

EVENT MENUS

SPRING & SUMMER



WELCOME

..............

1 BREAKFAST • 4 LUNCH • 8 RECEPTION
12 DINNER • 18 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 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

. **.**

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

. **. . . .**

SIDES

ROASTED POTATOES

HERBED LEMON QUINOA ■ ●

ROASTED MARKET VEGETABLES ••

. **.**

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 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 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.

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

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

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 ESSENTIAL WINE, BEER & NON-ALCOHOLIC

WINE

SPARKLING: e.g. Arte Latino Cava, Catalunya, Spain

PINOT GRIGIO: e.g. La Fiera, Veneto, Italy

CHARDONNAY: e.g. JL Guigere 'Black's Station',

Dunnigan Hills, Yolo County, California

PINOT NOIR: e.g. Tortoise Creek 'Les Oliviers',

Pays d'Oc, France

MALBEC: e.g. Padrillos, Mendoza, Argentina

BEER

All selection sourced from local Colorado Breweries

PILSNER: e.g. Crooked Stave Pilsner

PALE ALE: e.g. Ratio Repeater APA

INDIA PALE ALE: e.g. 4 Noses 'Bout Damn Time IPA

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 WINE & BEER ESSENTIAL 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

...............

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 & ICE LUGES

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

