



EVENT MENUS

FALL & WINTER



WELCOME



1 BREAKFAST • **4** LUNCH • **8** RECEPTION
13 DINNER • **19** 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**



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 *\$19*

DELUXE ▲

assorted pastries, butter and preserves, local bagels,
assorted cream cheese, seasonal fruit, house granola,
greek yogurt *\$28*

BREAKFAST BUFFETS

3 for \$41 per person • 5 for \$48 per person • 7 for \$59 per person

Minimum 20 people.

SELECTION OF SWEET & SAVORY BREADS ▲

local pastries, seasonal preserves, salted butter, honey

SEASONAL FRUITS & BERRIES ■ ▲

greek yogurt, house granola, seasonal preserves

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 herbs

ASSORTED HOUSE-MADE QUICHE ▲

wild mushroom, cured tomato-arugula,
classic lorraine

GRIDDLED BREAKFAST BURRITOS ▲

smoked bacon or grilled mushroom with salsa verde,
potato, farm egg, served with pico de gallo

SELECTION OF ROSENBERG'S BAGELS ▲

salted butter, seasonal preserves,
assorted cream cheese

ADD ON TO BAGELS

SMOKED NORTHWEST SALMON BOARD

red onion, fried caper, fines herbs

\$8 per guest for continual service



LUNCH



BUFFET LUNCHESES

Minimum 15 people

Price is per person

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

FRESH WRAPS \$50

ROASTED TURKEY

whipped boursin, local lettuce, heirloom tomato, herb aioli

SMOKED HAM

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

LITTLE GEM CAESAR

grilled natural chicken, 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 SALAD BOWLS

Build your own bowl from an assortment of proteins, grains, greens & fruit \$50

INCLUDES:

grilled chicken	edamame
grilled beef	dried fruits
local lettuces	market vegetables
baby kale	nuts & seeds
local grains	aged cheddar
heirloom beans	assorted dressings
chickpeas	

BASIL PANNA COTTA ■ ▲

graham cracker, seasonal fruit

MYER LEMON BARS ■

■ gluten free

▲ vegetarian/vegetarian option

● vegan

Prices are not inclusive of tax and service charge.

LUNCH | 6

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FAMILY STYLE SERVED LUNCHEES

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

1 starter, 1 side, 1 main, 1 dessert \$53 per person

1 starter, 1 side, 2 mains, 1 dessert \$61 per person

2 starters, 2 sides, 2 mains, 1 dessert \$69 per person

Add Additional Starter or Side \$11 per person

Add Additional Main \$16 per person

Add Additional Dessert \$11 per person

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, caesar 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

WILD MUSHROOM MAC & CHEESE ▲

mushroom, arugula

BRAISED SHORT RIB OF BEEF* ■

orange gremolata, red wine jus

DESSERTS

LEMON TART ▲

honey meringue

CHOCOLATE POT DE CRÈME ■ ▲

espresso crème

BASIL PANNA COTTA ▲

graham cracker, 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 ▲

house made potato and tortilla chips, fried pita, hummus, salsa, herb dip \$18

MEZZE BOARD ●

burnt carrots, grilled squash, whipped tahini, dates, fried pita \$20

REGIONAL CHEESE BOARD ▲

seasonal jam, marcona almonds, honey, crackers \$24

SUNDAY MORNING

crispy chicken wings, assorted sauces, fried chicken sliders, crystal aioli, house pickles \$35

CHARCUTERIE

cured meats, pickled vegetables, mostarda, assorted bread and crackers \$27

STREET FOOD TACOS

warm corn and flour tortillas, braised pork verde, colorado beef, cumin-roasted squash, traditional garnishes \$37

CHILLED SEAFOOD* ■

west coast oysters, alaskan king crab, gulf shrimp, mignonette, horseradish cocktail, onion ash aioli \$49

BAR SNACKS ▲

mini pretzels, wasabi peas, fresh popcorn \$16

FARMERS MARKET ■ ▲

vegetable crudités, green goddess, whipped boursin \$19

CARVED TURKEY BREAST ★

rosemary jus, cranberry chutney \$25

CARVED YELLOWFIN TUNA LOIN* ■ ★

crispy wontons, soy-miso sauce \$28

CARVED N.Y. STRIP OF BEEF* ★

assorted mustards, brioche rolls \$27

DESSERT STATIONS

Minimum of 20 people.

Price is per person.

WARM COOKIES ▲

chocolate chip, peanut butter, oatmeal \$15

SWEET TOOTH ■ ▲

flourless chocolate brownies, tart lemon, house quinoa bar \$17

BANANAS FOSTER* ▲ ★

grilled pound cake, rum-raisin syrup, vanilla bean cream \$22



PASSED HORS D'OEUVRES

Minimum order of 20 pieces per selection, \$6 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

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 ▲

powdered sugar

SLIDERS

Minimum order of 20 pieces per selection, \$10 each

FRIED CHICKEN SLIDERS

yuzu aioli, house pickles

BRAISED SLOPPY JOE SLIDERS

pickled onion, char siu bbq

MUSHROOM STEAMED BUNS ●

togarashi ranch, scallion, pickled carrot





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DINNER



BUFFET DINNER

Minimum 20 people

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

Includes 2 hours of replenished service

1 starter, 2 sides, 1 main, 1 dessert \$73 per person

2 starters, 1 side, 2 mains, 1 dessert \$86 per person

2 starters, 2 sides, 2 mains, 2 desserts \$99 per person

Add Artisanal Bread Service \$4 per person

Add Additional Starter or Side \$12 per person

Add Additional Main \$18 per person

Add Additional Dessert \$12 per person

STARTERS

PEAR & ENDIVE ■ ▲

blue cheese, candied almond, honey-cider vinaigrette

LOCAL ARUGULA ■ ▲

fennel, pecorino, marcona almond, 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

■ gluten free

▲ vegetarian/vegetarian option

● vegan

Prices are not inclusive of tax and service charge.

DINNER | 15

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BUFFET DINNER

Minimum 20 people

All dinner available between the hours of 5pm–10pm only

Includes 2 hours of replenished service

1 starter, 2 sides, 1 main, 1 dessert \$73 per person

2 starters, 1 side, 2 mains, 1 dessert \$86 per person

2 starters, 2 sides, 2 mains, 2 desserts \$99 per person

Add Artisanal Bread Service \$4 per person

Add Additional Starter or Side \$12 per person

Add Additional Main \$18 per person

Add Additional Dessert \$12 per person



DESSERTS

APPLE COBBLER ▲

vanilla bean cream

CARAMELIZED BANANAS ▲

grilled pound cake, vanilla crème

FLOURLESS CHOCOLATE GATEAUX ■ ▲

luxardo anglaise, cocoa nib





PLATED DINNER

Minimum 20 people

Prices are per person and based on selection

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

Prices include any one starter and dessert selection

Add Artisanal Bread Service \$4 per person

Add Additional Starter or Side \$11 per person

Add Additional Dessert \$11 per person



STARTERS *Select 1*

PEAR & ENDIVE ■ ▲

blue cheese, candied almond, honey-cider vinaigrette

LOCAL ARUGULA ■ ▲

fennel, pecorino, marcona almond, lemon vinaigrette

BABY BEETS ■ ▲

fig, manchego, preserved lemon, beet purée

WINTER BURRATA ▲

shaved apple, pine nut, red onion marmalade

MAINS *Guest choice*

PAN-ROASTED BREAST OF NATURAL CHICKEN ■

heirloom beans, squash, rosemary jus \$73

ROASTED GARLIC PANISSE ■ ●

caramelized carrot, brussels sprouts, tahini vinaigrette \$62

SEARED COLORADO STRIPED BASS* ■

black rice, coconut-curry, carrot \$79

BRAISED SHORT RIB OF BEEF* ■

cauliflower purée, candied garlic, orange zest \$85

SMOKED TENDERLOIN OF BEEF* ■

colorado potato, sautéed local greens, caramelized onion jus \$93

DESSERTS *Select 1*

BANANA CREAM TART ▲

caramelized banana, candied walnut, cinnamon

OLIVE OIL CAKE ■ ▲

almond, smoked honey

BASIL PANNA COTTA ■ ●

graham cracker, seasonal fruit

DARK CHOCOLATE GATEAUX ▲

peanut, malted milk

■ gluten free

▲ vegetarian/vegetarian option

● vegan

Prices are not inclusive of tax and service charge.

DINNER | 18

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OPEN BAR PACKAGES

All bar packages have a minimum of 2 hours.



WINE + BEER ESSENTIALS BAR

\$33 per guest for the first 2 hours, \$11 each additional hour

BEER

Montucky Lager
Wiseacre Tiny Bomb Pilsner
Ecliptic IPA

SPARKLING WINE

Arte Latino Cava

WHITE WINE

Giocato Pinot Grigio, Slovenia
JL Guigere 'Blacks Station' Chardonnay, California

RED WINE

Tortoise Creek 'Les Oliviers' Pinot Noir, California
Ernesto Catena 'Padrillos' Malbec, Argentina

WINE + BEER SELECT BAR

\$42 per guest for the first 2 hours, \$14 each additional hour

BEER

Crooked Stave Lager
Wibby Vienna Lager
Blackberry Farm's Saison
4Noses Bout Time IPA

SPARKLING WINE

Tiamo Prosecco, Italy
Prosper Maufoux, Cremant de Bourgogne Brut Rose, France

WHITE WINE

Chasing Venus Sauvignon Blanc, New Zealand
Substance Chardonnay, Washington

RED WINE

E. Guigal Cotes du Rhone Blend, France
Replica Cabernet Sauvignon, California

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

Prices are not inclusive of tax and service charge.

OPEN BAR PACKAGES

All bar packages have a minimum of 2 hours.

CLASSIC ESSENTIALS BAR

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

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

SPIRITS

Family Jones Vodka
Beefeater Gin
Arette Blanco Tequila
Flor de Cana 4 year Rum
Evan Williams Bonded Bourbon
Famous Grouse Blended Scotch

MIXERS

Soda water, Coke, Diet Coke, Sprite, Fever Tree tonic water,
Fever Tree ginger beer, orange, cranberry, grapefruit, etc.

DEATH & CO ESSENTIALS BAR

\$51 per guest for the first 2 hours, \$17 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.

It is our policy to not offer shots.

Prices are not inclusive of tax and service charge.

DEATH & CO SELECT BAR

\$57 per guest for the first 2 hours, \$19 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
Brugal 1888 Rum
Elijah Craig Bourbon
Monkey Shoulder Scotch

MIXERS

Soda water, Coke, Diet Coke, Sprite, Fever Tree tonic water,
Fever Tree ginger beer, orange, cranberry, grapefruit, etc.

OPEN BAR PACKAGES

All bar packages have a minimum of 2 hours.

BRUNCH LIKE IT'S YOUR JOB

Only offered from 10am-2pm

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

INCLUDES THE FOLLOWING

House Bloody Mary & Maria

Mimosa

Grapefruit Spritz

Irish Coffee

Coffee, Tea + Non-Alcoholic Beverages

NON-ALCOHOLIC BEVERAGES

\$13 per guest for continual service

INCLUDES THE FOLLOWING

Coke, Diet Coke, Sprite, Bottled Water

Coffee & Tea

FRESH SQUEEZED JUICE ADD-ON

\$4 per guest for continual service

Orange Juice

Grapefruit Juice

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

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DEATH & CO SPECIALTY BAR ADDITIONS

PASSED SPARKLING WINE ON ARRIVAL

1 glass per guest - *\$11 per guest*

PASSED COCKTAIL ON ARRIVAL

choice of 1 Death & Co handcrafted cocktail

\$15 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

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

It is our policy to not offer shots.

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D&C Handcrafted Cocktails



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, sidecar 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 NEGRONI

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 dress 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
(slightly smoky, agave based variation 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)



FRESH CUT

Lyre's Non-Alcoholic Aperitif Dry, Blanc Vermouth,
Fennel, Juniper, Mango
(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)





Death & Co

MODERN CLASSIC COCKTAILS

