

# EVENT MENUS

SPRING & SUMMER

# WELCOME

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1 BREAKFAST • 4 LUNCH • 8 RECEPTION

12 DINNER • 17 COCKTAILS, BEER & WINE

■ 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





## 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, fresh 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

local pastries, seasonal preserves, salted butter, honey

## SEASONAL FRUITS & BERRIES

greek yogurt, house granola, honey

#### BEEF COLORADO & GREEN CHILI HASH\*

country fried potatoes, herb hollandaise

# BREAKFAST BUFFETS, cont.

#### BREAKFAST MEAT SAMPLER

smoked bacon, 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 A

salted butter, seasonal preserves, assorted cream cheese

#### SMOKED NORTHWEST SALMON BOARD

grilled bagel, pickled onion, hard boiled egg, fried caper, whipped boursin

#### GRIDDLED BREAKFAST BURRITOS

smoked bacon and grilled mushroom, hatch chili, country fried potato, scrambled egg





# BUFFET LUNCHES

Minimum 15 people. Price is per person. All lunch available between the hours of 11am - 2pm only.

# SANDWICH BOARD

Served on ciabatta rolls \$47

#### ROASTED TURKEY

whipped boursin, local lettuce, heirloom tomato, pesto

## **SMOKED HAM**

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

#### **GRILLED NATURAL CHICKEN**

romaine, shaved pecorino, caesar aioli

## QUINOA & GRILLED VEGETABLE SALAD ▲

feta, red wine vinaigrette

**HOUSE-BAKED COOKIES** 

DARK CHOCOLATE BROWNIES

# COLORADO SALAD BOWLS

Build your own bowl from an assortment of proteins, grains, greens & fruit \$47

#### **INCLUDES:**

grilled chicken edamame grilled beef dried fruits

market vegetables local lettuces

baby kale nuts & seeds local grains aged cheddar

heirloom beans assorted dressings

chickpeas

BASIL PANNA COTTA

fresh fruit

PASSION FRUIT TARTS

# FAMILY STYLE SERVED LUNCHES

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, spiced nuts, caramelized onion vinaigrette

ARUGULA & SUMMER BERRIES ••

puffed quinoa, carrot, mint vinaigrette

LITTLE GEM LETTUCE A

buttered croutons, shaved pecorino, caesar dressing

SIDES

GRILLED VEGETABLE COUSCOUS •

ROASTED MARKET VEGETABLES

HERB-ROASTED FINGERLING POTATOES ■▲

# MAINS

PAN-ROASTED CHICKEN

grilled squash, avocado vinaigrette

SEARED STEELHEAD TROUT\*

heirloom gazpacho, arugula pistou

FUSILLI CACIO E PEPE

asparagus, pecorino, black pepper

GRILLED SKIRT STEAK\*

salsa verde, chermoula, marinated onion

DESSERTS

PASSION FRUIT TART

honey meringue, marcona crumble

CHOCOLATE POT DE CRÈME ■▲

espresso cream, cocoa nib tuile

BASIL PANNA COTTA

seasonal fruit, graham cracker





# RECEPTION STATIONS

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

#### CHIPS & DIP ▲

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

#### **MEZZE BOARD** •

burnt carrots, grilled asparagus, whipped tahini, dates, fried pita \$19

#### REGIONAL CHEESE BOARD

seasonal jam, honey, marcona almonds, 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, traditional garnishes \$34

#### CHILLED SEAFOOD\* ■

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

#### BAR SNACKS

mini pretzels, wasabi peas, fresh popcorn \$15

#### **FARMERS MARKET** ■ ▲

vegetable crudités, green goddess, whipped boursin \$18

### CARVED COLORADO LAMB ★

rosemary jus \$29

## CARVED YELLOWFIN TUNA LOIN\* ■ ★

crispy wontons, 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 A

chocolate chip, peanut butter, oatmeal \$14

#### SWEET TOOTH

flourless chocolate brownies, passion fruit tarts, house quinoa bar \$16

## CARAMELIZED COLORADO STONEFRUIT ▲ ★

cinnamon syrup, vanilla bean cream \$21

# PASSED HORS D'OFUVRES

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

## **ROASTED BEET** ■ ▲

polenta, avocado, basil

#### YELLOWFIN TUNA TARTARE\*

crushed wasabi pea, cucumber salad

#### **SHRIMP CEVICHE**

lime, cherry tomato, avocado

#### **CURRY-FRIED CHICKEN**

scallion, yuzu aioli

#### FRIED CAULIFLOWER ••

cashew cream, house pickles

#### FINGERLING POTATOES

salt & vinegar, hatch chili aioli

#### SMOKED COLORADO TROUT

everything lavash, cured egg

#### **GRILLED ASPARAGUS** •

chevre, blossoms, challah

#### SPANAKOPITA A

spinach, feta, feuille de brick

## **MEATLESS MEATBALLS** ••

mushroom, chickpea, tomato fondue

#### STUFFED DATES

smoked bacon, blue cheese, saba

#### TEMPURA SHRIMP

monster sauce, scallion

#### PASSION FRUIT TART

honey meringue

#### FRESH FRIED BEIGNETS

powdered sugar

# **SLIDERS**

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

#### FRIED CHICKEN SLIDERS

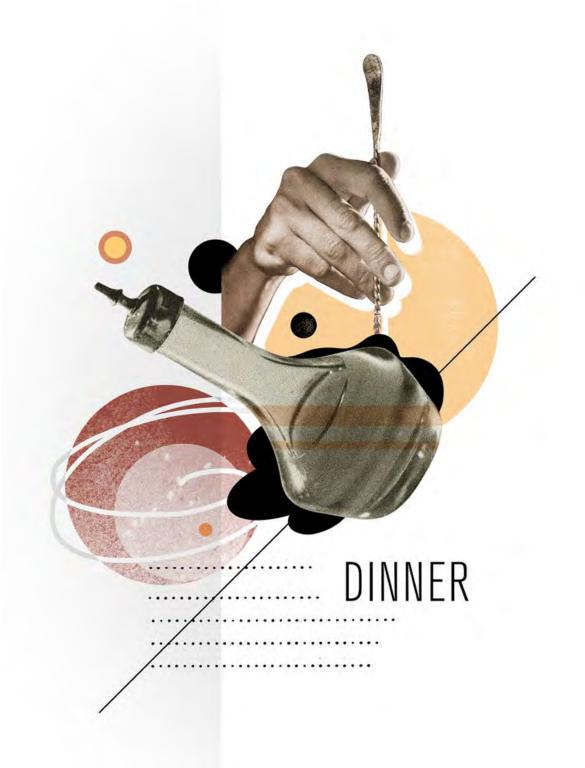
yuzu aioli, house pickles

#### LOCAL BEEF SLIDERS

pickled onion, dijon mayo, fried shallot

#### MUSHROOM STEAMED BUNS

togarashi ranch, scallion, pickled carrot





# SHARED DINNER

Minimum 20 people, Family style or Buffet presentations All dinner available between the hours of 5pm - 10pm only.

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 Artisanal Bread Service \$4 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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# QUINOA & PICKLED STONE FRUIT

fromage blanc, spiced nuts, honey-cider vinaigrette

## LOCAL ARUGULA

fennel, pecorino, marcona almond, champange vinaigrette

## MARKET SALAD

heirloom beans, cherry tomato, tuna tonnato dressing

#### BURRATA PANZANELLA

heirloom tomato, pickled onion, arugula pistou

# SIDES

TOASTED COUSCOUS •

BACON-ROASTED FINGERLING POTATOES

GRILLED ASPARAGUS ••

**CARAMELIZED BABY SQUASH** ■ •

WARM SNAP PEA SALAD

# MAINS

PAN-ROASTED CHICKEN

grilled lemon, rosemary jus

SEARED STEELHEAD TROUT\*

blistered cherry tomatoes, fennel purée

FRIED PANISSE

cucumber gremolata, feta

GRILLED STRIPLOIN OF BEEF\*

caramelized onion jus

# SHARED DINNER, cont.

Minimum 20 people, Family style or Buffet presentations All dinner available between the hours of 5pm - 10pm only.

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 Artisanal Bread Service \$4 per person Add Additional Starter or Side \$10 per person Add Additional Main \$15 per person Add Additional Dessert \$10 per person

**DESSERTS** 

**SUMMER BERRY COBBLER** 

vanilla bean cream

**CARAMELIZED STONE FRUIT** 

grilled pound cake, vanilla anglaise

FLOURLESS CHOCOLATE GATEAUX

luxardo anglaise, cocoa nib



# PLATED DINNER

Minimum 20 people. Prices are per person. All dinner available between the hours of 5pm - 10pm only. Prices include any 1 starter and dessert selection.

Add Artisanal Bread Service \$4 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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## QUINOA & PICKLED STONE FRUIT

fromage blanc, spiced nuts, honey-cider vinaigrette

#### LOCAL ARUGULA

fennel, pecorino, marcona almond, champange vinaigrette

#### MARKET SALAD

heirloom beans, cherry tomato, tuna tonnato dressing

#### BURRATA PANZANELLA

heirloom tomato, pickled onion, arugula pistou

# MAINS Select 1

#### PAN-ROASTED CHICKEN BREAST

tomato confit, cannellini bean puree, rosemary jus \$68

#### ROASTED GARLIC PANISSE ••

caramelized carrot, summer squash, tahini vinaigrette \$58

#### SEARED COLORADO STRIPED BASS\*

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

#### GRILLED LOIN OF LAMB\*

corn succotash, chevre, curry jus \$89

#### SMOKED TENDERLOIN OF BEEF\*

colorado potato, sautéed local greens, caramelized onion jus \$86

# DESSERTS Select 1

#### CARAMELIZED STONE FRUIT ■▲

berry cream, spiced nuts

#### OLIVE OIL CAKE

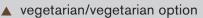
marcona almond, honey

## BASIL PANNA COTTA

seasonal fruit, graham cracker

#### DARK CHOCOLATE GATEAUX

toasted peanuts, malted milk





# OPEN BAR PACKAGES

All bar packages have a minimum of 2 hours.

# WINE + BEER ESSENTIALS BAR

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

#### BEER

Montucky Lager Coors Banquet Blue Moon Denver Beer Co Incredible Pedal 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, California 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 Blackberry Farm Classic Saison Ecliptic IPA

#### SPARKLING WINE

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

#### WHITE WINE

Frenzy, 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

# OPEN BAR PACKAGES

All bar packages have a minimum of 2 hours.

# 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**

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Spring 44 Vodka Beefeater Gin Olmeca 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

## 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, oi, cranberry, grapefruit, etc.

# OPEN BAR PACKAGES

All bar packages have a minimum of 2 hours.

# 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 23% service charge.

# 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

#### 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

# 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

**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 (smoky, malty & nutty whiskey sour)

# D&C HANDCRAFTED COCKTAILS

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

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

