



THOUGHTFUL
EXPERIENCES
&
MINDFUL
MENUS



HEALTHY
TOGETHER



2020
GROUP
DINING
THE BROADMOOR

HOTEL POLICIES & PROCEDURES

GUARANTEES

Food and Beverage guarantees are required (3) days prior to your event by 12:00 Noon. Saturday, Sunday, and Monday Guarantees are due on Wednesday. The Broadmoor will be prepared to serve the guarantee number plus 5% for guarantees of 299 or less and 3% over 300. Group will be billed for the guarantee number or the actual number of attendees, whichever is greater.

In order for us to plan the perfect event for you, menu details are due three weeks prior to the group's arrival.

DIETARY REQUESTS

- Special Dietary Needs are requested (3) days prior to the event with the Food and Beverage guarantees.

- Any dietary restrictive meals requested during the event, that take special preparation, will be charged accordingly based on meal period. The charges below will be applied in addition to your menu price.

- Breakfast \$25
- Lunch \$30
- Dinner \$55

DURATION OF MEALS

Our Buffets and Food stations are all priced as per the below meal duration:

- Breakfast Stations – 1 ½ hours
- Lunch Stations – 1 ½ hours
- Dinner Stations – 2 hours
- Coffee Breaks – 30 minutes
- Reception Stations added to a dinner event - 2 hours
- Strolling Dinners – 2 hours

Should you require additional time for your food presentation this can be arranged.

There is a \$2/person per half-hour surcharge to extend these Buffets. Please speak with your Catering or Conference Manager for a personalized proposal.

"B" SAFE

The health and safety of our guests and associates has been and will continue to be our top priority. For more information on our health and safety protocols, please speak to your Conference or Catering Manager.

QUOTED PRICES

All food and beverage is subject to a 24% taxable service charge and F & B Tax: 8.25% + 2.95% PIF. Prices are subject to change.

OUTDOOR EVENTS

The hotel reserves the right to make the final decision to use indoor facilities in the event of inclement weather. This decision will be based on current and forecasted weather conditions from the National Weather Service. All weather decisions will be made 5 hours prior to the start of your function.

All outdoor events in the late afternoon or evening will require a lighting package. The need for the lighting will vary depending on the time of the year and the time of the day.

Music at outdoor locations must conclude by 10:00PM.

DÉCOR AND ENTERTAINMENT

The ambiance of your event can be enhanced by specialty linens, theme décor packages and entertainment. Decorations or displays which are brought into the hotel from an outside source must have prior approval. They may not be affixed to walls, doors, windows or ceilings.

Broadmoor Hotel Security is required for ALL Exhibit and Display shows at \$65/hour, to include move-in and move-out phases of all shows.

SIGNAGE AND LITERATURE

No signage of any kind is permitted in the lobby and public areas of the hotel.

Signage is to be displayed outside meeting rooms only. Any printed forms or literature pertaining to the hotel or the use of The Broadmoor logo must have prior approval from the hotel.

PLATED BREAKFAST

Enjoy your own unique, multi-course plated breakfast with the following selections.
Served covered. Guests may pick-up or may be served at the table

CHEYENNE VALLEY

Bottled Orange Juice, pre-set at each place setting
Farm Fresh Scrambled Eggs, Roasted Tomato
Smoked Applewood Bacon GF/DF
Herb Roasted Country Style Potatoes, Mushrooms, and Peppers GF/DF
Breakfast Muffin with packaged Fruit Preserves or Butter
Freshly Brewed Regular and Decaffeinated Coffee
Selection of Teas
\$44 PER PERSON

ROCKY MOUNTAIN

Bottled Orange Juice, pre-set at each place setting
Farm Egg Denver Omelets, Ham, Peppers, Onions, Mushrooms, Sharp Cheddar Cheese GF
Pork Sausage Links, Fresh Sage GF/DF
Golden Hash Brown Potatoes with Brown Butter
Caramelized Onions GF
Breakfast Muffin with packaged Fruit Preserves or Butter
Freshly Brewed Regular and Decaffeinated Coffee
Selection of Teas
\$45 PER PERSON

BREAKFAST BOXES

Bottled Fruit Juice, Wrapped Breakfast Muffin, Greek Yogurt, House Made Granola
\$27 PER PERSON

WARM SANDWICHES

Individually wrapped

Whole Egg Breakfast Burrito, Chorizo, Black Beans, Hash Browns and Cheese
Focaccia Sandwich with Fried Egg, Cheddar and Smoked Ham~ Italian-Parmesan Focaccia with Fried Egg, Prosciutto Provolone, Tomato, Pesto
Buttermilk Biscuit, Fried Egg, Smoked Applewood Bacon, Sharp Cheddar Cheese
Vegan Tofu Scramble, Spinach, Mushrooms, Roasted Tomatoes, Guacamole, Whole Wheat Tortilla
\$12 PER ITEM, PER PERSON

BEVERAGES

Attendants available, upon request

Freshly Brewed Regular Coffee
Decaffeinated Coffee, Selection of Teas
\$101 PER GALLON

Hot Chocolate, Hot Apple Cider
\$74 PER GALLON

Fruit Punch, Lemonade or Iced Tea
\$67 PER GALLON

Bottled Orange, Cranberry or Apple Juice
\$5.25 EACH

EMERALD VALLEY

Bottled Orange Juice, pre-set at each place setting
Greek Yogurt Parfait with House Made Granola CN
Berries and Eagles Nest Ranch Wildflower Honey
Thick Cut Brioche French Toast with Apple Butter
Individual Maple Syrup
Applewood Smoked Bacon
Breakfast Muffin with packaged Fruit Preserves or Butter
Freshly Brewed Regular and Decaffeinated Coffee
Selection of Teas
\$46 PER PERSON

HEART HEALTHY BREAKFAST

Bottled Orange Juice, pre-set at each place setting
Greek Yogurt Parfait with House Made Granola CN
Berries and Eagles Nest Ranch Wildflower Honey
Egg White Frittata, Spinach, Mushrooms, Tomatoes and Onions GF
Chicken Apple Sausage GF/DF
Breakfast Muffin with packaged Fruit Preserves or Butter
Freshly Brewed Regular and Decaffeinated Coffee
Selection of Teas
\$46 PER PERSON

GT's Kombuchas, Guayaki Brand Yerba Mate, Resqwater
Naked Bottled Juices & Smoothies
\$7.50 EACH

Soft Drinks, Bottled Water, Sparkling or
Non Sparkling Bottled Mineral Water
\$5.25 EACH

POWERADE or Monster Energy Drinks
\$6.50 EACH

Attendants \$125 EACH | Staffed 1 per 50 Guests

All food and beverage is subject to a taxable service charge of 24%, applicable Sales Tax/PIF.
GF/Gluten Free • DF/Dairy Free • CN/Contains Nuts • V/Vegetarian

BREAKFAST & BREAK ENHANCEMENTS

FROM THE BAKERY

Individually wrapped/packageged

Mini Caramel and Chocolate Tarts
Colorado Trail Mix Cookies CN
Oatmeal and Cranberry Cookies
Sugar Cookies
Peanut Butter Cookies CN
Assorted Freshly Baked Fruit Danish & Muffins
Fresh Butter & Chocolate Croissants
Emerald Valley Ranch Cinnamon Rolls
Walnut Blondies CN
Chocolate Pecan Fudge Brownies CN
Chocolate & Almond Cake CN
Magic Coconut Squares CN
Lemon Squares
S'mores Brownies
Lemon & Thyme Pound Cake
Bourbon Vanilla Pound Cake

Whole Donuts
Plain Donuts Topped with Chocolate
Cinnamon Sugar and Vanilla Icing

House Made Granola Bars GF/VEGAN
A soft and chewy oat based granola bar
sweetened with Agave and studded with
dried cranberries, sesame seeds, and
toasted pumpkin seeds.

House Made Energy Bars GF/CN
A dense, rich and moist oatmeal based bar
fortified with peanut butter and studded
with dried fruits and nuts.
\$62 PER DOZEN

NATURAL EPICUREAN CEREALS & GRAINS

Individually wrapped/packageged

House Made Granola CN
Berries, Eagles Nest Ranch Wildflower Honey and Greek
Yogurt

Açaí Bowls with Greek Yogurt, Almond Milk, Bananas
and Whole Berries, Toasted Seeds CN/GF

Bircher Muesli, Rolled Oats, Apples, Bananas, Nuts
Berries, Raisins CN
\$8.50 PER ITEM, PER PERSON

HEALTHY SNACKS

Garden Crudité Plates GF
Chickpea Hummus
\$56 PER DOZEN

Super Food Salad Cups
Kale & Quinoa, Toasted Almonds
Goji and Blueberry Dressing
\$67 PER DOZEN

SNACKS

Individually wrapped/packageged

Mixed Nuts
\$7 EACH

Spicy Mixed Nuts
\$7 EACH

Candied Mixed Nuts
\$7 EACH

Zesty Bar Mix
\$7 EACH

Yogurt Covered Pretzels
\$7 EACH

Dried Fruit and Nut Mix
\$8 EACH

Fruit Plate
\$9.50 EACH

Super Food Snack Mix CN/GF
Raisins, Dried Cranberries, Goji Berries
Mulberries, Almonds, Pumpkin Seeds
\$8 EACH

Kind Bars, Cliff Bars, Luna Bars, Candy Bars
\$4 EACH

Pretzels & Chips
Single Serving Bags
\$4 EACH

Chocolove Chocolate Bars
from Boulder, CO
\$5 EACH

All food and beverage is subject to a taxable service charge of 24%, applicable Sales Tax/PIF.
GF/Gluten Free • DF/Dairy Free • CN/Contains Nuts • V/Vegetarian

PLATED LUNCH

Enjoy your own unique, multi-course plated lunch with the following selections.
Served covered. Guests may pick-up or may be served at the table

CARNATION LUNCHEON

Salad

Spinach Salad CN
Pancetta, Colorado Goat Cheese
Button Mushrooms, Spiced Pecans
Dijon Dressing

Entree

Parmesan & Rosemary Roasted Chicken Breast GF
Basil Yukon Mash, Oven Roasted Tomatoes
Green Beans, Chicken Jus
Vegetable & Wild Mushroom Fricassee

Dessert

Blueberry Lemon Tartlet
\$70 PER PERSON

BAILEY LUNCHEON

Salad

Spinach Salad CN
Candied Slivered Almonds
Crumbled Feta, Strawberries
Poppy Seed Dressing

Entree

Grilled Teriyaki Chicken GF/DF
Jasmine Rice, Sesame Bok Choy

Dessert

Baked Apricot & Almond Tart CN
\$70 PER PERSON

PIKES PEAK LUNCHEON

Salad

Farm Kale Salad DF/CN/V
Roasted Marinated Beets, Tri-color Carrots
Blueberries, Goji Berry Savory Granola
Acai Pomegranate Vinaigrette

Entree

Grilled Beef Tri Tip GF/DF
Pueblo Green Chili
Chimichurri Roasted Fingerling Potatoes
Grilled Onions & Peppers

Dessert

Salted Caramel Pecan Profiteroles CN
\$72 PER PERSON

NATURAL EPICUREAN BENTO

Mind & Body Cold Pressed Juice GF/DF

Organic Carrot, Beet, Apple & Ginger
~ Served in small glass with cover

Lemon Grass Grilled Shrimp GF/DF/CN

Chilled Thai Green Papaya Salad
Peanuts, Rice Noodles, Noug Man Sauce

Garden Heirloom Tomato Salad GF/DF

Vegetable Crudit , Beet Hummus
Chia Seed Vinaigrette

Grilled Salmon Buddha Bowl GF/DF

Brown Rice, Chickpeas, Lentils, Quinoa
Edamame, Sweet Potato

Zucchini and Walnut Cake CN

Low Fat Cream Cheese Icing
Carrot Consomm , Toasted Nuts

\$72 PER PERSON

TRADITIONAL BENTO

Miso Soup GF/VEGAN

Tofu, Mushroom, Seaweed
~Served

Ruby Red Ahi Tuna Nigiri & Crab Futomaki GF

Wasabi & Ginger

Crispy Chicken Breast Katsu DF

Shaved Napa Cabbage, Traditional Sauce
Steamed Rice

Grilled Garden Vegetable Salad, Ginger Dressing

Matcha Passion Fruit Cake

\$76 PER PERSON

MODERN BENTO

Garden Salad GF/DF/CN/V

Lettuce, Cabbage, Carrot, Cucumber
Toasted Peanuts, Crispy Rice Noodles

Ginger Dressing

California Roll GF/DF

Crab, Cucumber, Avocado

Grilled Teriyaki Chicken GF/DF

Brown Rice, Green Asian Vegetables
Ginger, Toasted Sesame

Coconut Rice Pudding

Passion Fruit Sauce, Mango

\$68 PER PERSON

For Lighter Fare ~ Entr e Salads are available

- Superfood Salad with Grilled Chicken
- Grilled Chicken Caesar
- Traditional Cobb Salad
- Chef Salad with Creamy Broadmoor Dressing

All food and beverage is subject to a taxable service charge of 24%, applicable Sales Tax/PIF.
GF/Gluten Free • DF/Dairy Free • CN/Contains Nuts • V/Vegetarian

AL FRESCO GRAB & GO LUNCH STATIONS

Individually Presented | Grab & Go Attended Stations offering comfortable distancing

ALL AMERICAN COOKOUT STATIONS

SALAD STATION ~ Presented Individually

Garden Salad

Romaine Lettuce, Blue Cheese Crumbles, Smoked Bacon, Red Onion, Cherry Tomato, Cucumber, Garlic Croutons ~ Broadmoor Vinaigrette

Southern Style Potato Salad GF/DF

Red Bliss Potatoes, Hard Boiled Egg, Pickles Mustard & Mayo Dressing

Pineapple Cole Slaw GF/DF

Napa Cabbage, Lemon Poppy Seed Dressing

FROM THE GRILL~ Server Attended

Grilled House Blend Beef Burgers

*

Grilled BBQ Chicken, Mop Sauce GF/DF

*

Schaller & Weber Bratwurst GF/DF

Broadmoor Breads

Hamburger and Hot Dog Buns

Accompaniments

Cheddar and Swiss Cheese

Sliced Tomatoes, Red Onions, Lettuce, Dill Pickles, Dijon Mustard, Mayonnaise and Sweet Pickle Relish

Southwestern Corn

with Cotija, Chili Powder, Lime, Cilantro

Emerald Valley Ranch BBQ Baked Beans GF/DF/V

Kettle Cooked Potato Chips

DESSERTS

Texas Chocolate Sheet Cake

Apple Caramel Pound Cake

Banana Pudding, Vanilla Wafers

Coffee / Tea / Iced Tea

\$68.00 PER PERSON

CUSTOM LUNCH STATIONS

SALAD STATION ~ Presented Individually

Spinach Salad CN

Pancetta, Colorado Goat Cheese Button Mushrooms, Spiced Pecans, Dijon Dressing

Grilled Garden Vegetable Salad DF/V

Zucchini, Golden Squash, Eggplant, Tomato, Mushrooms ~ Penne Pasta, Basil Pesto

ENTREES ~ Server Attended

Parmesan & Rosemary Roasted Chicken Breast GF

Basil Yukon Mash, Oven Roasted Tomatoes Green Beans, Chicken Jus

*

Grilled Atlantic Salmon GF/DF

Green Garden Vegetable & Wild Mushroom Fricassee Green Goddess Dressing

*

PASTA ~ Server Attended | SELECT ONE

Penne Arrabiata DF/VEGAN

Pasta, Tomatoes, Garlic, Onion, Calabrian Chili, Parsley

*

Four Cheese Mac & Cheese V

Gruyere, Aged Cheddar, Parmesan, Fontina

Oven Roasted Broccolini GF/VEGAN

Tri Color Carrots, Calabrian Chilies and Roasted Garlic

DESSERTS ~ Presented Individually | SELECT TWO

Red Velvet Cupcakes

Dark Chocolate Pot de Crème

Raspberry Compote GF/DF

Salted Caramel Pecan Profiteroles CN

Strawberry and Cream Verrine

Coffee / Tea / Iced Tea

\$72.00 PER PERSON

All food and beverage is subject to a taxable service charge of 24%, applicable Sales Tax/PIF.
GF/Gluten Free • DF/Dairy Free • CN/Contains Nuts • V/Vegetarian

GRAB 'N GO BOXED LUNCH

Create and build your own unique lunch fare for your group with the following selections. Select one side salad, choice of chips, one sandwich, wrap, or entree salad, and one dessert.

\$39 PER PERSON | \$44 PER PERSON • SELECTION OF ANY TWO HALF SANDWICHES

SIGNATURE SANDWICHES

Roast Beef

Horseradish Cheddar, Sliced Tomato and Crisp Lettuce on a Pretzel Bun

Honey Baked Ham

Sharp Cheddar, Roasted Green Chile Marmalade Lettuce, Tomato on a Hoagie Roll

Roasted Turkey

Baby Arugula, Havarti, Vine Ripened Tomato on a Hoagie Roll

Smoked Turkey

Bibb Lettuce, Swiss Cheese
Vine Ripened Tomato, Focaccia Bread

Caprese V

Marinated Heirloom Tomatoes, Fresh Mozzarella Romaine, Basil, Balsamic, Focaccia Bread

Italian Hoagie CN

Imported Italian Salami, Prosciutto di Parma Mortadella, Caciocavallo Cheese, Sweet Pepper Relish, Romaine, Tomatoes on a Hoagie Roll

ENTRÉE SALADS

Superfood Salad GF/CN/V

Kale & Quinoa, Edamame, Blueberries
Feta Cheese, Sunflower Seeds, Toasted Walnuts
Goji & Blueberry Dressing

Grilled Chicken Caesar

Baby Romaine Lettuce
Parmesan Cheese, Garlic Focaccia Croutons
Creamy Caesar Dressing

Chef Salad GF

Smoked Ham, Roasted Turkey, Hard Boiled Egg
Tomato, Cucumber, Swiss Cheese, Romaine and
Creamy Broadmoor Dressing

ENHANCEMENTS

Candy Bars
\$3 EACH

Kind Bars, Cliff Bars, Luna Bars
\$4 EACH

SIGNATURE WRAPS

Mediterranean Vegetable Wrap VEGAN

Chickpea Hummus, Roasted Red Peppers
Tomato, Cucumber, Kale & Quinoa Salad
Raquelitas Spinach Tortilla

Oregano Grilled Greek Chicken Wrap

Feta, Kalamata Olive Tapenade, Cucumber
Tomato, Romaine, Raquelitas Whole Wheat Tortilla

COMPOSED SIDE SALADS

Pesto Pasta Salad DF/V
Kalamata Olives, Oven Roasted Tomatoes
Grilled Red Onion

Southern Style Potato Salad GF/V

Red Bliss Potatoes, Hard Boiled Egg, Pickles
Mustard & Mayo Dressing

Pineapple Cole Slaw GF/DF

Napa Cabbage, Lemon Poppy Seed Dressing

Mediterranean

Grilled Vegetable Salad GF/VEGAN

Zucchini, Roasted Red Peppers, Mushrooms, Onions, Balsamic

Super Food Salad GF/CN/VEGAN

Kale & Quinoa, Toasted Almonds
Goji & Blueberry Dressing

Seasonal Fruit Salad GF/DF

CHIPS

Jackson's Honest Chips
Purple Heirloom Potato Chips
Sweet Potato Chips
Boulder Canyon
Sea Salt Kettle Chips
Hickory Barbecue Kettle Chips

DESSERTS

Whole Fresh Fruit
Cookie Selections ~ Chocolate Chip, Oatmeal, Sugar
Chocolate Coconut Square CN
Pecan Caramel Tarts CN
Blondie Walnut Brownie CN

All food and beverage is subject to a taxable service charge of 24%, applicable Sales Tax/PIF.
GF/Gluten Free • DF/Dairy Free • CN/Contains Nuts • V/Vegetarian

COCKTAIL CANAPES

Individually Wrapped and Displayed Farmer's Market Style
PRICED PER DOZEN | MINIMUM ORDER OF 2 DOZEN PIECES PER ITEM

FROM THE GARDEN

Roasted Beet CN/V
Goat Cheese Cream
Toasted Hazelnut, Savory Tart

Broadmoor Farms Vegetable
Crudit  Verrine GF/V
Chickpea Hummus

Haystack Mountain Colorado Goat Cheese GF/V
Parmesan Cup

Warm Spinach Quiche V
Feta Crumble

Grilled Marinated Artichoke V
Ricotta, Crostini

Wood Grilled Vegetable
& Quinoa Verrine GF/VEGAN
Marinated Olives, Balsamic

Wild Mushroom Risotto Arancini V
Parmesan Aioli

Artichoke Beignet V
Balsamic Reduction

Eggplant Caponata VEGAN
Tomatoes, Capers, Golden Raisins
Focaccia Toast

Crispy Thai Spring Rolls DF
Sweet Thai Chili Sauce

Mini Spinach Empanadas V
Cotija Cheese Crumble
\$92 PER DOZEN

FROM THE RANGE

Smoked Chicken Salad DF/CN
Toasted Walnuts, California Dates, Savory Phyllo Cup

Bresaola GF/DF
Compressed Melon, Candied Orange Peel

Colorado Lamb & Wild Mushroom Meatball
Porcini Aioli

Warm Chicken and Mushroom Satay GF/CN
Tamarind Peanut Sauce

Warm Beef and Mushroom Satay GF/CN
Tamarind Peanut Sauce

Warm Beef Wellington Bites
Mushroom Duxelles, Puff Pastry, Truffle Jus

Warm Quiche Lorraine with Ham, Gruy re Cheese

Colorado Buffalo Sausage GF
Fire Roasted Pueblo Chili, Aji Amarillo Sauce

Mini Chicken Empanadas, Salsa Verde
\$101 PER DOZEN

FROM THE SEA

Chilled Seafood Salad Verrine DF
Calamari, Spanish Octopus
Rock Shrimp, Citrus Fregola

Acapulco Shrimp Ceviche Verrine GF/DF
Tomato, Lime, Jalapeno, Cilantro

Smoked Bacon Wrapped Bay Scallops GF/DF
Garden Herb Chimichurri

Crispy Colorado Smoked Trout Cakes
Sour Cream, Dill, Trout Roe

Maryland Crab Cakes
Remoulade, Grilled Lemon

BBQ Spiced Smoked
Bacon Wrapped Jumbo Prawns GF/DF
1858 BBQ Sauce
\$102 PER DOZEN

PREMIUM SELECTIONS

Ahi Tuna Poke Verrine GF/DF
Sesame, Soy, Crispy Rice Cracker

Japanese Hamachi Ceviche GF/DF/CN
Toasted Macadamia Nuts, Coconut Milk
Lime & Cilantro

Eagles Nest Ranch
Wagyu Beef & Black Truffle Meatball
Truffle Aioli

Chilled Canadian Foie Gras Terrine
Palisade Peach Marmalade, Country Toast
\$113 PER DOZEN

Attendants \$125 EACH | Staffed 1 per 50 Guests

All food and beverage is subject to a taxable service charge of 24%, applicable Sales Tax/PIF.
GF/Gluten Free • DF/Dairy Free • CN/Contains Nuts • V/Vegetarian

AL FRESCO GRAB & GO DINNER

Individually Presented | Grab & Go Attended Stations offering comfortable distancing

Cheyenne Mountain Chuck Wagon

CHILI

Wild Boar Green Chili GF/DF

Pueblo Green Chili, Corn, Tomatillo

SALAD STATION ~ Each Individually Presented

Pikes Peak Chopped Salad

Baby Field Lettuces, Romaine Lettuce, Grilled Corn,
Cotija Cheese, Anasazi Beans, Tomato, Grilled Red Onion

Crispy Raquelitas Tortilla Strips

Buttermilk Ranch, Broadmoor Vinaigrette

*

Inspiration Salad CN/VEGAN

Kale, Roasted Marinated Beets, Tri-Color Carrots

Blueberries, Goji Berry Savory Granola

Acai Pomegranate Vinaigrette

SUPPER ~ Server Attended

Wood Smoked Beef Brisket GF

Natural Jus, Horseradish Black Pepper Cream

*

Ice Tea Brined, Cast Iron Fried Chicken, Sawmill Gravy

*

Colorado Rocky Mountain Trout | Cast Iron Classic GF

Sautéed with Hickory Smoked Bacon Brown

Butter, Lemon & Parsley

Creamy Buttermilk Mashed Potatoes GF/V

Butter Braised Farm Carrots GF/V

BREADS ~ Individually Wrapped

Sweet Butter Rolls, Buttermilk Biscuits

Jalapeno Cheddar Cornbread

SWEETS

Lemon Meringue Pie

Graham Cracker Crust with Lemon Curd Filling

Palisade Peach and Blueberry Cobbler CN

Served warm with Oat Streusel and Vanilla Ice Cream

Coffee and Tea

\$155 PER PERSON

A Taste of The Broadmoor

LA TAVERNE

La Tavern Caesar ~ Individually Presented

Parmesano Reggiano, Croutons

White Anchovies

RISTORANTE DEL LAGO ~ Server Attended

Caprese Salad GF/V

Fresh Mozzarella, Vine Ripe Tomatoes

Basil, Aged Balsamic Vinaigrette

Pollo Arrosto GF/DF

Fire Roasted Potato, Salsa Verde

Roasted Cauliflower & Carrot GF/VEGAN

Honey and Mint

Cannoli di Sicilia

THE GOLDEN BEE ~ Server Attended

Cheddar Ale Soup V

Oregon Tillamook Cheddar, Bristol Beehive Ale

Rye Croutons

RESTAURANT 1858 ~ Server Attended

Grilled Berkshire Pork Loin

Brussel Sprouts

Hickory Smoked Bacon & Onion Gravy

Palisade Peach Cobbler CN

Individual Presented

SUMMIT ~ Server Attended

Maine Lobster Mac & Cheese

Roasted Mushrooms, Colorado Goat Cheese

Rosemary Focaccia Rolls

THE GRILLE ~ Server Attended

The Broadmoor

Signature Pepper Steak Flambé

Medallions of Filet Mignon

Our Green Peppercorn & Chutney Sauce

Mousse au Chocolate GF

Compote of Raspberries

Coffee and Tea

\$175 PER PERSON

Attendants \$125 EACH | Staffed 1 per 50 Guests

All food and beverage is subject to a taxable service charge of 24%, applicable Sales Tax/PIF.
GF/Gluten Free • DF/Dairy Free • CN/Contains Nuts • V/Vegetarian

AL FRESCO GRAB & GO DINNER STATIONS

Individually Presented | Grab & Go Attended Stations offering comfortable distancing

Ristorante Del Lago Italian Dinner

Attended Stations

Antipasti Misti ~ Individual Presented

Chef Selection of Antipasti,
Formaggi & Salumi (CN)

SOUP ~ Server Attended

Tuscan Bean Soup GF
Slow Cooked White Beans, Smoked Pork
Carrot, Kale

SALAD ~ Individual Presented

Red & Green Romaine
Shaved Parmesan Cheese
Focaccia Croutons, Caesar Dressing

Caprese Salad GF/V

Fresh Mozzarella, Vine Ripe Tomatoes
Basil, Aged Balsamic Vinaigrette

PASTA ~ Server Attended

Gnocchetti Primavera (V)
Broadmoor Farms Vegetables, Pesto

SECUNDI ~ Server Attended

Brasato di Manzo (GF/DF)
Braised Beef Short Rib in Barolo Wine
Borlotti Beans, Gremolata
*

Lemon Roasted Salmon alla Genovese (GF/DF/CN)
Tomato, Pine Nut, Potato, Black Olives
*

CONTORNI ~ Server Attended

Roasted Cauliflower GF/VEGAN
Capers

BREADS ~ Individually Wrapped

Rosemary Focaccia, Crunchy Baguette
Creamy Butter

SWEETS ~ Individual Presented

Tiramisu

Torta de la Nona CN

Baked Custard Tart with Apples and Pine Nuts

Coffee and Tea

\$150 PER PERSON

Welcome to Colorful Colorado

Attended Stations

CHILI STATION ~ Server Attended

Eagles Nest Ranch Wagyu Beef Chili GF/DF

Vegetarian White Bean & Tomatillo Chili GF/DF
Cholula Hot Sauce

SALAD ~ Individual Presented

Broadmoor Farms Mixed Greens,
Farm Eggs, Maytag Blue Cheese, Crispy Bacon
Cherry Tomatoes
Buttermilk Ranch or Broadmoor Vinaigrette

ENTREES ~ Server Attended

Grilled Black Angus Beef Ribeye Cowboy Steaks
Hand Carved, Natural Jus, Horseradish
Black Pepper Cream
*

1858 BBQ Spice Rubbed Chicken
BBQ Sauce (GF/DF)
*

Grilled Jumbo Prawns (GF/DF)
Salsa Verde, Limes
*

Colorado Potato Casserole (V)
Creamy Potatoes, Pueblo Green Chile
Sharp Cheddar, Bread Crumbs

Oven Roasted Broccolini

BREADS ~ Individually Wrapped

Buttermilk Biscuits
Jalapeno Cheddar Cornbread

SWEETS ~ Individual Presented

Bourbon Pecan Chocolate Cake CN

Colorado Peach & Almond Parfait

Coffee and Tea

\$160 PER PERSON

Attendants \$125 EACH | Staffed 1 per 50 Guests

All food and beverage is subject to a taxable service charge of 24%, applicable Sales Tax/PIF.
GF/Gluten Free • DF/Dairy Free • CN/Contains Nuts • V/Vegetarian

AL FRESCO GRAB & GO DINNER

Individually Presented | Grab & Go Attended Stations offering comfortable distancing

1918 Spencer Penrose Dinner

Attended Grab & Go Stations

STARTER ~ Individually Presented

Creole Spiced Deviled Eggs GF/DF/V
Mustard Dressing

SALAD ~ Individually Presented

Our Cobb Salad GF
Tomatoes, Bacon, Grilled Chicken Breast
Farm Eggs, Avocado, Garden Greens
Maytag Blue Cheese ~Old Derby Vinaigrette

Marinated Broadmoor Farms

Heirloom Tomatoes GF/V
Pickled Onion, Cucumber, Buttermilk Dressing

ENTREES ~ Server Attended

Hand Carved, Roasted Beef Tenderloin GF
Natural Jus, Horseradish Black Pepper Cream
*

Herb Roasted Atlantic Salmon Fillet GF
Our Tartare Sauce, Fried Capers, Lemons
*

Fusilli Primavera V
Broadmoor Farms Vegetables
Parmesan Garlic Cream Sauce

Garlic Mashed Potatoes

Jumbo Asparagus GF/VEGAN
Balsamic Glazed Cipollini Onions

Broadmoor Bakery Dinner

SWEETS ~ Individually Presented

Key Lime Pie

Banana Pudding Parfaits

Coffee and Tea

\$155 PER PERSON

Take-Out Anyone?

Attended Grab & Go Stations

CHILLED SOUP ~ Individually Presented

Chilled Cucumber Gazpacho GF/V
Marinated Cucumber Skewer, Yogurt
Lemon, Olive Oil

SALAD ~ Individually Presented

Roasted Beet Salad GF/CN/V
Ricotta, Organic Spinach
Pistachio Vinaigrette, Toasted Pistachios

TOKYO CULT CLASSIC ~ Server Attended

Crispy Corner Post Ranch Pork Belly Steamed Buns DF
Hoisin, Pickled Cucumber & Radish Baby Bok
Choy, Jalapeño Oil

Chicken Katsu Bowls

DF
Panko Fried Chicken, Seasoned Sushi Rice
Shredded Napa Cabbage, Ginger and Traditional Sauce

Yakisoba

DF/V
Made to Order Stir Fried Noodles
Carrots, Scallions, Onions, Cabbage, Ginger Okonomiyaki Sauce

FROM THE WOK ~ Server Attended

Thai Chili Rock Shrimp
Snap Peas, Green Peas
Shredded Carrots, Ginger, Onion

Accompanied By:
Chow Mein, Brown Rice or White Rice

SWEETS ~ Individually Presented

Broadmoor Farms Mint and Grapefruit Verrine GF
Agave Yogurt

Zucchini and Walnut Cake

CN
Low Fat Cream Cheese Icing
Carrot Consommé, Toasted Nuts

Coffee and Tea

\$155 PER PERSON

All food and beverage is subject to a taxable service charge of 24%, applicable Sales Tax/PIF.
GF/Gluten Free • DF/Dairy Free • CN/Contains Nuts • V/Vegetarian

PLATED DINNER

Served at your table with per person pricing. Pricing includes a choice of an appetizer, soup or salad, entree, and dessert. Dinners are served with a selection of Broadmoor Bakery breads, butter, and freshly brewed coffee, decaffeinated coffee and assorted teas. Entree pricing is reflective of a four-course menu.

APPETIZER, SOUP & SALAD OPTIONS (Select 2)

APPETIZERS

Prosciutto di Parma & Melon GF
Herb Mascarpone, Baby Greens and Lemon Vinaigrette

Blistered Heirloom Tomato Tartine V
Marinated Artichoke, Fruition Farms Ricotta
Speckled Radicchio, Baby Kale, Country Bread

Wild Mushroom Risotto GF/V
Mushrooms, Parmigiano Reggiano Broth Aged Carnaroli Rice

SOUPS

Dungeness Crab Bisque GF
Warm Dungeness Crab, Cilantro, Tomato, Red Curry,
Coconut Milk, Kaffir Lime & Ginger

Roasted Cauliflower Soup V
Crispy Cauliflower, Capers, Lemon, Brioche Croutons

Butternut Squash Bisque GF/V
Cranberry Coulis, Toasted Pumpkin Seeds

Roasted Mushroom Bisque V
Colorado Wild Mushrooms, Sage, Brioche Croutons

Minestrone Soup V
Rich Tomato Broth, Broadmoor Farms Vegetables,
White Beans, Gnocchetti

SALADS

Broadmoor Farms Greens GF/CN/V
Poached Pear, Candied Walnuts
Humbolt Fog Cheese, Port Wine Vinaigrette

Heirloom Tomato Caprese V
Fresh Mozzarella, Basil, Rosemary Grissini
Olivewood Balsamic, Extra Virgin Olive Oil

Arkansas Valley Roasted Heirloom Beets GF/CN/V
Haystack Mountain Colorado Goat Cheese
Candied Walnuts, Arugula, Balsamic Dressing

Little Gem Lettuce GF
Smoked Bacon, Local First Snow Goat Cheese
Toybox Tomatoes, Broadmoor Dressing

Broadmoor Caesar
Romaine Hearts, Oven Dried Tomatoes
Shaved Parmesan, Croutons, Caesar Dressing

Mediterranean Salad GF/VEGAN
Lettuce Bouquet, Sliced Heirloom Tomatoes
Marinated Artichokes, Mixed Marinated Olives
Tomato Oregano Vinaigrette

ENTREE OPTIONS (Select 1)

SINGLE ENTREES

Grilled Beef Tenderloin - \$144
Maitre d'Hotel Butter GF
Creamy Buttermilk Mashed Potatoes
Jumbo Asparagus, Red Onion Marmalade
Oven Dried Tomato, Bordelaise

Roasted Colorado Rack of Lamb - \$149
Horseradish Butter GF
Wild Mushroom Ragout, Oven Roasted Broccolini
Yukon Potato & Gruyere Casserole, Lamb Jus

Red Wine Braised Beef Short Rib - \$136
Apple Chutney GF
Creamy Anson Mills Yellow Corn Grits, Wild Mushroom
Fricassee, Green Beans, Apple Bordelaise

Black Forest Berkshire Pork Chop - \$142
Smoked Pepper & Tasso Butter GF
Low Country Vegetable Gumbo, Potato Cake

Smoked Bacon Wrapped Venison Loin - \$151
Potato Gnocchi, Butternut Squash, Broccoflower, Sage,
Toasted Pine Nuts, Red Currant Venison Jus

Parmesan, Herb & Garlic Chicken Breast GF - \$120
Roasted Garden Vegetable Ratatouille, Polenta Cake
Tomato Chicken Jus

Mushroom & Rosemary Stuffed Chicken Breast GF - \$128
Ragout of Wild Mushrooms, Cipollini Onions & Fingerling
Potatoes, Wilted Spinach & White Wine Chicken Jus

Rocky Mountain Red Trout Oscar - \$142
Maryland Crab Cake, Jumbo Asparagus, Roasted Fingerling
Potatoes, Tomato Confit, Béarnaise Sauce

White Wine Marinated Roasted Atlantic Salmon - \$124
Maitre d'Hotel Butter GF, Green Bean Bundle, Potato Cake
White Wine Brown Butter Sauce

Roasted Atlantic Salmon, Fennel Glaze GF - \$126
Mashed Sweet Potatoes, Wilted Baby Kale Greens
Fennel & Apple Chutney, Pernod Sauce

Day Boat Halibut, Citrus Glaze GF - \$150
Spanish Paella, Rock Shrimp, Mussels, Roasted Garlic, Tomatoes
& Piquillo Peppers, Green Bean Bundle

Pan Roasted Farm Raised Striped Bass GF/DF - \$132
Coconut Steamed Jasmine Rice, Ginger Scented Baby Bok
Choy & Carrots, Mango-Roasted Jalapeno Relish

Olive Oil Roasted Day Boat Swordfish GF/DF - \$138
Slow Cooked White Beans, Cherry Tomatoes
Pickled Red Onions, Bacon, Olive Oil White Wine Broth

All food and beverage is subject to a taxable service charge of 24%, applicable Sales Tax/PIF.
GF/Gluten Free • DF/Dairy Free • CN/Contains Nuts • V/Vegetarian

PLATED DINNER CONTINUED

Served at your table with per person pricing. Pricing includes a choice of an appetizer, soup or salad, entree, and dessert. Dinners are served with a selection of Broadmoor Bakery breads, butter, and freshly brewed coffee, decaffeinated coffee and assorted teas. Entree pricing is reflective of a four-course menu.

DUET ENTREES

Grilled Beef Tenderloin +
White Wine Marinated, Roasted Atlantic Salmon GF - \$150
Wild Mushroom Risotto Cake, Sautéed Colorado
Mushrooms, Jumbo Asparagus, Red Onion
Marmalade, Peppercorn Jus

Grilled Beef Tenderloin +
Garlic Poached Jumbo Prawns - \$155
Sweet Potato Cake, Wilted Greens, Broccolini
Apple Chutney, Cider Scented Beef Jus

Grilled Beef Tenderloin + Maryland Crab Cake - \$157
Ancho Lime Butter, Grilled Corn & Cotija Creamy Grits
Grilled Baby Zucchini, Smoked Tomato Beef Jus

Garlic Butter Poached Jumbo Prawns +
Day Boat Halibut, Lemon Butter GF - \$160
Slow Cooked White Beans
Braised Baby Greens, Lemon, Garlic, Olive Oil

Red Wine Braised Beef Short Rib +
Garlic Butter Poached Jumbo Prawns GF - \$142
Creamy Anson Mills Yellow Corn Grits
Glazed Tri Color Carrots, Toasted Pecans
Red Wine Beef Jus

Roasted Colorado Rack of Lamb +
Rocky Mountain Red Trout Horseradish Butter, GF - \$158
Yukon Potato, Onion & Tomato Casserole
Oven Roasted Broccolini, Lamb Jus

VEGAN & VEGETARIAN ENTREES

Penne Pomodoro, Classic Tomato Sauce DF

Risotto ai Funghi GF
Wild Mushrooms, Parmigiano Reggiano

Potato Gnocchi
Oven Dried Tomatoes, Baby Zucchini
Italian Black Olives, Basil, Garlic, Tomato Sauce

Risotto con Finocchio V
Caramelized Fennel, Ricotta
Garden Vegetable Ratatouille
Basil Pesto, Olive Oil, Warm Couscous

Canestri Primavera DF
Country Noodle, English Peas, Sugar Snap Peas
Asparagus, Fava Beans Pesto

Buddha Bowl GF/VEGAN
Tofu, Brown Rice, Chickpeas, Lentils, Quinoa
Grilled Mushroom, Edamame, Sweet Potato
Steamed Cabbage & Vegetables

DESSERT OPTIONS (Select 1)

Palet d'Or CN/GF
62% Cocoa Chocolate Mousse
Flourless Chocolate Cake, Hazelnut Crunch
Salted Caramel Chantilly

Dulcey Panna Cotta CN
Tropical Fruit Compote, Almond Streusel
Rum Whipped Cream

Raspberry Cheesecake Parfait
Whipped Cream Cheese Mousse, Raspberry
Gelee, Chambord Soaked Lemon Cake

Dark Chocolate Royal
Brownie Bisquit, 64% Cocoa Chocolate Mousse
Passion Fruit Curd, Mango Coulis

Baba au Rum
Enriched Brioche soaked with an aromatic Rum
Syrup, Vanilla Custard, Blackberry Compote

Carrot Cake CN
Cream Cheese Mouseline
Spiced Pineapple Compote

PLATED DINNER ENHANCEMENTS:

CHEESE COURSE

Perfectly Curated & Matured Cheeses from Colorado
House Made Fig Marmalade, Dried Apricots
Toasted Cashews, Fresh Grapes, Toasted Baguette
ADD \$16 PER PERSON TO THE PLATED MENU PRICE

PETIT FOURS (CN)

Pate de Fruit, Chocolate Cocoa Nib Tablets, Mini
Madeleines
Salted Caramels, Chocolate Truffles
ADD \$12 PER PERSON TO THE PLATED MENU PRICING

All food and beverage is subject to a taxable service charge of 24%, applicable Sales Tax/PIF.
GF/Gluten Free • DF/Dairy Free • CN/Contains Nuts • V/Vegetarian

COLORADO BEVERAGE STATIONS

Each station will feature the beverages and an attendant to describe them.

A \$500 set up/service charge will be applied for each station.

BEER TASTING STATION

Products will be billed on consumption at a rate of \$8.50 per beer.

Seven Falls Prospector's Pick Kolsch, Red Leg Brewery

This is a prime example of how a Kolsch should taste. Clean, crisp, easy drinking with a slightly dry finish. (5.3% ABV)

Mama's Lil Yella Pils, Oskar Blues Brewery

Mama's Lil Yella Pils is an uncompromising, handcrafted version of the great Pilsner beers of Bavaria and Bohemia. Unlike mass-market pilsners diluted with corn and rice, Mama's is built on pilsner and honey malt, then hopped with Saaz and Aramis hops. (4.7% ABV)

Compass IPA, Bristol Brewery

This India Pale Ale brings together copious amounts of Columbus, Chinook, and Cascade hops in a tasty combination that lingers through the finish and beyond. (6.9% ABV)

Beehive Honey Wheat, Bristol Brewery

Sunshine in a glass. This American Wheat uses less two-row and more Munich malt for depth, and softens the edges with the lightness of wheat. Local Black Forest honey adds character without sweetness.

90 Shilling Ale, Odell Brewery

A medium-bodied amber ale with a distinct burnished copper color and a deeply pleasant aroma. The name 90 Shilling comes from the Scottish method of taxing beer. Only the highest quality beers were taxed 90 Shillings. We think you will find this original ale brilliantly refreshing and worth every shilling.

LIQUOR TASTING STATION

Products will be billed on consumption at \$12 per 1 ounce tasting pour.

Breckenridge Bourbon

Deep honey-amber hue with warm, pronounced aromas of under-ripe banana and brown sugar, with spicy notes of white pepper and toasted sesame. Light body with warm texture and long sweet oak, vanilla finish with a touch of bitterness to balance.

Leopold Bros. Rocky Mountain Blackberry Liquor

Using blackberries from the northwestern region of the Rocky Mountains, Leopold Bros. creates a rich and complex liqueur that can be enjoyed in cocktails and cooking.

291 Colorado Bourbon Whiskey

291 Colorado Bourbon is a one year, barrel-aged whiskey distilled in a copper pot still. Finished with charred, Colorado aspen staves.

291 American Whiskey

Pre-prohibition style whiskey distilled in a copper pot still. Short-aged in a toasted American white oak barrel for five months. Short aging brings fruit forward, while the copper still provides a fresh leather cut finish.

Axe and the Oak Colorado Mountain Bourbon Whiskey

Axe and the Oak Distillery's flagship spirit. This bourbon whiskey is created with a beautiful blend of local, malted grains, then aged in American White Oak barrels. The result features vanilla and butterscotch on the nose, with subtle pepper notes and a lingering, caramel finish.

BARS

For each Bar (Cash or Hosted) there will be a Bar/Cashier Set-Up Fee of \$150 for the first 2-hour period. After the initial 2-hour period, there will be a \$50 per hour charge for each Bartender and each Cashier. There is a minimum of two hours for each. Bartenders and Cashiers are staffed at a ratio of 1 each per 100 guests.

Classic • \$12/DRINK

Buffalo Trace Bourbon
Jack Daniels Whiskey
Dewar's Scotch
Ole Overholt Rye
Beefeater Gin
Stoli Vodka
Seagram's 7 Canadian Whiskey
Bacardi Superior Rum
1800 Silver Tequila

Premium • \$15/DRINK

Knob Creek Bourbon
Chivas Regal Scotch
Glenlivet 12-year Single Malt Scotch
Tanqueray 10 Gin
Ketel One Vodka
Crown Royal Whiskey
Mt. Gay Rum
Herradura Tequila

Wine Cellar Selections

\$49/BOTTLE
Chateau Souverain Cabernet Sauvignon
Banfi "Le Rime" Pinot Grigio
Kenwood Russian River Pinot Noir
Chateau Souverain Chardonnay

MOCKTAILS | \$10 per drink

Blackberry Mojito

Fresh sweetened blackberry puree, mint, and seltzer ~ with a blackberry, mint and lime garnish.

Naranja Sanguina

Blood orange juice, lime, mint and seltzer

Sparkling Cranberry

Cranberry juice unsweet, ginger beer, an orange slice, and sugared rim.

Ginger Ramona

Lemonade, ginger beer, ginger ale, basil, lemon juice, and honey syrup.

Domestic Beers • \$7.50/DRINK

Samuel Adams
Coors Light

Imported Beers

\$8.50/DRINK
Corona
Stella Artois
Clausthaler

Microbrew Beers • \$8.50/DRINK

Bristol Compass IPA
New Belgium Fat Tire Amber Ale
Seven Falls Prospector's Pick Kolsch

After Dinner Cognac and Cordial Selections • \$14/DRINK

Amaretto Di Saronno
Bailey's Irish Cream
Sambuca Romano
Kahlua
Courvoisier VS

Refreshments

Assorted Soft Drinks to Include Diet
\$4.95 EACH
Sparkling Mineral Waters
\$4.95 EACH
Assorted Fruit Juices
\$4.95 EACH
Energy Drinks
\$6.00 EACH

Spencer's Martini Club

A selection of Classic Martinis featuring Belvedere Classic and flavored Vodkas
\$15/DRINK

Cigar Selections

From the Humidor
CIGARS RANGE IN PRICE FROM \$16-\$30/CIGAR
A great selection of vintage cigars are available upon request from the Humidor of The Hotel Bar. Please give your Conference or Catering Manager 10 days or more notice to accommodate your cigar needs.

WINE LIST

BROADMOOR SELECTIONS

Sparkling Wine

Bouvet Brut, Loire Valley, France \$49
Le Colture, Brut, Prosecco, Italy \$54
Francois Montand Brut Rose, Jura, France \$55
Mumm Napa Brut Prestige \$60
Schramsberg Blanc de Blanc, California, USA \$89

Pinot Gris/Grigio

Banfi, "Le Rime", Italy \$49
Maso Poli, Italy \$56
MacMurray, Russian River Valley, California, USA \$62
Santa Margherita, Italy \$79

Sauvignon Blanc

Brancott, Marlborough, New Zealand \$50
Kim Crawford, Marlborough, New Zealand \$55

Reisling/Rose

Dr. Loosen, "L", Mosel, Germany \$48
M.Chapoutier Belleruche Rose, Cotes-Du-Rhone, France \$50
Hitching Post 'Pinks' Rose, Central Coast Ca, USA \$52
Fleur de Mer Rose, Cotes de Provence, France \$59

Chardonnay

Chateau Souverain, California, USA \$49
Kendall-Jackson "Vintner's Reserve", California, USA \$50
La Crema, Sonoma Coast, California, USA \$58
Sonoma Cutrer, Russian River Valley, California, USA \$69
Jordan, Russian River Valley, California, USA \$84

Pinot Noir

Kenwood, Russian River Valley, Sonoma, California, USA \$49
Kendall Jackson "Vintner's Reserve", California, USA \$55
Erath, Willamette Valley, Oregon, USA \$59
Meiomi, California, USA \$62
La Crema, Monterey County, California, USA \$64
Battle Creek, Unconditional, Willamette Valley, Oregon, USA \$72

Merlot & Blends

Raymond, "R Collection", Napa Valley, California, USA \$48
Markham, Napa Valley, California, USA \$69

Cabernet Sauvignon & Blends

Chateau Souverain, California, USA \$49
Kendall Jackson, "Vintners Reserve", California, USA \$55
Louis Martini, Sonoma County, California, USA \$62
Ferrari-Carano, Alexander Valley, California, USA \$86
Hess, "Allomi", Napa Valley, California, USA \$99

Zinfandel & Blends

Edmeads, Mendocino \$58
The Prisoner, Napa Valley, California, USA \$99

Syrah & Shiraz

Peter Lehmann, McLaren Vale, Australia \$48

Malbec

Trapiche Broquel \$52
Reunion, Mendoza, Argentina \$57

PREMIUM WINES

Sparkling Wine

Perrier Jouët, Grand Brut, Champagne, France \$110
Veuve Cliquot, "Yellow Label", Champagne, France \$145
Moët & Chandon, "Rose Imperial", Champagne, France \$155

Sauvignon Blanc

Cloudy Bay, Marlborough, New Zealand \$120

Chardonnay

Stags' Leap Winery, Napa Valley, California, USA \$100
Far Niente, Napa Valley, California, USA \$130

Pinot Noir

J. Christopher, Dundee, Willamette Valley, Oregon, USA \$100
Domaine Drouhin, Willamette Valley, Oregon, USA \$120

Cabernet Sauvignon & Blends

Penfolds Bin 389 "Baby Grange", Australia \$130
Jordan, Alexander Valley, California, USA \$130
Heitz, Napa Valley, California, USA \$140
Silver Oak, Alexander Valley, California, USA \$160