



BANQUET MENU

AMERISTAR®
CASINO ★ RESORT ★ SPA
— BLACK HAWK —

BREAKFAST | PLATED

All plated breakfasts include: Basket of fresh baked pastries
Orange juice, regular and decaffeinated coffees and assorted Celestial Seasonings teas

ALL AMERICAN | \$24

Scrambled eggs, bacon or sausage, roasted potatoes

EGG WHITE FRITTATA | \$26

Cage free egg whites, Kalamata olives, roasted peppers, baby spinach, French style brie cheese, fireside fried potatoes, bacon or sausage

THE BENEDICT | \$28

Canadian bacon, two poached cage free eggs, whole egg Hollandaise sauce, Yukon gold potato hash

THE CRAB BENEDICT | \$34

Crab cake, two poached cage free eggs, avocado mousse, Hollandaise sauce, sweet potato hash

BREAKFAST | STATIONS

\$160 chef attendant fee per station
One attendant per 50 guests - 75 guests maximum per station. Minimum of 25 guests.

OMELET STATION | \$13

Eggs prepared with your choice of ham, bacon, mushrooms, tomatoes, sweet bell peppers, onions, Cheddar cheese

WAFFLE STATION | \$11

Fresh Belgian waffles made to order
Served with whipped butter, whipped cream, warm strawberry sauce, maple syrup



BREAKFAST | BUFFET

*Server attendant is required. \$160 attendant fee for a 2-hour period. We recommend one attendant per 25 guests.

Minimum of 20 guests applies to all buffets. Under 20 guests, add \$4 per guest. Prices are subject to 24% service charge and 8.9% sales tax. Maximum 2 hours of service.

Orange, grapefruit, apple, tomato and cranberry juices
Regular and decaffeinated coffees and assorted
Celestial Seasonings teas

AMERISTAR CONTINENTAL | \$24

Assorted breakfast pastries, croissants
Sweet butter, jam, fruit preserves
Sliced fruit, seasonal berries
Assorted yogurts

RICHMAN CONTINENTAL | \$27

Assorted breakfast pastries, croissants
Sweet butter, jam, fruit preserves
Sliced fruit, seasonal berries
Assorted yogurts, granola, dried fruits
Irish steel cut oatmeal, caramelized apples,
sun-dried fruit, brown sugar, agave nectar

THE CLASSIC | \$36

Assorted breakfast pastries, croissants
Sweet butter, jam, fruit preserves
Sliced fruit, seasonal berries
Assorted yogurts, granola, dried fruits
Cold cereal, milk
Scrambled eggs with chives
Smoked bacon, country sausage
Herb breakfast potatoes

LIFESTYLE BREAKFAST | \$41

Sliced fruit, seasonal berries
Assorted yogurts, granola, dried fruits
Antioxidant smoothies, cold pressed green juice
Irish steel cut oatmeal, caramelized apples,
sun-dried fruit, brown sugar, agave nectar
Herb breakfast potatoes
Individual egg white veggie frittatas
Smoked salmon, avocado mousse,
grilled bread, olive oil, sea salt

BLACK HAWK BRUNCH | \$85

Sliced fruit, seasonal berries
Irish steel cut oatmeal, caramelized apples, sun-dried fruit,
brown sugar, agave nectar
Brioche French toast, warm maple syrup, berry compote
Scrambled eggs with chives
Smoked bacon, country sausage
Herb breakfast potatoes
Omelet station: country ham, smoked bacon, Cheddar,
Gruyère, peppers, onions, spinach, tomatoes, jalapeños
(*2 attendants required)
Smoked salmon, bagels, herb schmear, red onions, capers
Soup and salad station with assorted baby lettuces,
toppings, dressings
Slow roasted beef strip loin station, horseradish cream,
mustard, mayonnaise,
creamy pomme purée, beef bordelaise
(*attendant required)
local market vegetables
House-made mini cookies, fresh mini fruit tarts,
mini key lime tarts, chocolate dipped eclairs
\$175 chef attendant fee per station
One attendant per 50 guests - 75 guests maximum per
station. Minimum of 25 guests.

LUNCH | BUFFET

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MAIN STREET DELI BUFFET | \$40

Organic greens, tomatoes, carrots, cucumbers, olives, croutons, pistachios, Point Reyes Blue cheese, balsamic vinaigrette, creamy herb dressing

Pasta salad, sun-dried tomato pesto, feta cheese, arugula, pine nuts

Loaded fingerling potato salad, green onion, Cheddar cheese, bacon

House made chips

Tender belly ham, smoked turkey breast, pastrami, peppered roast beef, egg salad

Assorted sliced cheeses, lettuce, sliced onions, tomatoes

Mayonnaise, mustards

Pickles

Bakery bread, artisan rolls

Desserts

Assorted cookies, brownies, raspberry almond bar

CLEAR CREEK SANDWICH BUFFET | \$45

Seasonal soup – Chef's selection

Chopped Bibb Salad – tomatoes, candied walnuts, red onions, radishes, blue cheese crumbles, balsamic vinaigrette, pepper cream dressing

Wild rice, Granny Smith apple salad, dried cherries, white balsamic

Roasted Roma, penne pasta salad

House-made chips

Pre-made Sandwiches

Turkey and brie, arugula, cranberry mayo on ciabatta bread

Roast beef and garlic herb cheese, caramelized onions on Kaiser roll

Chicken Caesar Wrap – 48-hour brined and grilled chicken breast, romaine lettuce, Caesar dressing

Vegetarian wrap, grilled vegetable, feta cheese, Dijon mustard vinaigrette

Dijon mustard, garlic aioli

Pickles, olives, pepperoncini

Desserts

Rice Krispy treats, mini lemon meringue pies, chocolate ganache tarts



LUNCH | BUFFET

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ASIAN PACIFIC BUFFET | \$48

Miso Soup, diced tofu, green onion
Mesculan greens, green onions, cucumbers, shredded carrot, water chestnuts, ginger sesame dressing, wasabi cream dressing
Soba noodle salad with tofu, sweet potatoes, rice wine wasabi vinaigrette
Napa cabbage salad with cashews, snow peas, bell peppers, miso dressing
Baby bok choy, ginger garlic scallion sesame oil
Mandarin chicken stir-fry with edamame peas, Mandarin oranges
Seared salmon with dashi broth, cucumber ginger relish
Mongolian beef with broccoli, serrano chili
Steamed jasmine rice

Desserts

Green tea cake, mango cream pudding, fortune cookies, sesame almond brittle

BANDERA BUFFET | \$46

Tortilla soup, tortilla strips, cotija cheese
Iceberg lettuce, shredded Cheddar cheese, diced avocado, peppers, onions, olives, roasted poblano vinaigrette, ranch dressing
House-made tortilla chips, pico de gallo
Chayote squash and grilled corn salad with honey lime vinaigrette
Ancho glazed mahi-mahi with heirloom tomato pico de gallo
Cerveza marinated shredded chicken breast
Carne asada
Grilled peppers, onions
Frijoles, Spanish rice
Soft tortillas
Sour cream, lime wedges, shredded lettuce, Cheddar cheese, diced tomato, guacamole

Desserts

Tres leches cake, churros

TASTE OF LITTLE ITALY BUFFET | \$48

Fagioli white bean and pasta soup
Caesar salad, romaine lettuce, croutons, Parmesan cheese, Caesar dressing and balsamic vinaigrette
Grilled vegetable display
Antipasto salad with salumi, fresh mozzarella, roasted pepper, marinated mushrooms, cherry peppers, pepperoni
Dijon mustard vinaigrette
Mushroom ravioli, mushroom cream sauce, sautéed spinach
Seared cod, fire roasted tomato broth, tomato, caper and olive relish
Chicken saltimbocca, swiss chard, chicken jus
Seared NY medallions, Cabernet demi-glace, blue cheese crumbles, marinated artichoke hearts

Desserts

Tiramisu, amaretti, panna cotta, cannoli

GILPIN BUFFET | \$48

Cream of cauliflower soup
Cobb salad, organic greens, bacon, blue cheese crumbles, tomatoes, diced turkey, avocado, blue cheese dressing, red wine vinaigrette
Wheat berry salad, red onions, tomato, herbs, lemon agave vinaigrette
Carrot, walnut and raisin salad, apple cider vinaigrette
Seafood bouillabaisse, scallops, shrimp, fish, calamari, garlic tomato saffron broth
72-hour brined roast chicken, madiera reduction
Pepperoncini brined pork tenderloin with pickled onions & apple cider jus
Roasted potatoes
Seasonal vegetables

Desserts

Mini apple crisp pies, chocolate truffle tarts, raspberry financier, assorted macarons

LUNCH | PLATED

Please select a soup or salad, entrée and dessert
Artisan rolls and butter, regular and decaffeinated coffees and assorted
Celestial Seasonings teas accompany all luncheon selections

SOUPS

Tomato Basil

Herb oil

Butternut Squash

Spiced crème fraîche

Roasted Cauliflower

Curry oil

SALADS

Mixed Green Salad

Organic greens, cherry tomatoes, carrot, cucumber,
Cabernet vinaigrette

Caesar

Baby romaine hearts, bread crisps, white anchovies,
Parmesan shards, grilled red onions, hand-made dressing

Wedge

Cherry tomatoes, Nueske's bacon ends, local bleu cheese,
crispy onions, buttermilk ranch dressing

Beef and Chevre

Sangria braised beets, Marcona almonds, baby arugula,
horseradish goat cheese mousse, winter citrus vinaigrette

ENTRÉES

Cobb Salad | \$27

Smoked chicken, romaine, bacon, tomatoes,
avocado mousse, bleu cheese

Sustainable Salmon | \$44

Spinach and roasted red pepper gnocchi, arugula and
artichoke salad

Nicoise Salad | \$33

Olive oil poached tuna, eggs, haricots verts,
peewee potatoes, olives, Champagne lemon vinaigrette

Grilled Flatiron Steak | \$46

Nueske's bacon, tomato and potato hash,
caramelized onions, red wine au jus

Asian Salad | \$33

Choice of smoked chicken, grilled steak, or poached
shrimp with mesclun greens, shaved cabbage, almonds,
sweet peppers, scallions, sesame and lime vinaigrette

Sun-dried Tomato Fennel

Glazed Chicken | \$40

Roasted fingerlings, fire roasted tomato relish,
Hunter's sauce

DESSERTS

Lemon Cheesecake

Lemon curd, cream Chantilly, seasonal berries

Red Velvet Cake

Cream cheese mousse, blackberry coulis

Milk Chocolate Criolait Cream Tart

Mascarpone cream, salted caramel sauce

Dark Chocolate Fudge Cake

Frangelico mousse, hazelnut crunchy

Key Lime Tart

Toasted honey meringue, seasonal berries

LUNCH | BROWN BAG

\$34 per person or \$36 Build Your Own Brown Bag Lunch

These box lunches are perfect for wine tasting, hiking, shopping or sight-seeing in the beautiful surrounding mountain region

Whole seasonal fruit, chef's crafted salad, potato chips, packaged cookies, soda or bottled water, individual plastic-ware and condiments

Please select one salad and up to three sandwiches

SALADS (CHOOSE ONE)

Lemon Orzo Pasta Salad

Quinoa Salad

Bulgar wheat, cucumbers, tomatoes, Champagne vinaigrette

Peewee Potato Salad

Kalamata olives, feta cheese, lemon Dijon vinaigrette

SANDWICHES (CHOOSE THREE)

Grilled Vegetable Wrap

Assorted grilled vegetables, organic greens, feta cheese, hummus, balsamic dressing

Turkey and Brie on Whole Wheat Roll

Arugula, cranberry mayo

Ham and Swiss on Poppy Seed Roll

Leaf lettuce, honey Dijon spread

Roast Beef and Garlic Herb Cheese on Kaiser Roll

Caramelized onions, frisée greens

Grilled Chicken and Mozzarella on Ciabatta

Organic greens, sun-dried tomatoes, pesto mayo

Chicken Caesar Salad Wrap

Croutons, Parmesan cheese, Caesar dressing



Prices subject to 8.9% Sales Tax and 24% Service Charge.
Should you wish to choose more than one option please consult with your
Convention Services Manager. Additional charges apply.

BREAKS | BEVERAGE SELECTION

Breaks are 1 hour in duration

All day beverage service | \$35

Refreshments are refilled for up to 8 hours of your meeting

Freshly brewed regular and decaffeinated coffees and assorted Celestial Seasonings teas, assorted soft drinks, bottled water

Freshly brewed regular and decaffeinated coffees | \$86 per gallon

Fresh Juices | \$23 per quart

Orange, grapefruit, apple, tomato, cranberry, pineapple

Iced Tea with Fresh Lemon or Lemonade | \$42 per gallon

Assorted Soft Drinks and Still Bottled Water | \$5 each

San Pellegrino Sparking Mineral Water | \$6 each

Custom Infused Waters | \$42 per gallon

Assorted Individual Juices | \$6 each

Red Bull or Monster Energy Drinks | \$7 each

Power Drinks | \$7 each

BREAKS - À LA CARTE FOOD SELECTION

Whole Fruit | \$4 each

Granola, Vanilla Yogurt and Berry Parfait | \$8 each

Layered homemade granola with berries, yogurt

Energy and Granola Bars | \$5 each

Cliff, Power, Nature Valley or Kind

Assorted Donuts | \$42 per dozen

House Made Breakfast Pastries | \$42 per dozen

Chocolate Dipped Rice Crispy Treats | \$42 per dozen

Brownies or Blondies | \$42 per dozen

Freshly Baked Cookies | \$42 per dozen

House Made Chips | \$7 per person

Warm Jumbo Pretzels | \$7 per person



BREAKS | PACKAGES

VITAMIN C BREAK | \$18

Lemon verbena tea
Lemon tart
Grapefruit parfait
Chocolate dipped sun-dried seasonal fruit

IQ BREAK | \$19

Blue goddess smoothie, dark chocolate with reishi and lions mane smoothie
Crostini with smoked salmon, avocado mousse
Power bars
Mini bircher muesli, oats, yogurt, grated apples, raisins, berries

TRAIL HEAD | \$17

Greek yogurt
Trail mix
Roasted and mixed nuts
Gummy bears
Spanish peanut brittle

THE DEALER'S BREAK | \$20

Seasonal whole fruit
Local Artisan cheeses
Artisan breads, crackers and warm soft pita bread
Garden fresh vegetables
Za'atar spiced hummus
Regular and decaffeinated coffees and assorted Celestial Seasonings teas

PUEBLO BREAK | \$17

Freshly made tortilla chips
Guacamole
House made salsa
Chili con queso

ARTISAN BREAK | \$19

Local beef jerky
Assortment of Artisan cheeses
Fig mustard, house made crackers
Glazed pecans
Whole seasonal fruit

THE SANDLOT | \$17 PER PERSON

Soft pretzels
Beer cheese fondue, Fat Tire grain mustard
Cracker Jacks
Salted peanuts in the shell
Assorted soft drinks, natural and sparkling waters

ALL DAY | REFRESHMENT SERVICE PACKAGE

\$40 per person

Food is portioned and prepared for 1 hour service per break

MID-MORNING

Whole fresh fruit

Assorted granola bars

Regular and decaffeinated coffees
and assorted Celestial Seasonings teas

AFTERNOON

Whole fresh fruit

Chilled milk

Freshly baked chocolate chip, peanut butter,
oatmeal cookies

chocolate brownies, blondies

Regular and decaffeinated coffees, assorted Celestial
Seasonings teas,

Soft drinks, bottled water



RECEPTION | COCKTAIL MENU

In addition to plated dinners
Add butler passed hors d'oeuvres and bar package

HORS D'OEUVRES HAPPY HOUR | \$18

BEER, WINE AND HORS D'OEUVRES HAPPY HOUR | \$24

STANDARD BAR AND HORS D'OEUVRES HAPPY HOUR | \$32

STANDARD BAR WITH SIGNATURE COCKTAILS AND HORS D'OEUVRES HAPPY HOUR | \$38

RECEPTION DISPLAYS

Crudit , Raw and Grilled Vegetables \$18/pp

Farmers vegetables, buttermilk herb dressing,
bleu cheese dip, house-made garlic hummus

Cheeseboard \$21/pp

Selection of domestic and international cheeses,
mostardo, honeycomb, assorted flatbreads

Charcuterie \$24/pp

Local and international cured salumis, spiced nuts,
assorted flatbreads

Fruit de Mer \$53/pp

Selection of oysters on the half shell, gulf jumbo shrimp,
Jonah crab claws, caviar, tuna poke, Champagne mignonette,
gin cocktail sauce, tartar sauce, lemon and lime wedges

Based on consumption of 2 oysters, 2 shrimp, 1/4 oz. caviar, 1 oz. tuna/pp

HORS D'OEUVRES

Choose any three passed hors d'oeuvres

Minimum 3 dozen pieces per selection, price is per piece

SEA

Crab Cake

Remoulade sauce, celery seeds GF \$6

Angels on Horseback

Bacon wrapped diver scallops, stone ground mustard
emulsion GF \$8

Shrimp Satay

Peanut coconut curry \$7

PASTURE

Beef Wellington

B arnaise sauce, mushroom, filet of beef, puff pastry \$8

Curried Chicken Salad

Roasted chicken curry, grapes, almonds, cucumber cup GF \$6

Pulled Pork Sliders

Mustard 'que, vinegar slaw \$8

GARDEN

Miniature Baked Brie

Filo, raspberry coulis, Colorado honey, shaved almonds \$6

Vegetable Samosa

Cilantro mint chutney \$6

Spicy Impossible Meatball

Smoked tomato curry, coriander, chili / GF \$8

Living Crudite

Baby and tiny vegetables, whipped Boursin,
kalamata olive "dirt" \$8

RECEPTION | UPGRADES

Includes everything from the reception menu, in addition to plated dinners
20 guests minimum - We recommend one chef attendant per 50 guests
\$175 per chef/ attendant fee for a 2-hour period

ROSEMARY BRINED TURKEY BREAST | \$285 (SERVES 20 GUESTS)

Cranberry relish
Gravy
Dinner rolls, Dijonnaise, local honey mustard

SLOW ROASTED PRIME RIB | \$650 (SERVES 35 GUESTS)

Mashed Yukon gold potatoes
Horseradish cream
Bordelaise
Dinner rolls, mayonnaise, stone ground and
regular mustards

HONEY GLAZED HAM | \$220 (SERVES 35 GUESTS)

Buttermilk mashed potatoes
Mustard jus
Dinner rolls, mayonnaise, stone ground and
regular mustards

CARVED YELLOWFIN TUNA LOIN | \$650 (SERVES 35 GUESTS)

Sesame crusted stir-fried rice ponzu
Soy sauce
Pickled ginger
Wasabi

HOUSE MADE PASTA STATION | \$24

Select two of the following:
Shrimp: Gemelli, basil pesto, tiny tomatoes,
Parmesan cheese
Pork Sugo: Rigatoni, chili flakes, Pecorino Romano cheese
Seasonal Vegetables: Gnocchetti, herbs, white wine,
toasted bread crumbs

APPLE BRANDY FLAMBÉ | \$18

Sour cream pound cake, apples, cinnamon crisp,
vanilla ice cream

LIQUID NITROGEN ICE CREAM BAR | \$28

Vanilla, chocolate and seasonal berry ice cream,
seasonal fruit compote, cream chantilly, brandied cherries,
toffees, chocolate shavings, warm caramel



DINNER | PLATED

You may choose a three or four course plated dinner for your guests

Three course dinners include a soup or salad, entrée and dessert

Per person prices are reflected under each entrée option

With multiple entrée selections please note, the highest priced entrée will prevail

Four course dinners include an appetizer selection. Per person prices are reflected under each appetizer option

All dinners include seasonal vegetables, artisan rolls and butter, regular and decaffeinated coffees and Celestial Seasonings tea service

À LA CARTE OPTION

à La Carte Dinners are \$125 per person, which includes a four-course meal: Pre-selection of one soup or appetizer, one salad, up to 3 entrées (excludes combination entrées) and one dessert

APPETIZERS

Select one

COLD

Sesame Crusted Tuna | \$17

Daikon radish slaw, ginger soy glaze

House Smoked Duck Breast | \$14

Fig and quince jam, tawny port reduction micro herbs

Goat Cheese Terrine and Pear Tart | \$13

Cherry compote, frisée herb salad

HOT

Fig and Brie Tart | \$14

Balsamic gastrique, sun-dried fruit compote

Braised Pork Belly | \$16

Sweet pea purée, charred spring onions, pan jus

Seared Crab Cake | \$19

Smoked tomato jam, seasonal greens

Butternut Squash Ravioli | \$17

Hazelnut, dried cranberry, pickled pear, sage brown butter

FIRST COURSE

Select One

SOUPS

Lobster Bisque

Sherry cream, chive

Wild and Tamed Mushroom

Porcini crème, melted leeks / GF

Cauliflower

Port braised celery, fennel, apples / GF

Roasted Parsnip

Pickled root vegetable / GF

Asparagus (Available Spring)

Meyer lemon oil

SALADS

Market Greens

Point Reyes Blue cheese, aged sherry-dijon vinaigrette / GF

Roast Beets

Horsey goat cheese, chicory, arugula, hazelnuts, sherry vinaigrette / GF

Caesar

Grilled red onions, Parmigiano-Reggiano cheese, croutons, Caesar vinaigrette

Roasted Winter Vegetable

Frisée and mustard greens, apple, walnut, apple cider vinaigrette

Wedge

Applewood bacon, bleu cheese, buttermilk ranch vinaigrette

DINNER | PLATED

ENTRÉES

Select three

Roast Cauliflower Steak | \$40

Vadouvan couscous, almonds, pomegranate molasses, market vegetables vegan / GF

Mushroom Ravioli | \$42

Baby spinach, confit shallots, white truffle cream, chives / VEG

Crab Crusted Salmon | \$48

corn and fingerling potato hash, lemon butter, market vegetables

Long Line Caught Halibut | \$65

Fingerlings, artichoke ratatouille, smoked olive vinaigrette / GF

Roasted Herbed Chicken Breast | \$43

Stone ground tender belly bacon grits, market vegetables, madeira chicken jus / GF

Cornbread Stuffed Chicken | \$48

Bacon wrapped, sweet potato mash, spinach, chorizo gravy

Heritage Pork Chop | \$50

Brined pork chop, apple and sweet potato hash, market vegetables, hazelnut brown butter

7-oz. Buckhead Filet of Beef | \$60

Smoke bleu cheese potato gratin, braised shallots, sauce bordelaise, market vegetables

Red Wine Braised Short Rib | \$55

Roasted garlic mashed potato, caramelized root vegetables, cress, red wine demi-glace / GF

PAIRED ENTRÉES

4-oz. Buckhead Filet of Beef, Crab Cake | \$68

Chèvre herb polenta, truffle wine sauce, lemon cream sauce, market vegetables

Grilled Flat Iron, Shrimp Scampi | \$66

Red wine demi-glace, stone ground grits, market vegetables

DESSERTS

Components may change based on seasonality at chef's discretion

Select one

Five Spiced Chocolate Flourless Decadence

Orange scented caramel sauce, milk chocolate crumble, mascarpone caramel cream

Strawberry and Pomegranate Pavlova

Thyme and pomegranate jelly, mascarpone cream, meringue crisp

Mocha Chocolate Panna Cotta

Rum espresso caramel sauce, amaretti

Chef's Dessert Trio

Tarts, mousse, chocolate creations

DINNER | BUFFET

*Server attendant is required. \$160 attendant fee for a 2-hour period. We recommend one attendant per 25 guests
All dinners include artisan rolls and butter, regular and decaffeinated coffees and Celestial Seasonings tea service

MEDITERRANEAN DELIGHT | \$98

Mediterranean Board

Traditional, roasted garlic and roasted red pepper hummus, baba ganoush, marinated olives, tabbouleh, warm pita bread, lavash

Greek White Bean Soup Kale, rosemary, local olive oil

Grilled Halloumi Stuffed grape leaves, marinated sun-dried tomatoes, basil, olive oil

Baby Spinach and Arugula Salad Roast red onions, roast peppers, aged sherry-Dijon vinaigrette

Grilled Lamb Satay roasted pepper & olive tapenade

Herb Marinated Breast of Chicken

Sun-dried tomato, caramelized onion relish, lemon jus

Chickpea Falafels Tzatziki sauce

Israeli Couscous Preserved lemon, garbanzo beans, roasted peppers

Lemon Tarts

Berry Panna Cotta

AMERISTAR HOLIDAY BUFFET | \$110

Market Style Vegetable Crudité

Local vegetables, creamy herb dressing, bleu cheese dip, roasted red pepper aioli

Artisan Cheese Display

Locally sourced artisan and domestic cheeses, pickled vegetables, stone ground mustard, breads

Butternut Squash Bisque Dungeness crab, caramelized squash, spices

Chopped Salad Organic romaine, hard-boiled eggs, cherry tomatoes, Hobbs' bacon, red onions, mustard vinaigrette

Roast Beet Salad Orange segments, red onion, Point Reyes Blue cheese, citrus dressing

***Roast Free Range Turkey** Classic herbed brioche dressing, sage gravy

***Char-Crusted New York Strip** Roast mushrooms, Cabernet bordelaise

Wild Mushroom Ravioli Mushroom cream, Italian white truffle oil

Seasonal Vegetables Local olive oil, sea salt, cracked pepper

Yukon Gold Mashed Potatoes

Seasonal Fruit Tart

Chocolate Cream Tart

ARTISAN BUFFET | \$120

Market Style Vegetable Crudité

Local vegetables, creamy herb dressing, bleu cheese dip, roasted red pepper aioli

Artisan Cheese Display

Locally sourced artisan and domestic cheeses, pickled vegetables, stone ground mustard, breads

Classic Cioppino Sustainable seafood, white wine tomato broth, sourdough garlic bread

Salad of Toasted Farro and Wild Mushrooms

Blistered tiny tomatoes, Sparrow Lane Zinfandel vinaigrette

Local Baby Lettuces Local goat cheese, dried figs, Arbequina olive oil and white balsamic

Grilled Swordfish Smoked olive and sun-dried tomato tapenade, lemon garlic butter

***Bourbon Brined Loin of Berkshire Pork** Roast apples, bourbon apple pork jus

Four-Cheese Ravioli Fire-Roasted marinara sauce, Parmesan

Seasonal Vegetables Local olive oil, sea salt, cracked pepper

Roast Fingerling Potatoes Local olive oil, rosemary, sea salt, cracked pepper

Apple Spiced Crisp Tart

Port Wine Truffle Cream, Spiced Crumbles, Chocolate Tuile

Prices subject to 8.9% Sales Tax and 24% Service Charge.
Should you wish to choose more than one option please consult with your
Convention Services Manager. Additional charges apply.

BEVERAGE | PACKAGES

Bartender Fee: \$160 per 75 guests

BEER AND WINE PACKAGE

1 Hour \$20 per guest | 2 Hours \$25 per guest | 3 Hours \$30 per guest | 4 Hours \$35 per guest

Wines

Selection of Jackson Family Wines

Soft Drinks

Sprite, Coke, Diet Coke, Sparkling Water, Bottled Water

Beers

Budweiser, Bud Light, Miller Lite, Coors Light, Coors Banquet, Corona, Heineken, Heineken O.O, Blue Moon Belgian White, Fat Tire, Angry Orchard Hard Cider, Stella Artois, Lagunitas IPA, Avery White Rascal, High Noon Hard Seltzers, Sour Beer, Guinness Draught

RICHMAN STREET BEER GARDEN

1 Hour \$25 per guest | 2 Hours \$30 per guest | 3 Hours \$35 per guest | 4 Hours \$40 per guest

Selection of Colorado craft beers

Colorful Colorado Pale Ale, Avery IPA, Avery Lager, Denver Beer Denver Gold, Stem Cider Variety Great Divide Titan IPA

PREFERRED BAR PACKAGE

1 Hour \$30 per guest | 2 Hours \$35 per guest | 3 Hours \$40 per guest | 4 Hours \$45 per guest

Liquors

Jim Beam White Label, Dewar's White Label, Jack Daniel's Tennessee Whiskey, Canadian Club Whiskey, St. Remy Cognac, New Amsterdam Gin, Bacardi Superior Rum, Sauza Gold Tequila, New Amsterdam Vodka

Beers

Bud Light, Miller Lite, Coors Light, Coors Banquet, Corona, Heineken, Heineken O.O, Blue Moon Belgian White, Fat Tire, Angry Orchard Hard Cider, Stella Artois, Lagunitas IPA, Avery White Rascal, High Noon Hard Seltzers, Sour Beer, Guinness Draught

Wines

Selection of Jackson Family Wines

Soft Drinks

Sprite, Coke, Diet Coke, Sparkling Water, Bottled Water, Energy Drinks

BEVERAGE | PACKAGES

Bartender Fee: \$160 per 75 guests

ELITE BAR PACKAGE

1 Hour \$40 per guest | 2 Hours \$45 per guest | 3 Hours \$50 per guest | 4 Hours \$55 per guest

Liquors

Crown Royal Whisky, Maker's Mark Bourbon, Jack Daniel's Tennessee Whiskey, Jameson Irish Whiskey, Bombay Sapphire Gin, Tanqueray Gin, Captain Morgan Original Spiced Rum, Bacardi Superior Rum, Hornitos Tequila, el Jimador Tequila, Tito's Handmade Vodka, Ketel One Vodka, Rémy Martin VSOP Cognac

Beers

Budweiser, Bud Light, Miller Lite, Coors Light, Coors Banquet, Corona, Heineken, Heineken O.O, Blue Moon Belgian White, Fat Tire, Angry Orchard Hard Cider, Stella Artois, Lagunitas IPA, Avery White Rascal, High Noon Hard Seltzers, Sour Beer, Guinness Draught

Wines

Selection of Jackson Family Wines

Soft Drinks

Sprite, Coke, Diet Coke, Sparkling Waters, Bottled Water, Energy Drinks

OWNER'S BAR PACKAGE

1 Hour \$50 per guest | 2 Hours \$55 per guest | 3 Hours \$60 per guest | 4 Hours \$65 per guest

Liquors

Hendrick's Gin, Don Julio Blanco Tequila, Patrón Tequila, Grey Goose Vodka, Stolli Vodka, Gosling's Dark Rum, Diplomático Tequila, Basil Hayden's Bourbon, Maker's Mark AMERISTAR, Buffalo Trace Bourbon, The Macallan 12yr Scotch, Johnnie Walker Black Label Scotch, Teeling Single Grain Whiskey, Crown Royal Whisky, Rémy Martin 1738 Cognac, Rémy Martin VSOP Cognac

Beers

Budweiser, Bud Light, Miller Lite, Coors Light, Coors Banquet, Corona, Heineken, Heineken O.O, Blue Moon Belgian White, Fat Tire, Angry Orchard Hard Cider, Stella Artois, Lagunitas IPA, Avery White Rascal, High Noon Hard Seltzers, Sour Beer, Guinness Draught

Soft Drinks

Sprite, Coke, Diet Coke, Sparkling Water, Bottled Water, Energy Drinks

Wines

Selection of Jackson Family Wines

NON-ALCOHOLIC PACKAGE

1 Hour \$15 per guest | 2 Hours \$20 per guest | 3 Hours \$25 per guest | 4 Hours \$30 per guest

Lemonade, Iced Tea

Soft Drinks

Sprite, Coke, Diet Coke, Sparkling Waters, Bottle Waters

Assorted Juices

Orange, cranberry, apple

GOURMET COFFEE STATION

\$15 per person

Freshly brewed regular and decaffeinated coffees
Shaved chocolate, whipped cream, flavored syrups

Please contact your event planner for beverage package add on or substitution options

Prices subject to 8.9% Sales Tax and 24% Service Charge.
Should you wish to choose more than one option please consult with your
Convention Services Manager. Additional charges apply.

BEVERAGE | ON CONSUMPTION

Bartender Fee: \$160 per 50 guests

PREFERRED LIQUORS

Host \$8/Cash \$9

ELITE LIQUORS

Host \$10/Cash \$11

OWNER'S LIQUORS

Host \$12/Cash \$13

CORDIALS

Host \$9/Cash \$9.50

WINES

Host \$8 per glass/Cash \$9 per glass

Selection of Jackson Family Wines

BEERS

Host \$6/Cash \$7

Budweiser, Bud Light, Miller Lite, Coors Light, Coors Banquet, Corona, Heineken O.O, Stella Artois, High Noon Hard Seltzers

Host \$7/Cash \$8

Blue Moon Belgian White, Fat Tire, Heineken, Angry Orchard Hard Cider, Lagunitas IPA, Avery White Rascal, Sour Beer, Guinness Draught

SOFT DRINKS

Sprite, Coke, Diet Coke, Sparkling Water, Bottled Water \$4

Dasani Bottled Water \$5

ENERGY DRINKS

Red Bull, Monster \$6

