

EVENT MENUS

SPRING & SUMMER



WELCOME

......

1 BREAKFAST • 4 LUNCH • 8 RECEPTION14 DINNER • 20 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

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

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*

curried chèvre, natural 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

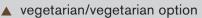
marcona almond, honey

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 Roadhouse Brewing Loose Boots 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 4 Noses Brewing About Time 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

Family Jones 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.

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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 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

NON-ALCOHOLIC COCKTAIL ADD ON

\$22 per guest for the first 2 hours, \$11 each additional hour

Add a Non-Alcoholic cocktail to your Classic Essentials, Death & Co Essentials, Death & Co Select, or Brunch Like It's Your Job bar package

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



Fresh & Lively



AIRMAIL

Rum, Lemon, Honey Sparkling Wine (sparkling sour with a touch of honey)



BITTER FRENCH

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



HYDE PARK SWIZZLE

London Dry Gin, Lime, Mint, Bitters (refreshing gin sour served on crushed ice)



COMPANY BUCK

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



BIZZY IZZY HIGHBALL

Rye Whiskey, Sherry, Pineapple, Lemon, Seltzer (tom collins riff featuring rye whiskey & tropical fruit)





Light & Playful



VODKA MAID

Vodka, Lime, Cucumber, Mint (riff on the old maid classic, using vodka)



HONEYSUCKLE

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



GILDA

Blanco Tequila, Lime, Pineapple, Cinnamon (tropical, blanco tequila sour)



FISTFUL OF DOLLARS

Bourbon, Grapefruit, Campari, Curaçao, Lemon (bourbon, bitter citrus, side car variation)



LA MEDICINA LATINA

Blanco Tequila, Lime, Ginger, Honey, Mezcal (spicy, smokey agave sour)

Elegant & Timeless



MARTINEZ

Gin, Sweet Vermouth, Maraschino, Bitters (spiritous, gin, cherry martini)



REDHOOK

Rye, Sweet Vermouth, Maraschino, Bitters (slightly bitter manhattan variation highlighting Italian cherry)



LEFT HAND

Bourbon, Campari, Sweet Vermouth, Mole (bitter chocolate, bourbon manhattan)



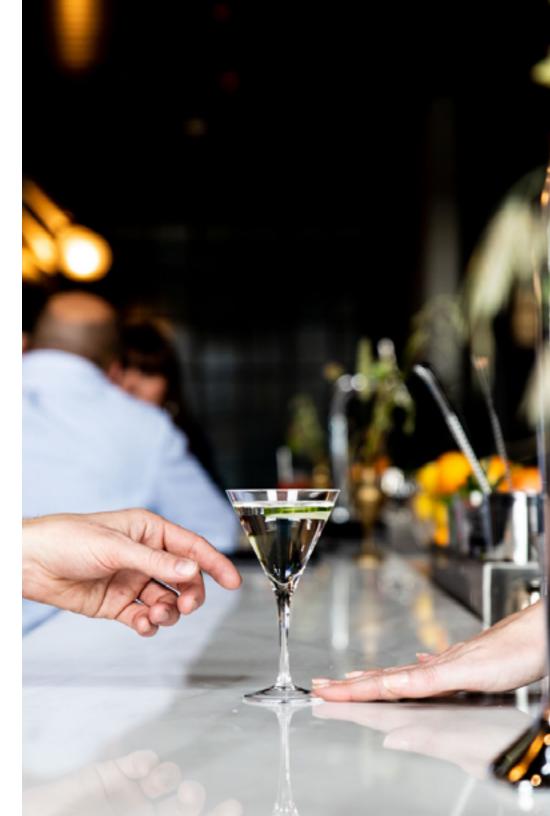
TELEGRAPH

London Dry Gin, Italian Fortified Wine, Pear, Eucalyptus (pear, eucalyptus, variation on a vesper martini)



KINGSTON AMERICANO

Jamaican Rum, Campari, Sweet Vermouth (death & co classic riff on negroni featuring Jamaican rum)





Boozy & Honest



ELDERFASHIONED

London Dry Gin, Elderflower, Orange Bitters (light, floral gin based variation on a classic old fashioned)



JEKYLL & HYDE

Bourbon, Apple Brandy, Cinnamon, Bitters (fall flavors dess up smooth bourbon)



MONTE CARLO

Rye Whiskey, Benedictine, Bitters (bright, herbal classic variation on the old fashioned)



OAXACAN OLD FASHIONED

Reposado Tequila, Mezcal, Agave, Bitters (slighty smoky, agave based varation on a classic)



LATIN QUARTER

Aged Rum, Absinthe, Mole, Bitters (rich sugar cane aged rum, riff on a sazerac with chocolate)

Non-Alcoholic Cocktails



LA LUZ

Blanc Verjus, Pineapple, Passionfruit, Orange Flower (tropical, floral sour)



FANTASTIC PLANET

Seedlip Garden, Pineapple, Kiwi, Vanilla, Lime (herbal, refreshing sour)



NEW TERRITORY

Seedlip Citrus Groove, Pineapple, Coconut (tropical, non-alcoholic martini)



BUSINESS CAUSAL

Giffard Non-Alcoholic Apéritif, Red Verjus, Black tea

(non-alcoholic riff on the classic negroni)



