

EVENT MENUS

SPRING & SUMMER

WELCOME

1 BREAKFAST ▪ 3 LUNCH ▪ 6 RECEPTION
9 DINNER ▪ 13 COCKTAILS, BEER & WINE

■ 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

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
Replenished up to two times
Breakfast available between the hours of 8am – 11am only

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 Not a replenished service*

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LUNCH

SHARED LUNCH BUFFETS

Minimum 25 people • Price is per person
Lunch available between the hours of 11am – 2pm only
Replenished up to 2 times
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

STARTERS

SUMMER BURRATA ■ ▲
caponata, caper vinaigrette

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

STRAWBERRY & BASIL SALAD ■ ▲ ●
summer lettuces, goat cheese, pepita

PEAR GORGONZOLA SALAD ■ ▲
arugula, granola, white balsamic vinaigrette

MAINS

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

CHICKPEA SALAD WRAP ▲
preserved lemon aioli, spring greens
gluten-free options available +$2

BLT WRAP
crispy bacon, artisan greens, heirloom tomato, garlic aioli
gluten-free options available +$2

HARISSA TOFU SANDWICH ●
cucumber, heirloom tomato, arugula, brioche
gluten-free options available +$2

SIDES

ROASTED POTATOES ■ ▲

HERBED LEMON QUINOA ■ ●

ROASTED MARKET VEGETABLES ■ ●

■ gluten free/gluten free option ▲ vegetarian/vegetarian option ● vegan/vegan option *Prices are not inclusive of 8% tax and 25% service charge.*

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SHARED LUNCH BUFFETS

PREMIUM MAINS

GNOCCHI ▲
corn, lemon cream, basil
gluten-free options available *+$8*

PAN-ROASTED CHICKEN ■
caper, black garlic, sunchoke

WAGYU FLANK STEAK ■
asparagus, orange gremolata

ROASTED SEA BASS ■
white bean, mint

WILD MUSHROOMS ■ ●
corn succotash, lemon, herbs

ENHANCEMENTS

Price is per person
Enhancements only available as part of a buffet

GRAB & GO SNACKS
assorted granola bars, trail mix, snack mix, chips, popcorn, gummy bears *$32*

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

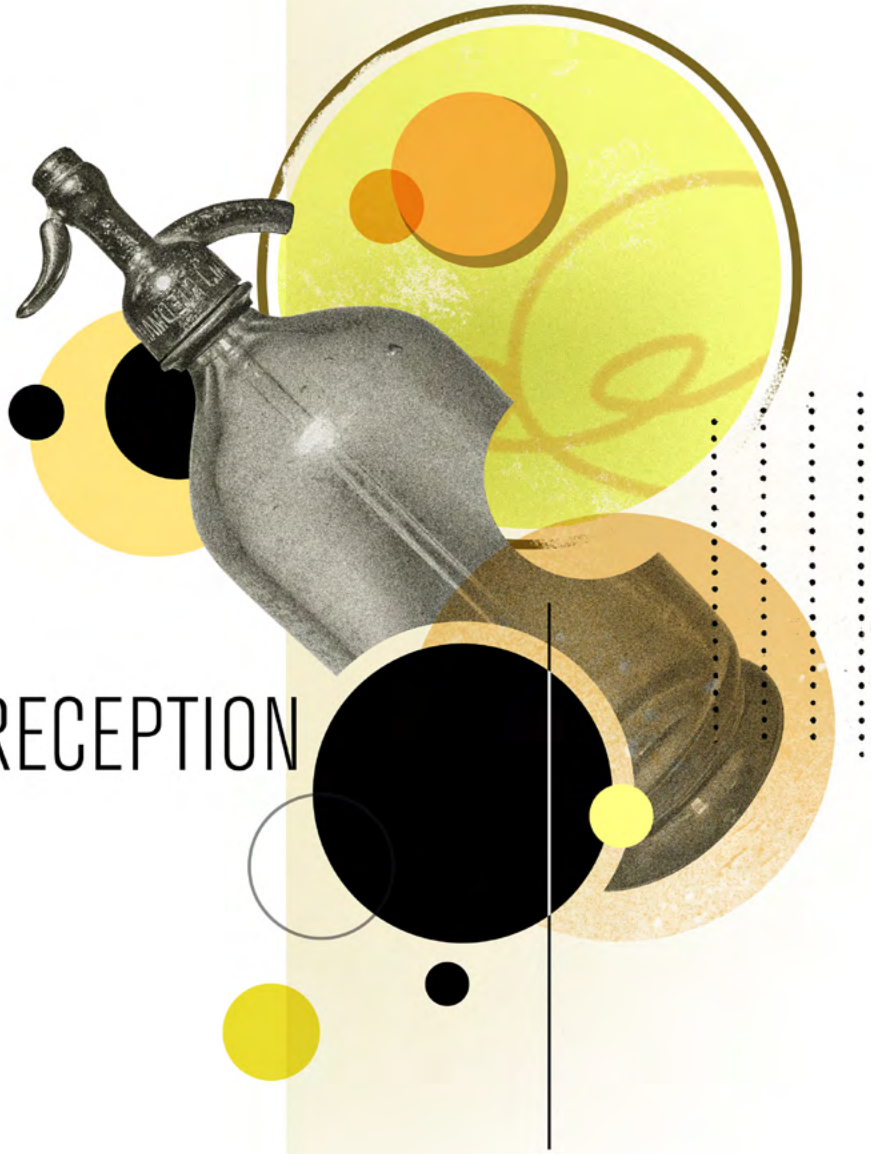
Price is per person • Minimum 15 people

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*

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RECEPTION

RECEPTION STATIONS

Minimum of 20 people and 2 selections
Price is per person • Replenished up to 2 times
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 *$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

CROSTINI BAR
tapenade, bruschetta, onion jam, petit shrimp,
marinated buffalo mozzarella *$48*
add lobster salad $110 per pound

CHICKEN WINGS ■
naked and breaded wings, ranch, blue cheese, curly fries,
house pickled vegetables *$54*
selection of four flavors
buffalo / barbecue / hot thai / garlic parmesan
alabama white / lemon pepper / szechuan spice

MAC & CHEESE BAR
bacon, scallion, roasted broccoli, popcorn chicken,
chipotle crema, buffalo, ranch, pickled jalapeño crema *$54*
add steamed lobster $110 per pound

TACO BAR
grilled chicken, braised beef, chorizo,
roasted squash & peppers, roasted corn salsa,
salsa roja, shredded cheese, sour cream, onions,
cilantro, limes, flour and corn tortillas *$68*
add guacamole +$9 per person
additional hour $20

SLIDERS *priced per piece*
FRIED CHICKEN pickles, monster sauce *$10*
BURGERS cheese, house burger sauce *$12*

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RECEPTION STATIONS

Minimum of 20 people and 2 selections
Price is per person • Replenished up to 2 times
Reception stations available between the hours of 2pm – 9pm
Late night reception stations available after 9pm for additional $2

OYSTERS ■
selection of east and west coast oysters, cocktail sauce, rosé mignonette, lemons *minimum order of 48 $MP*
chef attended station +$250

SEAFOOD BAR ■
served with mignonette, cocktail sauce, truffle aioli, drawn butter

JUMBO TIGER SHRIMP *$96 per dozen*
MUSSELS *$25 per dozen*
LOBSTER TAIL *$135 per dozen*
WEST & EAST COAST OYSTERS *$80 per dozen*
AHI TUNA POKE *$110 per pound*
CRAB SALAD *$110 per pound*
CAVIAR *$170 per person*

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

ROASTED BEETS ■ ▲ ●
goat cheese, lemon miso glaze

ENDIVE BITES ■ ●
artichoke cream, market vegetables

CRISPY FRIED SHRIMP ■
rice noodle wrapper, monster sauce

CRISPY POTATOES ■ ▲
harissa, herbs

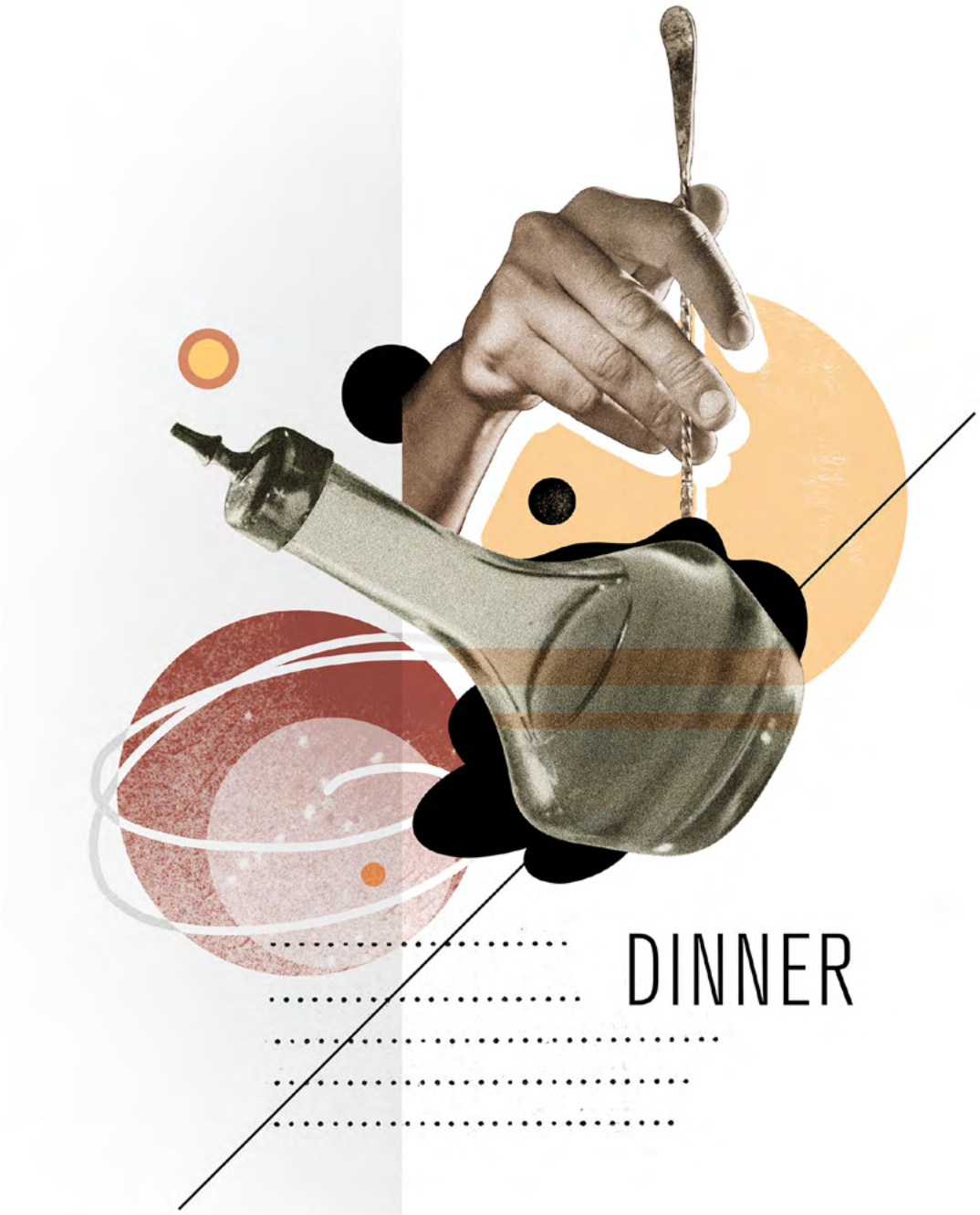
FRIED MUSHROOMS ■ ●
preserved lemon aioli, spicy dill seasoning

STUFFED DATES ■
blue cheese, crisp bacon, balsamic

D&C FRIED CHICKEN
hot honey, thyme

STEAK BITES ■
horseradish crema, chives

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DINNER

SHARED DINNER

Minimum 25 people
Dinner menu available between the hours of 5pm – 9pm only
Replenished up to 2 times

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

STARTERS

PANZANELLA ▲ ●
cherry tomato, cucumber, pecorino, sourdough, champagne vinaigrette

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

STRAWBERRY & BASIL SALAD ■ ▲ ●
summer lettuces, pepita, basil vinaigrette

PEAR GORGONZOLA SALAD ■ ▲
arugula, granola, white balsamic vinaigrette

SUMMER BURRATA ■ ▲
caponata, caper vinaigrette

GRILLED BROCCOLINI ■
bagna cauda, pecorino, lemon

MAINS

WILD MUSHROOMS ■ ●
corn succotash, lemon, herbs

ROASTED CHICKEN ■
caper, black garlic, sunchoke

WAGYU FLANK STEAK ■
asparagus, orange gremolata
premium cuts available MP

SEA BASS ■
white bean purée, mint

GNOCCHI ▲
corn, lemon cream, basil

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SHARED DINNER

SIDES

HERB-ROASTED POTATOES ■ ▲ ●
brown butter glaze

CREAMED SPINACH ■ ▲
baby spinach, cream reduction, pecorino

ROASTED MARKET VEGETABLES ■ ●
fines herbes, fennel vinaigrette

GRILLED BROCCOLINI ■ ●
bagna cauda, pecorino, lemon

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

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*

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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

STARTERS

PANZANELLA ▲
cherry tomato, cucumber, pecorino, sourdough, champagne vinaigrette

CAESAR SALAD ▲
baby gem lettuce, sourdough croutons, bagna cauda vinaigrette, pecorino

STRAWBERRY & BASIL SALAD ■ ▲ ●
summer lettuces, pepita, basil vinaigrette

PEAR GORGONZOLA SALAD ■ ▲
arugula, granola, white balsamic vinaigrette

SUMMER BURRATA ■
caponata, preserved lemon

GRILLED BROCCOLINI ■ ▲
bagna cauda, pecorino, lemon

MAINS

WILD MUSHROOMS ■ ●
corn succotash, lemon, herbs

ROASTED CHICKEN ■
caper, black garlic, sunchoke

WAGYU FLANK STEAK ■
asparagus, orange gremolata
premium cuts available MP

SEA BASS ■
white bean purée, mint

GNOCCHI ▲
corn, lemon cream, basil

DESSERTS

SEASONAL SORBET ■ ●
flavors based on availability

FLOURLESS CHOCOLATE TORTE ■ ▲
berry coulis, cacao nib

NEW YORK STYLE CHEESECAKE ▲
berry compote, whipped cream

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BEVERAGE

OPEN BAR PACKAGES

All bar packages have a minimum of 2 hours

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

BORDEAUX BLANC: e.g. Chateau L'Orangerie, Bordeaux, France

CHARDONNAY: e.g Scarpetta, Friuli, Italy

PINOT NOIR: e.g. Maison Noir 'OPP', Willamette Valley, Oregon

CABERNET FRANC: e.g. La Cabriole, Loire Valley, France

BEER

All selection sourced from local Colorado Breweries

LAGER: e.g. Ratio Beerworks Cityscapes Mexican Lager

INDIA PALE ALE: e.g. ODell Brewing Good Behavior IPA

SOUR ALE: e.g. Crooked Stave Brewing Sour Rosé

NON-ALCOHOLIC

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

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
Oka Kura Gin
Codigo Blanco Tequila
Arette Reposado Tequila
Rey Campero Mezcal
Bacardí Rum
Old Bardstown Bourbon
Wild Turkey 101 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 25% service charge.

OPEN BAR PACKAGES

All bar packages have a minimum of 2 hours

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

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

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 Handcrafted 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

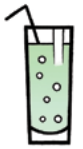




D&C Classic Cocktails



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



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

