



# EVENT MENUS

FALL & WINTER



# 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 foodborne 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*

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### 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 ■ ▲ ●

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*

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### ASSORTED BAGELS ▲

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 ■ ▲

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*

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## STARTERS

### WINTER BURRATA ■ ▲

arugula, apple bruschetta, citrus

### CHOPPED WEDGE ■

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

### BABY KALE & ENDIVE ■ ●

currants, fresh herbs, creamy house vinaigrette

### APPLE WALNUT ■ ▲

local greens, spiced walnuts, farmers cheese, cider vinaigrette

## MAINS

### ROASTED TURKEY 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 CHICKEN WRAP

grilled chicken breast, smoked bacon, heirloom tomato, garlic aioli

### SMOKED TOFU WRAP ●

local greens, quinoa, veggie slaw

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## PREMIUM MAINS

### BAKED CAVATAPPI ▲

lemon béchamel, mozzarella, pecorino, pesto

### PAN-ROASTED CHICKEN ■

onion jus, fresh thyme, citrus

### GRILLED BISON STRIPLOIN ■

rosé demi-glace, rainbow chard

■ gluten free

▲ vegetarian/vegetarian option

● vegan

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

LUNCH | 6

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## 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** ▲

milk & dark chocolate chips, banana liqueur \$12

**GLUTEN-FREE BROWNIES** ■ ▲ \$10

## BOXED LUNCHES

*Choose from sandwiches, wraps and salads in lunch buffet section*

*Price is per person • Minimum 15 people*

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### 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

■ gluten free

▲ vegetarian/vegetarian option

● vegan

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LUNCH | 7

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RECEPTION

## RECEPTION STATIONS

*Minimum of 20 people and 2 selections*

*Price is per person • Replenished up to 2 hours*

*Reception stations available between the hours of 2pm – 9pm*

*Late night reception stations available after 9pm for additional \$2*

### 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 ▲ ●

soft pretzels, assorted mustard, toasted nuts, popcorn \$19

*additional hour \$8*

### LUXURY SNACKS ▲ ●

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 ▲

seasonal toppings, choice of 2 sauces:

pomodoro, bolognese, pesto, lemon béchamel \$32

*add italian sausage and meatballs \$6*

*additional hour \$15*

### VENETIAN DESSERT TABLE ▲

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*

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### 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 ▲

horseradish crema

### CARMELIZED BRUSSELS SPROUTS ■ ▲

honey, pepitas, farmers cheese

### STUFFED DATES ■

glacier blue cheese, crisp bacon, balsamic

### GRILLED CHEESE ▲

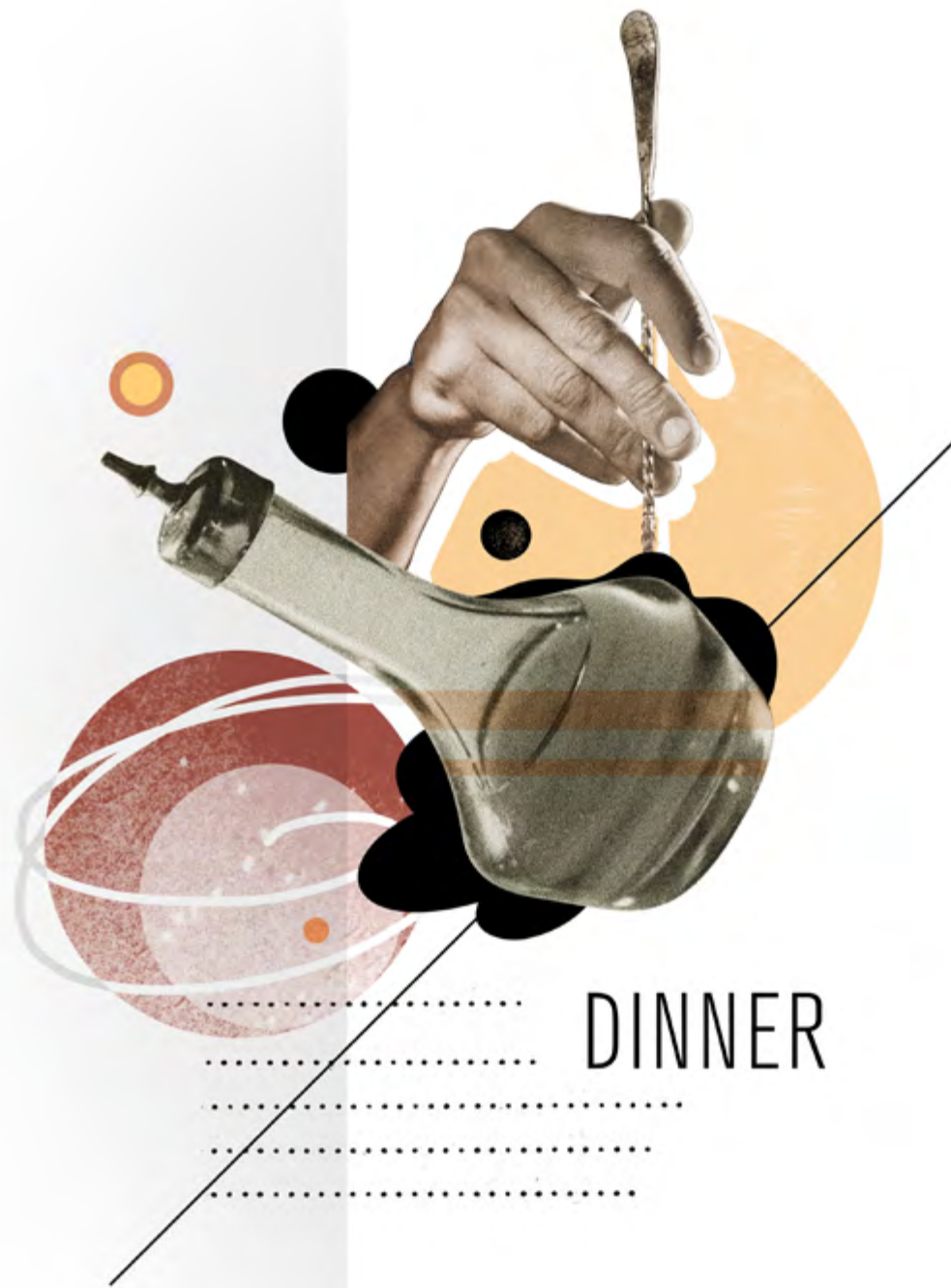
aged cheddar, cola onions, sourdough

### D&C FRIED CHICKEN

hot honey, thyme

### BISON STEAK BITES ■

garlic butter, chive, serrano



DINNER



## SHARED DINNER

*Minimum 25 people*

*Dinner menu available between the hours of 5pm – 9pm only*

*Buffet includes 1 hour of replenished service*

*Family-Style available for additional \$10 per person*

*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*

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## STARTERS

### PANZANELLA ▲

fennel, heirloom tomato, pecorino, sourdough, champagne vinaigrette

### CHOPPED WEDGE SALAD ■

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

### BABY KALE & ENDIVE ■ ●

currants, fresh herbs, creamy house vinaigrette

### WINTER BURRATA ■ ▲

arugula, apple bruschetta, citrus

### CRISPY BRUSSELS SPROUTS ■ ●

candied beets, toasted pepitas, cilantro

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## MAINS

### BRAISED WINTER SQUASH ■ ●

pepitas, apple cider crema

### PAN-ROASTED CHICKEN ■

blistered grapes, gremolata

### BISON STRIPLOIN ■

celeriac confit, rosé demi

### COLORADO STRIPED BASS ■

beurre blanc, capers, lemon

### BAKED CAVATAPPI ▲

spinach, ricotta, mint, mozzarella

## SHARED DINNER

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### 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 ▲

berry compote, whipped cream

#### ROTATING VEGAN SORBET ■ ●

flavors based on availability

#### D&C DRUNKEN COOKIES ▲

milk & dark chocolate chip, banana liqueur, maldon salt

■ gluten free

▲ vegetarian/vegetarian option

● vegan

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

DINNER | 15

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# 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*

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## STARTERS

### PANZANELLA ▲

fennel, heirloom tomato, pecorino, sourdough,  
champagne vinaigrette

### CHOPPED WEDGE SALAD ■

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

### BABY KALE & ENDIVE ■ ●

currants, fresh herbs, creamy house vinaigrette

### CRISPY BRUSSELS SPROUTS ■ ●

candied beets, toasted pepitas, cilantro

## MAINS

### BRAISED WINTER SQUASH ■ ●

pepitas, apple cider crema, creamy polenta

### PAN-ROASTED CHICKEN ■

blistered grapes, gremolata, roasted market vegetables

### BISON STRIPLOIN ■ ●

celeriac confit, rosé demi, braised button mushrooms

### 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*

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## DEATH & CO ESSENTIAL BAR

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

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

### WINE

SPARKLING WINE

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 Free Ginger Beer

## DEATH & CO SELECT BAR

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

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

### SPIRITS

Family Jones Vodka

Tanqueray Gin

Arette Blanco Tequila

Rey Campanero Mezcal

Flor de Cana Rum

Elijah Craig Bourbon

Rittenhouse Rye

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.*

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

# OPEN BAR PACKAGES

*All bar packages have a minimum of 2 hours*

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## 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

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## 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

*\$6 per guest for continual service*

Orange Juice

Grapefruit Juice

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# DEATH & CO SPECIALTY BAR ADDITIONS

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## **PASSED SPARKLING WINE ON ARRIVAL or TOASTS**

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

## **PASSED COCKTAIL ON ARRIVAL**

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

## **CRYSTAL CLEAR ICE**

*\$3 per guest per hour dependent on cocktail selections*  
Hand-cut large cube or tall spears

## **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

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***D&C Hand-Crafted Cocktails***



## ***D&C Hand-Crafted Cocktails***



### **BITTER FRENCH**

London Dry Gin, Grapefruit, 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



### **MARTINI**

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



*Death & Co*

MODERN CLASSIC COCKTAILS

