuts, vinaigrettes and dressings

## **DELI BOARDS**

sliced natural meats and cheeses, assorted condiments, crudité, local and artisanal breads

HOUSE SELECTION OF MINI DESSERTS

SOUTHWEST OF HERE

NATURAL CHICKEN & TORTILLA SOUP

BLACK BEAN & GRILLED CORN SALAD ••

All lunch available between the hours of 11am - 2pm only.

## STREET FOOD TACOS

braised pork verde, beef colorado, warm corn and flour tortillas, traditional accompaniments

**GREEN CHILI RICE** ■ ▲

**HOUSE-MADE CHURROS** avocado honey

WESTERN BBQ

WATERMELON & CUCUMBER SALAD cotija, cilantro, lime-honey vinaigrette

SWEET CREAM COLE SLAW

**BACON ROASTED FINGERLING POTATO SALAD** 

fennel, pickled sweet onion, lemon vinaigrette

BRAISED ANCHO PORK SHOULDER & ROASTED NATURAL CHICKEN

house-made mustard-chipotle bbg sauce, toasted brioche rolls

JALAPEÑO CORN BREAD

**MEYER LEMON BARS** •

# BOXED LUNCHES

# SALADS

Served with artisan bread and D&C chocolate chip cookie Minimum order of 5 per selection, Price is per person

## **ROASTED NATURAL TURKEY COBB**

crumbled goat cheese, flame grapes, spicy walnuts, whipped avocado, greek yogurt vinaigrette \$27

## LITTLE GEM CAESAR

roasted chicken, shaved asiago, heirloom tomato, rustic croutons, classic caesar dressing \$26

#### THAI NOODLE SALAD •

napa cabbage, fresh cilantro, cucumber, edamame, crushed peanuts, tofu "croutons," soy-sesame dressing \$25

## **SANDWICHES**

Served with grilled vegetable couscous salad and kettle chips, and D&C chocolate chip cookie Minimum order of 5 per selection, Price is per person Prices do not include tax or gratuity

#### ROASTED NATURAL TURKEY

red leaf lettuce, heirloom tomato, whipped local goat cheese, avocado \$27

## SLICED HEIRLOOM TOMATOES •

arugula, grilled pepper tapenade, herb vinaigrette \$24

## **CURRIED NATURAL CHICKEN SALAD**

roasted natural chicken, red onion, dates, cashews, red leaf lettuce, hot house tomato \$26

## GRILLED BISON BÁNH MI\*

house-pickled vegetables, fresh cilantro, chili aioli \$32

All lunch available between the hours of 11am - 2pm only.



# FAMILY STYLE SERVED LUNCHES

Minimum 20 people, All selections include artisanal bread service

1 starter, 1 side, 1 main, 1 dessert \$41 per person 1 starter, 1 side, 2 main, 1 dessert \$49 per person

2 starters, 2 sides, 2 main, 1 dessert \$54 per person

Add Additional Starter or Side \$10 per person Add Additional Main \$15 per person Add Additional Dessert \$10 per person

# **STARTERS**

MIXED LOCAL GREENS

shaved asiago, spicy walnut, red onion vinaigrette

LOCAL BABY ARUGULA

fennel, pecorino, marcona, lemon vinaigrette

BLACK KALE & GRILLED STONE FRUIT

pepita, whipped ricotta, mint vinaigrette

LITTLE GEM LETTUCE

puffed quinoa, farmer cheese, herb vinaigrette

All lunch available between the hours of 11am - 2pm only.

# SIDES

GRILLED VEGETABLE COUSCOUS •

ROASTED MARKET VEGETABLES ••

HERB-ROASTED FINGERLING POTATOES ■▲

MAINS

PAN-ROASTED NATURAL CHICKEN

grilled lemon-basil vinaigrette

SEARED STEELHEAD TROUT\*

fennel butter

MISO-GLAZED JAPANESE EGGPLANT ••

spicy tomato, fried spinach

GRILLED STRIPLOIN OF BEEF\*

caramelized onion jus

DESSERTS

LEMON TART A

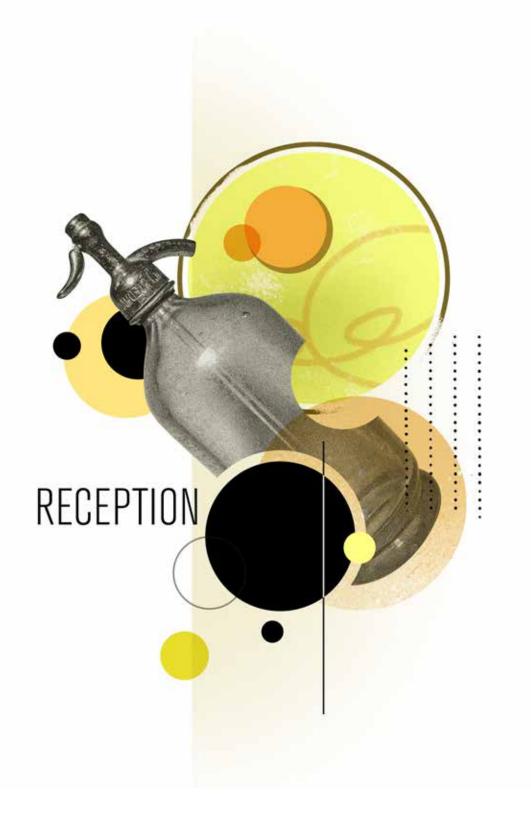
Honey meringue

CHOCOLATE POT AU CRÈME ■▲

Espresso creme

BASIL PANNA COTTA

Seasonal fruit





## CARVING STATIONS

Minimum of 20 people, Price is per person 4 hours of replenished service \$150 chef's fee applies

## CARVED NORTHWEST SALMON\*

roasted corn-green chili relish \$23

#### CARVED BISON FLANK STEAK\*

grilled scallion chimichurri, brioche rolls \$24

## CARVED YELLOWFIN TUNA LOIN\*

soy-miso syrup \$26

## CARVED N.Y. STRIP OF BEEF\*

assorted mustards, brioche rolls \$25

# RECEPTION & BREAK STATIONS

Minimum 20 people, Price is per person 4 hours of replenished service

#### **BAR SNACKS** •

mini pretzels, "spicy peas," herb popcorn \$15

## FARMERS MARKET

local market vegetables, green goddess, whipped boursin \$18

## CHIPS & DIP ▲

grissini, house-fried potato chips and fried pita, hummus, tapenade, herb dip \$1.9

## **MEZZE BOARD** •

burnt carrots, whipped tahini, dates, caramelized eggplant \$19

## REGIONAL CHEESE BOARD

fig jam, marconas, local honey, crackers \$22

## LOCAL TOMATO & MOZZARELLA BOARD

basil, pickled shallot, grilled bread \$20

## SUNDAY MORNING

crispy chicken wings, assorted sauces, fried chicken sliders, crystal aioli, house pickles \$25

## **ANTIPASTO**

cured meats, pickled vegetables, regional cheeses, preserved fruits, tapenade, assorted bread and crackers \$22

## STREET FOOD TACOS

warm corn and flour tortillas, braised pork verde, beef colorado, cumin-roasted squash, cabbage, avocado, cotija \$24

## CHILLED SEAFOOD\*

west coast oysters, alaskan king crab, gulf shrimp, mignonette, horseradish cocktail, onion ash aioli \$42

## PROPER CAVIAR\*

sustainable roes, toast, lime, butter \$45



## **DESSERT STATIONS**

Minimum of 20 people, Price is per person 4 hours of replenished service

## WARM COOKIES & MILK

chocolate chip, peanut butter, oatmeal. cow's milk, almond milk, soy milk \$12

## **SWEET TOOTH** ▲

flourless chocolate brownies, tart lemon bars, house quinoa bar \$14

## PEACH FLAMBÉ A

grilled pound cake, rum-raisin syrup, vanilla bean cream \$15

# PASSED HORS D'OEUVRES \$5/EA

Minimum order of 20 pieces per selection

## FETA PANISSE

shaved carrot, curry, yogurt

## YELLOWFIN TUNA TARTARE\*

crushed wasabi pea, cucumber salad

#### BUTTERED KING CRAB

old bay, puffed corn, avocado

## SEARED BISON\*

potato, grilled scallion

## CRYSTAL GAZPACHO .

cucumber, olive oil

## BAKED FINGERLING POTATOES

smoked trout roe, crème fraîche

## PICKLED MELON ■▲

feta, mint, orange blossom

## CROSTINI A

whipped butter, radish, smoked salt

## ANTIPASTO SKEWER ••

heirloom tomato, roasted artichoke, cucumber

## **STUFFED DATES**

smoked bacon, blue cheese, balsamic

#### TEMPURA SHRIMP

monster sauce, scallion



# FIXED PLATTERS

 $All\ platters\ serve\ 20\ people\ and\ are\ not\ replenished$ 

## CHIPS & SALSA ■▲

house fried chips, roasted salsa \$240

## FARMERS MARKET

local market vegetables, green goddess, whipped boursin \$340

## CHIPS & DIP ▲

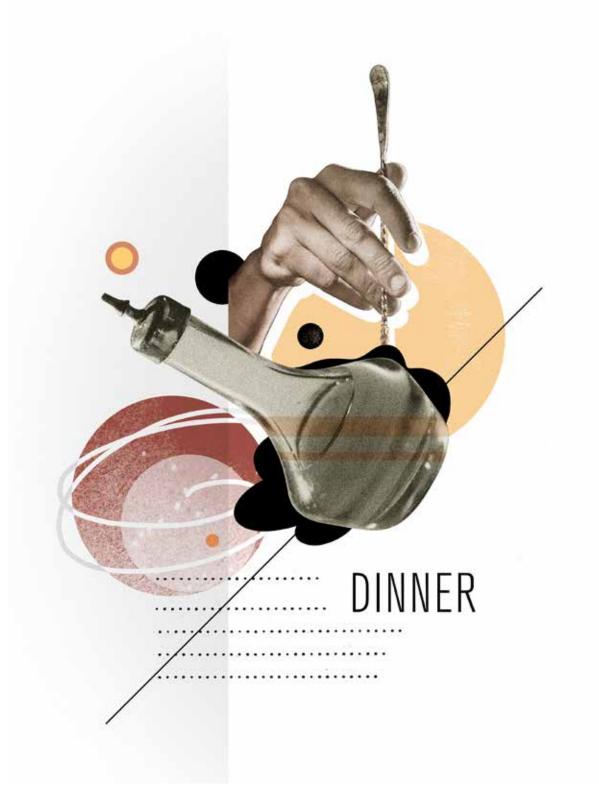
grissini, house-fried potato chips and fried pita, hummus, tapenade, herb dip \$360

## **MEZZE BOARD** ■ ●

burnt carrots, whipped tahini, dates, caramelized eggplant \$360

## REGIONAL CHEESE BOARD A

fig jam, marconas, local honey, crackers \$420





# SHARED DINNER

Minimum 20 people, Family style or Buffet presentations All selections include artisanal bread service

1 starter, 2 sides, 1 main, 1 dessert \$54 per person 2 starters, 1 side, 2 main, 1 dessert \$68 per person 2 starters, 2 sides, 2 main, 2 dessert \$82 per person

Add Additional Starter or Side \$10 per person Add Additional Main \$15 per person Add Additional Dessert \$10 per person

# **STARTERS**

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## GRILLED SUMMER ASPARAGUS

pancetta, whipped ricotta, pea shoots, sweet lemon vinaigrette

## **BABY SPRING GREENS** ••

fennel, strawberry, pea tendril, chartreuse

## PICKLED COLORADO STONE FRUIT ■ ▲

arugula, basil mascarpone, spicy walnuts, chili vinaigrette

## ROASTED LOCAL CORN ■▲

little gem lettuce, whipped avocado, puffed quinoa, farmer's cheese, herb vinaigrette

## **HEIRLOOM TOMATO** ▲

burrata, basil aioli, olive bread oil, saba

All dinner available between the hours of 5pm - 10pm only.

# **SIDES**

GRILLED VEGETABLE COUSCOUS •

BACON-ROASTED FINGERLING POTATOES

**ROASTED MARKET VEGETABLES** ••

CREAMED COLORADO CORN ■ ▲

**QUINOA BLACK KALE HASH** 

## MAIN

PAN-ROASTED NATURAL CHICKEN grilled lemon-basil vinaigrette

SEARED STEELHEAD TROUT\*

fennel purée, heirloom carrot butter

MISO-GLAZED EGGPLANT ••

crispy rice, pickled vegetables

GRILLED STRIPLOIN OF BEEF\*

caramelized onion jus

20

# SHARED DINNER

Minimum 20 people, Family style or Buffet presentations All selections include artisanal bread service

1 starter, 2 sides, 1 main, 1 dessert \$54 per person 2 starters, 1 side, 2 main, 1 dessert \$68 per person 2 starters, 2 sides, 2 main, 2 dessert \$82 per person

Add Additional Starter or Side \$10 per person Add Additional Main \$15 per person Add Additional Dessert \$10 per person

## SHARED DESSERTS

## ASSORTED PETITE PASTRIES

mini tarts, petit fours, pot au crème

## **BERRY COBBLER**

vanilla bean cream

## **GROUND STONE FRUIT**

grilled pound cake, vanilla crème

## FLOURLESS CHOCOLATE GATEAU

luxardo anglaise, cocoa nib

All dinner available between the hours of 5pm - 10pm only.



# PLATED DINNER

Minimum 20 people, Prices are per person Prices include any one starter and dessert selection All selections include artisanal bread service

Add Additional Starter or Side \$10 per person Add Additional Main \$15 per person Add Additional Dessert \$10 per person

**STARTERS** 

(select one)

GRILLED SUMMER ASPARAGUS

pancetta, whipped ricotta, pea shoots, sweet lemon vinaigrette

**BABY SPRING GREENS** ••

fennel, strawberry, pea tendril, chartreuse

ROASTED LOCAL CORN ■▲

little gem lettuce, whipped avocado, puffed quinoa, farmers cheese, herb vinaigrette

HEIRLOOM TOMATO ▲

burrata, basil aioli, olive bread oil, saba

MAINS

(select one)

PAN-ROASTED BREAST OF NATURAL CHICKEN

summer bean "cassoulet," grilled lemon jus \$68

MISO-GLAZED EGGPLANT ••

crispy rice, pickled vegetables \$58

SEARED COLORADO STRIPED BASS\*

black rice, coconut-curry, summer vegetables \$73

SEARED LOIN OF COLORADO LAMB\*

summer ratatouille, olive puree, rosemary \$81+

GRILLED TENDERLOIN OF **GRASS-FED BEEF\*** 

bacon-roasted fingerlings, mustard green, caramelized onion jus \$76

PAN-SEARED NORTHWESTERN SALMON\*

lemon-marinated fingerlings, arugula, basil purée \$76

All dinner available between the hours of 5pm - 10pm only.

23

# PLATED DINNER

Minimum 20 people, Prices are per person Prices include any one starter and dessert selection All selections include artisanal bread service

Add Additional Starter or Side \$10 per person Add Additional Main \$15 per person Add Additional Dessert \$10 per person

# PLATED DESSERTS

(select one)

## **CARAMELIZED PEACHES**

baked pastry cream, brown sugar syrup, cinnamon

# OLIVE OIL CAKE

almond, smoked honey

## BASIL PANNA COTTA

vanilla, carrot, basil

## DARK CHOCOLATE GATEAU • •

peanut, malted milk

All dinner available between the hours of 5pm - 10pm only.







# OPEN BAR **PĀCKAGES**

## \*ALL BAR PACKAGES HAVE A MINIMUM OF 2 HOURS

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# WINE + BEER ESSENTIALS BAR

\$30 per guest for the first 2 hours, \$10 each additional hour

## BEER

Montucky Lager Coors Banquet Blue Moon Full Sail Session IPA

## SPARKLING WINE

Arte Latino Cava

## WHITE WINE

La Fiera Pinot Grigio, Veneto, Italy JL Guigere 'Blacks Station' Chardonnay, Dunnigan Hills, California

## **RED WINE**

Tortoise Creek 'Les Oliviers' Pinot Noir, Pays d'Oc, France Ernesto Catena 'Padrillos' Malbec, Mendoza, Argentina

## WINE + BEER SELECT BAR

\$38 per guest for the first 2 hours, \$12 each additional hour

#### BEER

Montucky Lager Crooked Stave Pilsner Odell's Easy St. Wheat Odd 13 Superfan IPA

## SPARKLING WINE

Charles Armand, Blancs de Blancs Prosper Maufoux, Cremant de Bourgogne Brut Rose

#### WHITE WINE

Mount Nelson, Sauvignon Blanc, Marlborough, New Zealand Decoy by Duckhorn, Chardonnay, Sonoma Coast, California

## **RED WINE**

E. Guigal, Cotes du Rhone, GSM, Southern Rhone, France Aerena, Cabernet Sauvignon, Red Hills Lake County, California

# CLASSIC ESSENTIALS BAR

\$39 per guest for the first 2 hours, \$13 each additional hour

## INCLUDES ESSENTIALS BEER & WINE OFFERINGS, MIXED DRINKS, AND CLASSIC COCKTAILS

## **SPIRITS**

Spring 44 Vodka

Beefeater Gin

Olmeca Altos Blanco Tequila

Plantation 3 Star White Rum

Evan Williams Bonded Bourbon Whiskey

Famous Grouse Blended Scotch Whiskey

#### MIXERS

Soda Water, Coke, Diet Coke, Sprite, Fever Tree Tonic Water, Fever Tree Ginger Beer, OJ, Cranberry, Grapefruit, etc.

# DEATH & CO ESSENTIALS BAR

\$45 per guest for the first 2 hours, \$15 each additional hour

INCLUDES CLASSIC ESSENTIALS BAR OFFERINGS

CHOICE OF (2) D&C HANDCRAFTED COCKTAILS

\*ALL BAR PACKAGES HAVE A MINIMUM OF 2 HOURS

## DEATH & CO SELECT BAR

\$52 per guest for the first 2 hours, \$17 each additional hour

## INCLUDES WINE + BEER SELECT BAR OFFERINGS

## CHOICE OF (4) D&C HANDCRAFTED COCKTAILS

#### PREMIUM SPIRITS

Ketel One Vodka

Bombay Sapphire Gin

El Tesoro Blanco Tequila

El Dorado 8yr Rum

Elijah Craig Bourbon Whiskey

Monkey Shoulder Scotch Whiskey

## **MIXERS**

Soda Water, Coke, Diet Coke, Sprite, Fever Tree Tonic Water, Fever Tree Ginger Beer, OJ, Cranberry, Grapefruit, etc.

## NON-ALCOHOLIC BEVERAGES

\$12 per guest for continual service

COKE, DIET COKE, SPRITE, BOXED WATER

**COFFEE & TEA** 

FRESH SQUEEZED ORANGE JUICE & **GRAPEFRUIT JUICE** + \$3 per guest

# BRUNCH LIKE IT'S YOUR JOB BAR

\$28 per guest for the first 2 hours, \$9 each additional hour \*only offered weekend mornings from 10am - 2pm

## INCLUDES THE FOLLOWING ONLY:

House Bloody Mary Mimosa Grapefruit Spritz Irish Coffee Coffee, Tea, + Non-Alcoholic Beverages

# D&CO SPECIALTY BAR ADDITIONS

## PASSED SPARKLING WINE ON ARRIVAL

(1) glass per guest - \$10 per guest

## PASSED COCKTAIL ON ARRIVAL

Choice of (1) Death & Co handcrafted cocktail - \$14 per guest

#### LARGE FORMAT COCKTAILS

Choice of (1), serves approximately 4-6 people - \$80 per punch bowl

## **Bookhouse Boy's Punch**

Bourbon, Rye, Chamomile, Lemon, Honey, Ginger

## **Mother's Ruin Punch**

Gin, Grapefruit, Lemon, Vermouth, Sparkling Wine

#### **Planters Punch**

Rums, Tea, Hibiscus, Citrus

Bar packages are for the duration of the event, and are not available mix and match.

Prices are not inclusive of 8% tax and 20% service charge.

## CRYSTAL CLEAR ICE

\$2 per guest per hour Hand cut large cube or tall spears dependent on cocktail selections

#### SCULPTURE ICE & ICE LUGE'S

pricing upon request

## **DEATH & CO HEAD BARTENDER** MEET & GREET / Q & A

\$50 per each 30 minutes

## **COCKTAIL CONSULTATION**

\$800 applies to cocktail packages only

(subject to bartender availability + will be scheduled prior to your event)

An immersive Death & Co cocktail experience.

- Create two of your very own handcrafted cocktails
- Part 1: Meet with a Death & Co Head Bartender and engage in a cocktail brainstorming session (limit 2 guests)
- Part 2: Follow up tasting & final stamp of approval
- Includes naming rights to YOUR drinks & commemorative recipe card following the event

## **DEATH & CO COCKTAIL** MASTERCLASS EXPERIENCE

\$20 per guest, total 45 min class + minimum of 20 guests

Invite your guests to learn the art of the craft cocktail. Choose from: The Classic Martini Workshop OR Aged Whiskey Tasting



# D&C HANDCRAFTED COCKTAILS

# EFFERVESCENT & REFRESHING

## BITTER FRENCH

London Dry Gin, Lemon, Campari, Sparkling Wine (slightly bitter, citrus forward take on a French '75)

## **OLD CUBAN**

White Rum, Lime, Mint, Sparkling Wine (elegant mojito variation with bubbles)

## **SLEEPYHEAD**

Apple Brandy, Orange, Ginger, Lemon, Seltzer (refreshing & complex brandy-based classic)

## **COMPANY BUCK**

Rum, Ginger, Pineapple, Lime, Seltzer (spicy ginger & rich sugar cane with a tropical flair)

# **COMPLEX SOURS**

#### BLINKER

Bonded Bourbon, Raspberry, Grapefruit, Lemon Juice (amped up whiskey sour with fruit and citrus)

## **OLD MAID**

Gin, Lime Juice, Mint, Cucumber (gin sour with fresh herbs and cucumber)





# D&C HANDCRAFTED COCKTAILS

COMPLEX SOURS (CONT.)

## **LILIKOI**

Colorado Vodka, Passion Fruit, Pineapple, Lime Juice (tropical & refreshing vodka gimlet spin)

## HONEYSUCKLE

White Rum, Honey, Lime Juice (run sour with the added depth of local honey)

## **CAMERON'S KICK**

Scotch Whiskey, Irish Whiskey, Almond, Lemon (smokey, malty & nutty whiskey sour)

# PRE-PROHIBITION INSPIRED CREATIONS

## OAXACAN OLD FASHIONED

Reposado Tequila, Mezcal, Agave, Angostura (slightly smoky, agave based variation on a classic)

## **JEKYLL AND HYDE**

Bourbon, Apple, Cinnamon (fall flavors dress up smooth bourbon)

## **MARTINEZ**

Gin, Sweet Vermouth, Maraschino (spiritous and aromatic with a nutty finish)

# D&C HANDCRAFTED COCKTAILS

# PRE-PROHIBITION INSPIRED CREATIONS (CONT.)

## **RED HOOK**

Rye Whiskey, Sweet Vermouth, Maraschino (cherries, whiskey, vermouth; timeless)

## **RIGHT HAND**

Dark Rum, Sweet Vermouth, Campari (bitter sweet rum Negroni variation)

# NON-ALCOHOLIC COCKTAILS

## RASPBERRY BERET

Grapefruit & Lemon Juice, Raspberry,

## LARIMER COOLER

Mint, Tonic, Lemon & Lime Juice

## ISLAND SUN

Pineapple, Lime Juice, Ginger, Cinnamon

## TROPIC OF CANCER

Green Tea, Melon, Eucalyptus, Lemon





