

# EVENT MENUS

SPRING & SUMMER

# WELCOME

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1 BREAKFAST • 4 LUNCH • 8 RECEPTION
12 DINNER • 18 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 food-borne illness, especially if you have certain medical conditions.

Death & Co + THE RAMBLE HOTEL





### MORNING BREAKS

Minimum 10 people • Price is per person Not a replenished service Morning Breaks available between the hours of 8am - 11am only

#### **EXPRESS**

assorted pastries, preserves, seasonal fruit platter \$18

#### **DELUXE**

assorted pastries, butter and preserves, local bagels, assorted cream cheese, seasonal fruit, berries, house granola, yogurt \$27

### WELLNESS A

whole fruit, house-made parfait, assorted yogurt, house-made trail mix \$28

### ON THE GO

variety of individual breakfast sandwiches, breakfast burritos, yogurt, granola bars and pastries \$32

### BREAKFAST BUFFETS

3 for \$56 per person • 5 for \$68 per person Minimum 25 people Breakfast available between the hours of 8am - 11am only

### ASSORTED BAGELS A

salted butter, house-made jam, assorted cream cheese \*add smoked trout salad +\$8 per person

SEASONAL FRUITS & BERRIES • • greek yogurt, house granola, honey

CRISPY BREAKFAST POTATOES • yukon gold potatoes, fines herbes

BACON & SAUSAGE smoked bacon, pork sausage

SOFT SCRAMBLED EGGS\* • • crème fraîche, fines herbes

BUCKWHEAT PANCAKES • A house-made jam, salted butter, maple syrup

BUILD YOUR OWN TOAST BAR avocado, whipped ricotta, traditional toppings +\$3 per person





### SHARED LUNCH BUFFETS

Minimum 25 people • Price is per person Lunch available between the hours of 11am - 2pm only Buffet includes 1 hour of replenished service All shared lunches include chef's selection of desserts

Choice of 1 starter, 1 side, 2 mains \$58 Choice of 2 starters, 2 sides, 2 mains \$64 Choice of 2 starters, 2 sides, 2 mains, 1 premium \$72 Additional starter or side \$10 Additional main \$15 Additional premium main \$18

### **STARTERS**

### **SUMMER BURRATA**

stone fruit, heirloom tomato, citrus

### **CHOPPED WEDGE**

gem lettuce, smoked bacon, chives, blue cheese, heirloom tomato

#### **BABY ARUGULA & ENDIVE** ••

berries, fresh herbs, creamy house vinaigrette

#### **APPLE WALNUT** ■ ▲

local greens, spiced walnuts, farmers cheese, cider vinaigrette

### MAINS

#### ROASTED CHICKEN SANDWICH

lemon pesto, pecorino, crushed red pepper, herb aioli, sourdough Gluten-free options available +\$2

#### TOMATO ARUGULA SANDWICH •

beefsteak tomato, herb aioli, dakota bread Gluten-free options available +\$2

#### **BLT WRAP**

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crispy bacon, artisan greens, heirloom tomato, garlic aioli

#### SMOKED TOFU WRAP •

local greens, quinoa, veggie slaw

### PREMIUM MAINS

#### BAKED CAVATAPPI

lemon béchamel, mozzarella, pecorino, pesto

#### PAN-ROASTED CHICKEN

onion jus, fresh thyme, citrus

#### GRILLED STRIPLOIN

demi-glace, sautéed greens

### SHARED LUNCH BUFFETS

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SIDES

**ROASTED POTATOES** 

**HERBED LEMON QUINOA** ■ ●

**ROASTED MARKET VEGETABLES** ••

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**ENHANCEMENTS** (a la carte)

Price is per person

**HOUSE-FRIED CHIPS** •

yukon gold potatoes, maldon sea salt \$9

FRESH-BAKED COOKIES A

milk & dark chocolate chips, banana liqueur \$12

**GLUTEN-FREE BROWNIES 4** \$10

### **BOXED LUNCHES**

Choose from sandwiches, wraps and salads in lunch buffet section Price is per person • Minimum 15 people

### CHOICE OF SANDWICH OR WRAP

served with whole fruit, side salad or chips, and cookie \$38 Gluten-free options available +\$2

### CHOICE OF SALAD

served with whole fruit, fresh sourdough with butter, and cookie \$32 Gluten-free options available +\$2



### RECEPTION STATIONS

Minimum of 20 people

Price is per person • Replenished up to 2 hours Reception stations available between the hours of 2pm - 9pm Late night reception stations available 9pm - 11pm for additional \$2

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### CHIPS & DIP ▲

house-fried tortilla chips, salsa, serrano dip \$19 additional hour \$8

### **FARMERS MARKET** ■ ▲

vegetable crudités, whipped boursin, green goddess \$19 add euro butter board \$2 additional hour \$8

#### GARDEN SNACKS A •

soft pretzels, assorted mustard, toasted nuts, popcorn \$19 additional hour \$8

#### LUXURY SNACKS A •

house-marinated olives, marcona almonds, chips & dip \$20 add caviar \$20 additional hour \$9

#### REGIONAL CHEESE BOARD

house-made jam, marcona almonds, local honey, crackers \$25 additional hour \$11

### **CHARCUTERIE**

cured meats, pickled vegetables, mostarda, artisan bread \$32 additional hour \$15

#### CAVATAPPI BAR A

seasonal toppings, choice of 2 sauces: pomodoro, bolognese, pesto, lemon béchamel \$32 add italian sausage and meatballs \$6 additional hour \$15

#### VENETIAN DESSERT TABLE A

seasonal selection of mini desserts, pastries and sweet treats \$20 additional hour \$9



## PASSED HORS D'OEUVRES

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

### **ROASTED BEETS** ■ ▲

farmers cheese, preserved citrus

### **ENDIVE BITES** •

cashew cream, market vegetables

### SMOKED COLORADO TROUT

crispy hash brown, crème fraîche, dill

#### **BABY POTATOES**

serrano aioli

### FRIED MUSHROOMS A

horseradish crema

### CARMELIZED BRUSSELS SPROUTS

honey, pepitas, farmers cheese

### STUFFED DATES

glacier blue cheese, crisp bacon, balsamic

### GRILLED CHEESE A

aged cheddar, cola onions, sourdough

### **D&C FRIED CHICKEN**

hot honey, thyme

### **BISON STEAK BITES**

garlic butter, chive, serrano





### SHARED DINNER

Minimum 25 people Family-Style or Buffet Dinner menu available between the hours of 5pm - 9pm only Buffet includes 1 hour of replenished service

Choice of 1 Starter, 2 Sides, 1 Main, 1 Dessert \$85 per person Choice of 2 Starters, 2 Sides, 2 Mains, 1 Dessert \$98 per person Choice of 2 Starters, 2 Sides, 2 Mains, 2 Desserts \$109 per person

Add Artisanal Bread Service \$4 per person Additional Starter or Side \$10 per person Additional Main \$20 per person Additional Dessert \$12 per person

### **STARTERS**

#### PANZANELLA A

cherry tomato, cucumber, pecorino, sourdough, champagne vinaigrette

#### **CHOPPED WEDGE SALAD**

gem lettuce, smoked bacon, chive, blue cheese, heirloom tomato

#### BABY ARUGULA & ENDIVE ••

berries, fresh herbs, creamy house vinaigrette

#### SUMMER BURRATA

stone fruit, heirloom tomato, citrus

### CRISPY BRUSSELS SPROUTS ••

candied beets, toasted pepitas, cilantro

### MAINS

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#### TOMATO-BRAISED EGGPLANT ••

fresh basil, charred bell pepper

#### PAN-ROASTED CHICKEN

stone fruit gremolata

### NY STRIPLOIN

confit root vegetables, rosé demi

#### COLORADO STRIPED BASS

beurre blanc, capers, lemon

#### BAKED CAVATAPPI

spinach, ricotta, mint, mozzarella

### SHARED DINNER

SIDES

**HERB-ROASTED POTATOES** ■ ▲

brown butter glaze

**CREAMY POLENTA** 

braised greens, pancetta, garlic confit

**ROASTED MARKET VEGETABLES** ••

fines herbes, fennel vinaigrette

**BRAISED BUTTON MUSHROOMS** ••

fresh thyme, rosé

### **DESSERTS**

FLOURLESS CHOCOLATE TORTE

raspberry coulis, cacao nib

NEW YORK STYLE CHEESECAKE A

berry compote, whipped cream

**ROTATING VEGAN SORBET** ■ •

flavors based on availability

**D&C DRUNKEN COOKIES** 

milk & dark chocolate chip, banana liqueur, maldon salt



### PLATED DINNER

Host to select 1 Starter & 1 Dessert, Guests each pre-select Main \$100 per person

Add Artisanal Bread Service \$5 per person Additional Starter \$10 per person Additional Main \$20 per person Additional Dessert \$12 per person

### **STARTERS**

#### PANZANELLA A

cherry tomato, cucumber, pecorino, sourdough, champagne vinaigrette

### CHOPPED WEDGE SALAD

gem lettuce, smoked bacon, chive, blue cheese, heirloom tomato

#### BABY ARUGULA & ENDIVE .

berries, fresh herbs, creamy house vinaigrette

#### **SUMMER BURRATA**

stone fruit, heirloom tomato, citrus

### CRISPY BRUSSELS SPROUTS ■ ●

candied beets, toasted pepitas, cilantro

### MAINS

#### TOMATO BRAISED EGGPLANT ■●

fresh basil, charred bell pepper, creamy polenta

### PAN-ROASTED CHICKEN

stone fruit gremolata, roasted market vegetables

### NY STRIPLOIN ■ •

confit root vegetables, rosé demi, whipped potato

### COLORADO STRIPED BASS

beurre blanc, capers, lemon, jasmine rice

### **DESSERTS**

### SEASONAL SORBET ••

flavors based on availability

### FLOURLESS CHOCOLATE TORTE

raspberry coulis, cacao nib

### NEW YORK STYLE CHEESECAKE

berry compote, whipped cream



### OPEN BAR PACKAGES

All bar packages have a minimum of 2 hours

### DEATH & CO ESSENTIAL BAR

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

### **INCLUDES WINE, BEER & NON-ALCOHOLIC**

WINE

**SPARKLING** 

WHITE WINE

**RED WINE** 

#### BEER

All selection sourced from local Colorado Breweries

**PILSNER** 

PALE ALE

INDIA PALE ALE

#### NON-ALCOHOLIC

Soda Water, Coke, Diet Coke, Sprite, Tonic Water, Fever Tree Ginger Beer

### DEATH & CO SELECT BAR

\$60 per guest for the first 2 hours, \$20 each additional hour

INCLUDES ESSENTIAL BAR OFFERINGS, **D&C CURATED SPIRITS, D&C HAND-CRAFTED** COCKTAILS, AND D&C CLASSIC COCKTAILS

#### **SPIRITS**

Family Jones Vodka Flor de Cana Rum Tanqueray Gin Elijah Craig Bourbon Arette Blanco Tequila Rittenhouse Rye

Rey Campero Mezcal Monkey Shoulder Scotch

#### **MIXERS**

Soda Water, Coke, Diet Coke, Sprite, Tonic Water, Orange Juice, Cranberry Juice, Grapefruit Juice, etc.

Bar packages are for the duration of the event and are not available mix to and match. It is our policy to not offer shots.

# OPEN BAR PACKAGES

 ${\it All \ bar \ packages \ have \ a \ minimum \ of \ 2 \ hours}$ 

### BRUNCH LIKE IT'S YOUR JOB

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

### INCLUDES THE FOLLOWING

House Bloody Mary & Maria Mimosa (Orange Juice & Grapefruit) 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

### FRESHLY SQUEEZED JUICE ADD ON

\$6 per guest for continual service Orange Juice Grapefruit Juice

Bar packages are for the duration of the event and are not available mix to and match. It is our policy to not offer shots.

Prices are not inclusive of 8% tax and 23% service charge.



# DEATH & CO SPECIALTY BAR ADDITIONS

### PASSED SPARKLING WINE ON ARRIVAL or AS A TOAST

1 glass per guest \$14 per guest Sparkling Wine Toast \$6 per guest

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#### PASSED COCKTAIL ON ARRIVAL

Choice of 1 Death & Co hand-crafted cocktail \$18 per guest

### **CRYSTAL CLEAR ICE**

Hand-cut 2" large cube \$3 per guest per hour dependent on cocktail selections

### SCULPTURE ICE

Pricing upon request

### **COCKTAIL CONSULTATION**

\$1,200 applies to cocktail packages only (Subject to bartender availability + will be scheduled prior to your event)

An immersive Death & Co cocktail experience, to create two of your own hand-crafted cocktails for your event.

- Part 1: Meet with a Death & Co Bartender and engage in a cocktail brainstorming session (limited 2 guests)
- Part 2: Follow up tasting & final stamp of approval session

Includes naming rights to your drinks & commemorative recipe cards at the event



### **D&C** Handcrafted Cocktails



**BITTER FRENCH** 

London Dry Gin, Lemon, Campari, Sparkling Wine



### LILIKOI

Vodka, Lime, Pineapple, Passion Fruit



### **GILDA**

Blanco Tequila, Lime, Pineapple, Cinnamon



### **GOLD RUSH**

Bourbon Whiskey, Fresh Lemon, Honey



### OAXACAN OLD FASHIONED

Reposado Tequila, Mezcal, Agave, Bitters



### **JEKYLL & HYDE**

Bourbon Whiskey, Apple Brandy, Cinnamon, Bitters





# **D&C** Classic Cocktails



APEROL SPRITZ Sparkling Wine, Aperol, Seltzer



**MOSCOW MULE** Vodka, Fresh Lime Juice, House-made Ginger Beer



CLASSIC DAIQUIRI White Rum, Fresh Lime Juice, Cane Sugar



MARGARITA Blanco Tequila, Cointreau, Fresh Lime Juice



### **NEGRONI**

Gin, Sweet Vermouth, Campari



### **OLD FASHIONED**

Bourbon Whiskey, Demerara Sugar, Bitters



### **MANHATTAN**

Rye Whiskey, Sweet Vermouth, Bitters



### **HOUSE MARTINI**

Choice of Vodka or Gin, Dry Vermouth, Bitters





# **D&C** Zero Proof Cocktails



### **GINGER COLLINS**

House-made Ginger Beer, Fresh Lime Juice, Seltzer



### **APERITIVO SPRITZ**

Giffard Non-alcoholic Aperitivo, Seltzer, Fever Tree Tonic

