



EVENT MENUS

FALL & WINTER



WELCOME

.....

1 BREAKFAST • **4** LUNCH • **8** RECEPTION
13 DINNER • **19** COCKTAILS, BEER & WINE

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■ gluten free ▲ vegetarian/vegetarian option ● vegan

**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**



BREAKFAST



CONTINENTAL BREAKFAST

Minimum 10 people. Price is per person.

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

EXPRESS ▲

assorted pastries and breakfast breads, butter
and preserves, seasonal fruit platter *\$18*

DELUXE ▲

assorted pastries, butter and preserves, local bagels,
assorted cream cheese, seasonal fruit, house granola,
greek yogurt *\$26*

BREAKFAST BUFFETS

3 for \$38 per person • 5 for \$45 per person • 7 for \$56 per person

Minimum 20 people.

SELECTION OF SWEET & SAVORY BREADS ▲

izzio pastries, seasonal preserves, salted butter,
local honey

SEASONAL FRUITS & BERRIES ■ ▲

greek yogurt, house granola, local honey

SHORT RIB & GREEN CHILI HASH* ■

local potatoes, herb hollandaise

BREAKFAST BUFFETS, cont.

BREAKFAST MEAT SAMPLER ■

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

SOFT SCRAMBLED EGGS* ■ ▲

crème fraîche, fines herbes

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

GRIDDLED BREAKFAST BURRITOS ▲

smoked bacon or grilled mushroom with hatch chili,
potato, farm egg





BUFFET LUNCHESES

Minimum 15 people. Price is per person.

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

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FRESH WRAPS \$47

ROASTED TURKEY

whipped boursin, local lettuce, heirloom tomato, herb aioli

SMOKED HAM

aged cheddar, local lettuce, heirloom tomato, honey-grain mustard

LITTLE GEM CAESAR ▲

buttered croutons, shaved pecorino

QUINOA & ROASTED VEGETABLE SALAD ▲

dried fruit, cider vinaigrette

SIMPLE GREENS SALAD ▲

radish, shallot, herbs, caramelized red onion vinaigrette

HOUSE-BAKED COOKIES

DARK CHOCOLATE BROWNIES

COLORADO BOWLS \$47

GREENS

gem lettuce, mixed local greens, baby kale

PROTEINS

grilled natural chicken, grilled skirt steak, heirloom beans, edamame, chickpeas

TOPPINGS

aged cheddar, dried fruit and seeds, local grains, fresh vegetables, assorted dressings

BASIL PANNA COTTA, FRESH FRUIT ■ ▲

MEYER LEMON BARS ■

■ gluten free

▲ vegetarian/vegetarian option

● vegan

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

FAMILY STYLE SERVED LUNCHESES

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

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

1 starter, 1 side, 2 mains, 1 dessert \$57 per person

2 starters, 2 sides, 2 mains, 1 dessert \$65 per person

Add Additional Starter or Side \$10 per person

Add Additional Main \$15 per person

Add Additional Dessert \$10 per person

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STARTERS

MIXED LOCAL GREENS ■ ▲

shaved asiago, spicy walnut, red onion vinaigrette

BLACK KALE & BRUSSELS SPROUTS ■ ●

pepita, pomegranate, beet juice vinaigrette

LITTLE GEM LETTUCE ▲

buttered croutons, shaved pecorino, classic dressing

SIDES

GRILLED VEGETABLE COUSCOUS ●

ROASTED MARKET VEGETABLES ■ ▲

HERB-ROASTED FINGERLING POTATOES ■ ▲

MAINS

PAN-ROASTED NATURAL CHICKEN ■

grilled lemon vinaigrette

SEARED STEELHEAD TROUT* ■

carrot juice, butter

MAC & CHEESE CARBONARA ▲

mushroom, arugula, egg yolk

BRAISED SHORT RIB OF BEEF* ■

orange gremolata, red wine jus

DESSERTS

LEMON TART ▲

honey meringue

CHOCOLATE POT DE CRÈME ■ ▲

espresso crème

BASIL PANNA COTTA ■ ▲

seasonal fruit

■ gluten free

▲ vegetarian/vegetarian option

● vegan

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LUNCH | 7

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RECEPTION

RECEPTION STATIONS

Minimum of 20 people. Price is per person.

4 hours of replenished service • ★ \$150 chef's fee applies

CHIPS & DIP ▲

fried tortilla, house-fried potato chips and fried pita,
hummus, salsa, herb dip \$17

MEZZE BOARD ●

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

REGIONAL CHEESE BOARD ▲

fig jam, marcona almonds, local honey, crackers \$22

SUNDAY MORNING

crispy chicken wings, assorted sauces,
fried chicken sliders, crystal aioli, house pickles \$32

CHARCUTERIE

cured meats, pickled vegetables, mostarda,
assorted bread and crackers \$24

STREET FOOD TACOS

warm corn and flour tortillas, braised pork verde, beef colorado,
cumin-roasted squash, cabbage, avocado, cotija \$34

CHILLED SEAFOOD* ■

west coast oysters, alaskan king crab, gulf shrimp,
mignonette, horseradish cocktail, onion ash aioli \$45

BAR SNACKS ▲

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

FARMERS MARKET ■ ▲

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

CARVED TURKEY BREAST ★

rosemary jus, cranberry chutney \$23

CARVED YELLOWFIN TUNA LOIN* ■ ★

soy-miso syrup \$26

CARVED N.Y. STRIP OF BEEF* ★

assorted mustards, brioche rolls \$25

DESSERT STATIONS

Minimum of 20 people. Price is per person.

WARM COOKIES ▲

chocolate chip, peanut butter, oatmeal \$14

SWEET TOOTH ■ ▲

flourless chocolate brownies, tart lemon bars,
house quinoa bar \$16

BANANAS FOSTER* ▲ ★

grilled pound cake, rum-raisin syrup, vanilla bean cream \$21



PASSED HORS D'OEUVRES

Minimum order of 20 pieces per selection, \$5 each

ROASTED BEET ■ ▲

polenta, avocado, basil

YELLOWFIN TUNA TARTARE* ■

crushed wasabi pea, cucumber salad

LOBSTER CEVICHE ■

lime, coconut, sweet potato

CURRY-FRIED CHICKEN

scallion, yuzu aioli

ROASTED CAULIFLOWER ■ ●

tahini, clementine, pomegranate

FINGERLING POTATOES ■

smoked trout roe, crème fraîche

SMOKED COLORADO TROUT

everything lavash, farm egg

MUSHROOM CONSERVA ●

pickled shallot, preserved lemon, sourdough

STUFFED DATES ■

smoked bacon, blue cheese, saba

TEMPURA SHRIMP

monster sauce, scallion

MEYER LEMON TART ▲

burnt meringue

FRESH FRIED BEIGNETS ▲

local honey

LATE-NIGHT OFFERINGS

Minimum order of 20 pieces per selection, \$8 each

FRIED CHICKEN SLIDERS

yuzu aioli, house pickles

BRAISED SLOPPY JOE SLIDERS

pickled onion, char sui bbq

MUSHROOM STEAMED BUNS

togarashi ranch, scallion, pickled carrot





..... DINNER
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SHARED DINNER

*Minimum 20 people, Family style or Buffet presentations
All dinner available between the hours of 5pm - 10pm only.
All selections include artisanal bread service.*

*1 starter, 2 sides, 1 main, 1 dessert \$67 per person
2 starters, 1 side, 2 mains, 1 dessert \$79 per person
2 starters, 2 sides, 2 mains, 2 desserts \$91 per person*

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

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STARTERS

- PEAR & ENDIVE** ■ ▲
blue cheese, candied almond, honey-cider vinaigrette
- LOCAL ARUGULA** ■ ▲
fennel, pecorino, marcona, meyer lemon vinaigrette
- BABY BEETS** ■ ▲
fig, manchego, preserved lemon, beet purée
- WINTER BURRATA** ▲
shaved apple, pine nut, red onion marmalade

SIDES

- TOASTED COUSCOUS** ●
- BACON-ROASTED FINGERLING POTATOES** ■
- ROASTED MARKET VEGETABLES** ■ ●
- CARAMELIZED BRUSSELS SPROUTS** ■
- WHIPPED CAULIFLOWER** ■ ▲

MAINS

- PAN-ROASTED NATURAL CHICKEN** ■
grilled lemon, rosemary jus
- SEARED STEELHEAD TROUT*** ■
fennel purée
- FRIED PANISSE** ■ ▲
cucumber gremolata, feta
- GRILLED STRIPLOIN OF BEEF*** ■
caramelized onion jus

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SHARED DINNER, cont.

Minimum 20 people, Family style or Buffet presentations

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1 starter, 2 sides, 1 main, 1 dessert \$67 per person

2 starters, 1 side, 2 mains, 1 dessert \$79 per person

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Add Additional Main \$15 per person

Add Additional Dessert \$10 per person

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DESSERTS

APPLE COBBLER ▲

vanilla bean cream

CARAMELIZED BANANAS ▲

grilled pound cake, vanilla crème

FLOURLESS CHOCOLATE GATEAUX ■ ▲

luxardo anglaise, cocoa nib

■ gluten free

▲ vegetarian/vegetarian option

● vegan

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

DINNER | 16

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PLATED DINNER

Minimum 20 people. Prices are per person.

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

All selections include artisanal bread service.

Prices include any one starter and dessert selection.

Add Additional Starter or Side \$10 per person

Add Additional Main \$15 per person

Add Additional Dessert \$10 per person

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STARTERS *Select 1*

PEAR & ENDIVE ■ ▲

blue cheese, candied almond, honey-cider vinaigrette

LOCAL ARUGULA ■ ▲

fennel, pecorino, marcona, meyer lemon vinaigrette

BABY BEETS ■ ▲

fig, manchego, preserved lemon, beet purée

WINTER BURRATA ▲

shaved apple, pine nut, red onion marmalade

MAINS *Select 1*

PAN-ROASTED BREAST OF NATURAL CHICKEN ■

heirloom beans, squash, rosemary jus \$68

ROASTED GARLIC PANISSE ■ ●

caramelized carrot, brussels sprouts, tahini vinaigrette \$58

SEARED COLORADO STRIPED BASS* ■

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

BRAISED SHORT RIB OF BEEF* ■

cauliflower purée, candied garlic, orange zest \$79

SMOKED TENDERLOIN OF BEEF* ■

colorado potato, braised greens, caramelized onion jus \$86

DESSERTS *Select 1*

CARAMELIZED BANANA ■ ▲

baked pastry cream, fried walnut, cinnamon

OLIVE OIL CAKE ■ ▲

almond, smoked honey

BASIL PANNA COTTA ■ ▲

vanilla, carrot, basil

DARK CHOCOLATE GATEAUX ▲

peanut, malted milk

■ gluten free

▲ vegetarian/vegetarian option

● vegan

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DINNER | 18

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OPEN BAR PACKAGES

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

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.

OPEN BAR PACKAGES

All bar packages have a minimum of 2 hours.

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CLASSIC ESSENTIALS BAR

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

**INCLUDES ESSENTIALS BEER & WINE OFFERINGS,
MIXED DRINKS & CLASSIC COCKTAILS**

SPIRITS

Spring 44 Vodka

Beefeater Gin

Olmecca Altos Blanco Tequila

Plantation 3 Star White Rum

Evan Williams Bonded Bourbon Whiskey

Famous Grouse Blended Scotch Whisky

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

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.

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 Whisky

MIXERS

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

OPEN BAR PACKAGES

All bar packages have a minimum of 2 hours.

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BRUNCH LIKE IT'S YOUR JOB*

\$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

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

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.



D&CO SPECIALTY BAR ADDITIONS

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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

CRYSTAL CLEAR ICE

\$2 per guest per hour *Dependent on cocktail selections*

Hand-cut large cube or tall spears

SCULPTURE ICE & ICE LUGES

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

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.

D&C HANDCRAFTED COCKTAILS

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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)





D&C HANDCRAFTED COCKTAILS

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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)

LILIKOI

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

HONEYSUCKLE

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

CAMERON'S KICK

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

D&C HANDCRAFTED COCKTAILS

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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)

RED HOOK

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

RIGHT HAND

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





D&C HANDCRAFTED COCKTAILS

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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