



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/gluten free option ▲ vegetarian/vegetarian option ● vegan/vegan option

**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**



BREAKFAST



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 \$21

DELUXE ▲

assorted pastries, butter and preserves, local bagels,
assorted cream cheese, seasonal fruit, berries,
house granola, yogurt \$32

WELLNESS ■ ▲

whole fruit, house-made parfait, assorted yogurt,
house-made trail mix \$29

ON THE GO ■ ▲

variety of individual breakfast sandwiches, breakfast burritos,
yogurt, granola bars and pastries \$36

BREAKFAST BUFFETS

3 for \$59 per person • 5 for \$72 per person

Minimum 25 people

Breakfast available between the hours of 8am – 11am only

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ASSORTED BAGELS ▲

salted butter, preserves, assorted cream cheese
*add lox +\$15 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 ■ ▲

preserves, salted butter, maple syrup

AVOCADO TARTINE ▲ ●

seasonal +\$4 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 \$65

Choice of 2 starters, 2 sides, 2 mains \$74

Choice of 2 starters, 2 sides, 1 premium \$79

Additional starter or side \$12

Additional main \$18

Additional premium main \$22

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STARTERS

SUMMER BURRATA ■ ▲

stone fruit, heirloom tomato, citrus

CAESAR SALAD

baby gem lettuce, sourdough croutons,
bagna cauda vinaigrette, pecorino

BABY ARUGULA & ENDIVE ■ ●

berries, fresh herbs, pecorino, creamy house vinaigrette

ROASTED BEET ■ ▲ ●

golden beets, arugula, goat cheese, lemon vinaigrette,
pepita crunch

MAINS

ROASTED CHICKEN SANDWICH

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

TOMATO ARUGULA SANDWICH ●

oven roasted tomato, herb aioli, brioche
gluten-free options available +\$2

BLT WRAP

crispy bacon, artisan greens, heirloom tomato, garlic aioli

BANH MI STYLE VEGGIE WRAP ●

tofu, cabbage, baby greens, carrots, cucumbers, jalapeño,
quinoa salad, ginger soy dressing

SHARED LUNCH BUFFETS

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PREMIUM MAINS

GNOCCHI ▲

summer squash, brown butter, pecorino romano, lemon
gluten-free options available +\$8

PAN-ROASTED CHICKEN ■

peppercorn chive jus, grilled broccolini, brown butter

GRILLED FLANK STEAK ■

chimichurri, brown butter potato

ROASTED SEA BASS ■

chimichurri, baby squash, herbed quinoa

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SIDES

ROASTED POTATOES ■ ▲

HERBED LEMON QUINOA ■ ●

ROASTED MARKET VEGETABLES ■ ●

ENHANCEMENTS

Price is per person

Enhancements only available as part of a buffet

HOUSE-FRIED CHIPS ■ ●

yukon gold potatoes, maldon sea salt \$9

FRESH-BAKED COOKIES ▲

milk & dark chocolate chips, banana liqueur \$12

GLUTEN-FREE BROWNIES ■ ▲ \$12

BOXED LUNCHES

Price is per person • Minimum 15 people

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CHEF'S SELECTION OF SANDWICH OR WRAP

served with chips and cookie \$42

gluten-free options available +\$2

CHEF'S SELECTION OF SALAD

served with chips and cookie \$42

gluten-free options available +\$2



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

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CHIPS & DIP ▲

house-fried tortilla chips, salsa, serrano dip \$21

additional hour \$8

FARMERS MARKET ■ ▲

vegetable crudités, whipped boursin, green goddess \$22

additional hour \$8

GARDEN SNACKS ▲ ●

soft pretzels, assorted mustard, spiced nuts, popcorn \$23

additional hour \$8

LUXURY SNACKS ▲ ●

house-marinated olives, spiced nuts, chips & dip \$24

add caviar \$20

additional hour \$9

REGIONAL CHEESE BOARD ■ ▲

house-made jam, spiced nuts, local honey, crackers \$34

additional hour \$11

CHARCUTERIE ■

cured meats, pickled vegetables, mostarda, artisan bread \$36

additional hour \$15

TACO BAR

chicken, beef, roasted squash and peppers, salsa verde, salsa roja, shredded cheese, sour cream, onion, cilantro, limes, flour and corn tortillas \$42

additional hour \$20

SLIDERS *priced per piece*

FRIED CHICKEN pickles, monster sauce \$10

BURGERS cheese, house burger sauce \$12

OYSTERS ■

selection of east and west coast oysters, cocktail sauce, rosé mignonette, lemons *minimum order of 48 MP*

chef attended station +\$250

VENETIAN DESSERT TABLE ▲

seasonal selection of mini desserts, pastries and sweet treats \$22

additional hour \$9



PASSED HORS D'OEUVRES

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

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ROASTED BEETS ■ ▲ ●

goat cheese, lemon miso glaze

ENDIVE BITES ■ ●

artichoke cream, market vegetables

CRISPY FRIED SHRIMP ■

rice noodle wrapper, monster sauce

CRISPY POTATOES ■ ▲

spicy queso, herbs

FRIED MUSHROOMS ■ ●

mala spice, orange aioli

STUFFED DATES ■

blue cheese, crisp bacon, balsamic

D&C FRIED CHICKEN

hot honey, thyme

STEAK BITES ■

garlic butter, chive, serrano



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SHARED DINNER

Minimum 25 people

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 \$96 per person

Choice of 2 Starters, 2 Sides, 2 Mains, 1 Dessert \$108 per person

Choice of 2 Starters, 2 Sides, 2 Mains, 2 Desserts \$122 per person

Includes Artisanal Bread Service

Additional Starter or Side \$12 per person

Additional Main \$24 per person

Additional Dessert \$12 per person

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STARTERS

PANZANELLA ▲ ●

cherry tomato, cucumber, pecorino, sourdough,
champagne vinaigrette

CAESAR SALAD

baby gem lettuce, sourdough croutons,
bagna cauda vinaigrette, pecorino

BABY ARUGULA & ENDIVE ■ ●

berries, fresh herbs, pecorino, creamy house vinaigrette

SUMMER BURRATA ■ ▲

arugula, apple bruschetta, citrus

ROASTED BROCCOLINI ■ ▲ ●

hot honey, pepitas, goat cheese, herbs

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MAINS

STEWED LENTILS ■ ●

seasonal vegetable, pan con tomate, sourdough

PAN-ROASTED CHICKEN ■

peppercorn chive jus, grilled broccolini, brown butter

WAYGU FLANK STEAK ■

chimichurri, brown butter potato
premium cuts available MP

ROASTED CORVINA ■

chimichurri, baby squash, herbed quinoa

GNOCCHI ▲

summer squash, brown butter, lemon, pecorino romano
gluten-free options available +\$8

SHARED DINNER

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SIDES

HERB-ROASTED POTATOES ■ ▲ ●

brown butter glaze

CREAMED SPINACH ■ ▲

baby spinach, cream reduction, pecorino

ROASTED MARKET VEGETABLES ■ ●

fines herbes, fennel vinaigrette

GRILLED BROCCOLINI ■ ●

hot honey, pepitas, farmers cheese, herbs

BRAISED GREENS ■ ▲ ●

bacon lardon, pepita crunch

DESSERTS

FLOURLESS CHOCOLATE TORTE ■ ▲

berry 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

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ENHANCEMENTS

Price is per person

Enhancements only available as part of a buffet

CHARCUTERIE

cured meats, pickled vegetables, mostarda \$32

REGIONAL CHEESE BOARD ▲

house-made jam, marcona almonds, local honey \$30



PLATED DINNER

Host to select 1 Starter & 1 Dessert, Guests each pre-select Main \$105 per person

Includes Artisanal Bread Service

Additional Starter \$12 per person

Additional Main \$22 per person

Additional Dessert \$12 per person

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STARTERS

PANZANELLA ▲

cherry tomato, cucumber, pecorino, sourdough,
champagne vinaigrette

CAESAR SALAD ▲

baby gem lettuce, sourdough croutons,
bagna cauda vinaigrette, pecorino

BABY ARUGULA & ENDIVE ■●

berries, fresh herbs, creamy house vinaigrette

SUMMER BURRATA ■

stone fruit, heirloom tomato, citrus

ROASTED BROCCOLINI ■▲

hot honey, pepitas, goat cheese, herbs

MAINS

STEWED LENTILS ■●

seasonal vegetable, pan con tomate

PAN-ROASTED CHICKEN ■

peppercorn chive jus, grilled broccolini, brown butter

WAYGU FLANK STEAK ■

chimichurri, brown butter potato
premium cuts available MP

ROASTED CORVINA ■

chimichurri, baby squash, herbed quinoa

GNOCCHI ▲

summer squash, brown butter, lemon, pecorino romano

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DESSERTS

SEASONAL SORBET ■●

flavors based on availability

FLOURLESS CHOCOLATE TORTE ■▲

berry coulis, cacao nib

NEW YORK STYLE CHEESECAKE ▲

berry compote, whipped cream



BEVERAGE

OPEN BAR PACKAGES

All bar packages have a minimum of 2 hours

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DEATH & CO ESSENTIAL BAR

\$46 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

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 25% service charge.

NON-ALCOHOLIC

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

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DEATH & CO SELECT BAR

\$64 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 Campero 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.

OPEN BAR PACKAGES

All bar packages have a minimum of 2 hours

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BRUNCH LIKE IT'S YOUR JOB

\$34 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

FRESHLY 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 AS A TOAST

1 glass per guest *\$16 per guest*
Sparkling Wine Toast *\$6 per guest*

PASSED COCKTAIL ON ARRIVAL

Choice of 1 Death & Co hand-crafted cocktail *\$20 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

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D&C Hand-Crafted Cocktails



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



Death & Co

MODERN CLASSIC COCKTAILS

