



MEETING MENU

## Pure Meetings



## THE HOTEL

Playful yet sophisticated, The Magnolia is the ultimate balancing act between history and modern existence. Restored to reflect its original appearance, this landmark edifice built in 1910 includes original architectural masonry details and an exterior clock reminiscent of 17th Street's past as the "Wall Street of the West." Where historic details add interest to the chic design of our thoughtfully appointed rooms, pure hospitality awaits in the center of downtown at Magnolia Denver, a Tribute Portfolio Hotel.

## LOCATION

The Magnolia, centrally located in the heart of downtown Denver, is adjacent to the Historic District, home to sumptuous restaurants and dramatic nightlife of 16th Street Mall, Ballpark District, and LODO's booming restaurant scene. Comfortable and inviting, we're close to everywhere you want to be, including Coors Field, Empower Field at Mile High Stadium and the Pepsi Center. No visit would be complete without a stop in at our on-site restaurant Harry's, a historic local restaurant offering casual dining in a sophisticated setting with a seasonal menu of small plates and entrees.

## ACCOMMODATIONS

Your room is invitingly warm and spacious with delicate, yet dramatic touches. Large historic windows bring in the Denver sunlight, while the 10-foot-high ceilings truly feel like you are living as a Denverite in your downtown apartment. The Magnolia is home to 297 guestrooms including 43 double queens, 200 deluxe and larger premier kings, 26 spacious one-bedroom suites, 24 one-bedroom fireplace suites, 3 boardroom suites, and our gorgeous 2-bedroom Presidential Suite with full kitchen.

## VENUES

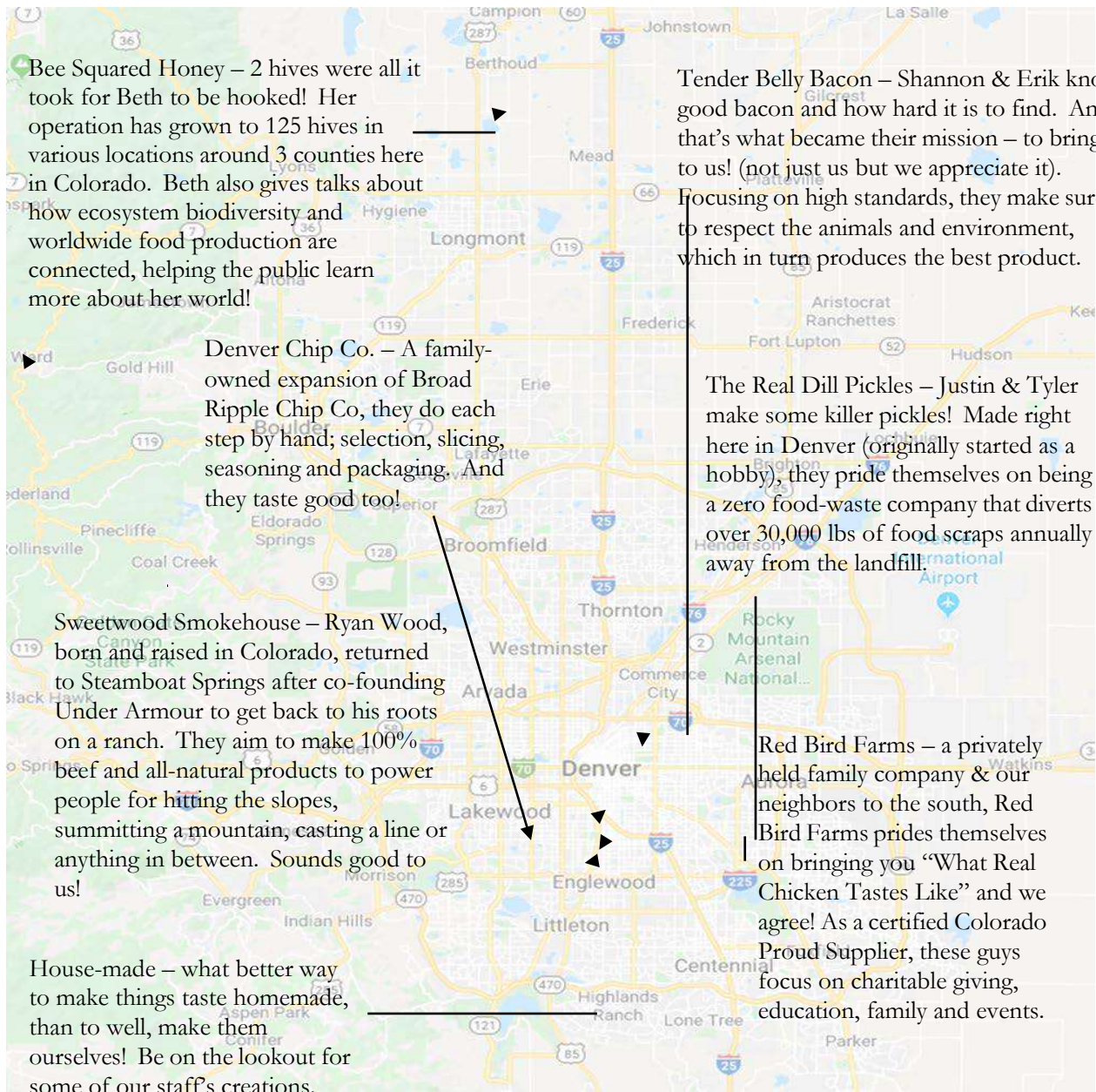
With over 13,000 square feet of meeting space, we have a venue to fit your needs. Located adjacent to the Hotel is the 17th by Magnolia ballroom. This space was formerly known as the US National/Guaranty Bank building which now serves as a newly renovated meeting space adorned with original architecture and glass ceilings letting in the natural light. 17th by Magnolia has 3,800 square feet of space and is the only street-level ballroom in Denver. The Larimer & Champa room, complete with an airwall, can convert into a bright open room of 1,800 square feet. The Stout room is perfect for meetings with 900 square feet. The Vault room, now with an exposed bank safe, the 700 square foot room, is ideal for a small meeting or intimate happy hour.

## GUEST COUNT

The Magnolia Hotel Denver requires an approximate guest count 15 days prior to your event. Your final guarantee of attendance is due 72 business hours prior to the event. At that point, it is possible to increase the guest count. If the number of guests exceeds the guarantee, appropriate charges will be incurred. All guest count reductions within the 72 hours prior to the event are non-refundable.

**A LITTLE BIT ABOUT OUR MENU...**

As a locally owned and operated hotel in Denver, we take great pride in our city and state. Having our guests enjoy the local food, culture and things to do around town brings us great joy. We have cultivated our catering menu thinking about what we like to put on our own family dinner table. Bringing you more local foods from our neighboring farms & businesses. A few of our favorites and a little bit about them are below. We hope you enjoy the local cuisine as much as we do, now we're hungry!



## BREAKFAST

### BUFFETS per person

Buffet offerings require a 15 guest minimum. Groups of less than 15 will incur a \$5 per guest charge.

<b>Magnolia Continental</b> Freshly baked pastries and assorted muffins (V) Sliced seasonal fruit and berries (V GF) Breakfast breads with whipped butter and fruit preserves (V) Served with orange and cranberry juice, freshly brewed Rainforest Alliance regular and decaffeinated coffee and Celestial Seasonings Teas. *Does not require a 15 person minimum	<b>28</b>
<b>Colorado Blue Sky (Magnolia Continental, plus)</b> Steel cut oatmeal (V) Free range egg frittata (V GF) Greek yogurt with Colorado Bee Squared Honey (V GF) House-made granola (V)	<b>32</b>
<b>Pueblo (Magnolia Continental, plus)</b> Build your own breakfast tacos Free range scrambled eggs with sour cream and scallions (V GF) Denver Polidori chorizo hash Assorted toppings House-made green chile (pork or vegetarian) (GF) Corn and flour tortillas	<b>34</b>
<b>Denver (Magnolia Continental, plus)</b> Denver scramble (V) Free range eggs, ham, bell peppers, onion and cheddar Tender Belly bacon (GF) Green chili hash browns (V GF)	<b>36</b>
<b>The Mag Way (Magnolia Continental, plus)</b> Free range scrambled eggs with crème and fresh herbs (V GF) Choice of: Tender Belly bacon, Polidori chorizo, Continental chicken and spinach sausage or breakfast sausage (GF) Hash browns (V GF) Greek yogurt with Colorado Bee Squared honey (V GF) House-made granola (V)	<b>38</b>

## BREAKFAST

### BUFFETS per person

Buffet offerings require a 15 guest minimum. Groups of less than 15 will incur a \$5 per guest charge.

<b>Omelet and Burrito Bar (Magnolia Continental, plus)*</b>	<b>45</b>
Cooked-to-order omelets & burritos	
Free Range eggs & egg whites (V GF)	
Optional additions: ham, Tender Belly bacon, sausage, Polidori chorizo, onions, bell peppers, mushrooms, tomatoes, cheddar, pepper jack cheese	
Corn and flour tortillas	
Choice of: Hector's house-made salsa, pork green chili or vegetarian green chili (GF)	
Choice of: Tender Belly bacon, Polidori chorizo, Continental chicken and spinach sausage or breakfast sausage (GF)	
Hash browns (GF)	

<b>Aspen (Magnolia Continental, plus)*</b>	<b>60</b>
Assorted bagels with whipped cream cheese (V)	
Cooked-to-order omelets and eggs	
Free Range eggs & egg whites (V GF)	
Optional Additions: ham, Tender Belly bacon, sausage, Polidori chorizo, onions, bell peppers, mushrooms, tomatoes, cheddar, pepper jack cheese	
Green chili hash browns (V GF)	
Choice of: Tender Belly bacon, Polidori chorizo, Continental chicken and spinach sausage or breakfast sausage (GF)	
French toast (V)	
Seasonal mixed greens salad with multiple dressings (V)	
Shrimp cocktail (GF)	
Tarragon chicken salad and onion Kaiser roll half sandwiches	
Baked brie with Colorado preserves	
Fresh baked rolls and whipped butter	

\*25 person minimum required

\*A Chef Attendant for a fee of \$125 per is required for all stations, 2 hour maximum

### BREAKFAST ENHANCEMENTS

Enhance your group's breakfast with any of the following add-ons.

These options are not available à la carte.

<b>The New Yorker</b>	<b>14</b>
Assorted bagels, and cream cheese spreads, smoked salmon with tomatoes, red onions & capers	

## BREAKFAST

### BUFFETS per person

Buffet offerings require a 15 guest minimum. Groups of less than 15 will incur a \$5 per guest charge.

<b>Protein Addition</b>	<b>6</b>
Select one of the following protein items: Tender Belly bacon, Polidori chorizo, Continental chicken and spinach sausage or breakfast sausage (GF)	
<b>Scrambled Egg Whites with Spinach (V GF)</b>	<b>8</b>
<b>Farm Fresh Whisked Eggs with Fresh Herbs (V GF)</b>	<b>7</b>
<b>Fresh Whole Fruit (V GF)</b>	<b>4</b>
<b>Steel Cut Oatmeal (V GF)</b>	<b>6</b>
Made with cinnamon and served with raisins & brown sugar	
<b>Breakfast Burritos</b>	<b>10</b>
<b>Breakfast Sandwiches</b>	<b>10</b>

## SNACK TIME

### BREAKS per person

All breaks are served with assorted soft drinks, including: Rocky Mountain Sodas, Izze Sparkling waters, soft drinks, and Vitamin Waters unless otherwise specified.

Breaks require a 15 guest minimum. Groups of less than 15 will incur a \$5 per guest charge.

<b>Lookout Mountain Hike (V)*</b>	<b>17</b>
Build your own trail mix with house made granola, assorted dry fruits, nuts, grains and chocolate chips.	
<b>Cherry Creek (V)</b>	<b>18</b>
Chef's selection of seasonal sliced and whole fruits Greek yogurt with Colorado Bee squared honey House-made granola	
<b>Pop In the City (V GF)*</b>	<b>18</b>
Freshly popped popcorn in 3 different flavors. white cheddar, sea salt caramel and plain buttered	
<b>East Colfax (V)</b>	<b>17</b>
Assortment of donuts and donut holes with various toppings and dipping sauces Rainforest Alliance certified coffee (regular and decaf)	
<b>Rocky Mountain</b>	<b>25</b>
Steamboat Springs Sweetwood beef jerky Denver Chip Company potato chips The Real Dill pickles Honey Bunches bars	
<b>NoCo (V)</b>	<b>26</b>
Chef's selection of seasonal sliced and whole fruits Artisan local, domestic and international cheese board Assorted olives Artisan crackers and breads basket	
<b>SoCo (V GF)</b>	<b>20</b>
Fresh corn tortilla chips Hector's house-made salsa Pico de gallo House-made guacamole Chile Con Queso Grilled pineapple with chile powder	

## SNACK TIME

### BREAKS per person

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Breaks require a 15 guest minimum. Groups of less than 15 will incur a \$5 per guest charge.

<b>Elevation Breaker (V)*</b>	<b>20</b>
Assorted Clif and Kind bars	
Whole fruit	
Vegetable crudité with hummus and ranch	
<b>Coors Field (V)*</b>	<b>18</b>
Assorted individual bags of chips, pretzels, peanuts and candy bars	
<b>The Med (V GF)</b>	<b>20</b>
Hummus: roasted garlic, red pepper and pesto	
Tzatziki, pita chips	
Crudité	

\*Does not require a 15 person minimum

### UPON CONSUMPTION per item

Granola bars (V)	5
Individual yogurt (V GF)	5
Granola and yogurt parfaits (V)	7
Assorted ice cream treats (V)	7
Assorted candy bars	5
Mixed nuts per pound (V GF)	30

### UPON CONSUMPTION per dozen

Fresh baked assorted muffins and breads (V)	44
Gourmet danishes and pastries (V)	44
Flakey croissants with marmalade and butter (V)	44
Bagels with whipped cream cheese (V)	42
Fresh baked brownies or fresh baked cookies (V)	45
Fresh baked cinnamon rolls (V)	46

### UPON CONSUMPTION per person

Garden vegetable crudité with red pepper hummus (V GF)	9
Pretzel Time: plain mini pretzels and yogurt pretzels (V)	5
Tex-Mex: tortilla chips, fresh pico de gallo and Hector's house-made salsa (V GF)	7
Seasonal sliced and whole fruits (V GF)	10

All items are subject to a service fee and appropriate sales tax. Prices subject to change without notice.



## HYDRATION STATION

### PACKAGES per person

#### Quench Your Thirst

Still, and/or sparkling bottled water, assorted soft drinks, fruit infused sparkling water

Half day	16
Full day	30

#### Wired

Freshly brewed Rainforest Alliance regular and decaffeinated coffee and Celestial Seasonings Teas

Half day	16
Full day	30

#### Daydreamer

Freshly brewed Rainforest Alliance regular and decaffeinated coffee and Celestial Seasonings Teas, still, and/or sparkling bottled water, assorted soft drinks products, fruit infused sparkling water

Half day	20
Full day	38

### UPON CONSUMPTION per gallon

Freshly brewed Rainforest Alliance coffee	75
Freshly brewed Rainforest Alliance decaffeinated coffee	75
Selection of Hot Celestial Seasonings teas	75
Lemonade	44
Iced tea	44
Fruit punch	44
Fruit infused water	32

### UPON CONSUMPTION per item

Assorted soft drinks	4.5
Bottled water	5
Individual Milks: 2%, skim, or chocolate	4
Gatorade®	6
Energy drinks	5
Vitamin Water®	7
Sparkling mineral water	6
Bottled Juices: orange, apple, cranberry	6
Zyko Coconut Water	8
Assorted local Rocky Mountain Soda	8
Izze Sparkling Juice	6
Hiball Sparkling Energy Water	8

## LUNCH

### **BUFFETS per person**

All Lunch Buffets are served with fresh brewed iced tea and ice water.

Lunch Buffet offerings require a 15 guest minimum.

Groups of less than 15 will incur a \$5 per guest charge.

### **Ranch Hand**

45

Yukon Gold smashed potato salad (V GF)

Assorted sliced artisan breads (V)

Smoked turkey breast, oven roasted ham, peppered pastrami, genoa salami (GF)

Provolone, gruyère, cheddar, pepper jack slices (V)

Fresh tomato, lettuce, onion, pickles (V GF)

Giardiniera, dijon aioli, garlic aioli, pesto (V GF)

Individual bags of chips (V GF)

Assorted miniature cheesecakes (V)

### **Farmers Market**

47

Mediterranean bowtie pasta salad (V)

Fresh spring mix, romaine, spinach (V)

Toppings: chopped Tender Belly bacon, grilled Red Bird Farms chicken, bay shrimp, oven roasted ham, edamame, carrots, cucumbers, cherry tomatoes, hard boiled eggs, garbanzo beans, sunflower seeds, croutons

Feta, cheddar, bleu cheese (V)

French baguette (V)

Selection of dressings (V)

Delectable bite sized desserts (V)

### **In a Rush**

36

Available to-go or displayed at no additional charge

Includes bag of local kettle cooked potato chips, gourmet cookie, and bottled water or soft drink

Choose Two:

Club: smoked turkey, local Tender Belly bacon, lettuce, tomato and mayonnaise on Sourdough

Muffuletta: Italian cured meats, olive tapenade and provolone cheese on Italian bread

Turkey: turkey, smoked gouda, cranberry aioli, lettuce and tomato on a flaky croissant

Chicken Salad: tarragon chicken salad, minced onion, celery, butter lettuce and tomato on onion Kaiser roll

Tuna: tangy tuna salad, cucumber, cheddar, Dijon mustard, tomato and lettuce on whole wheat Kaiser roll

Hummus: red pepper hummus, tabbouleh, daikon sprouts and tzatziki on a pita (V)

Veggie: avocado, sprouts, tomatoes, smoked provolone and balsamic glaze drizzle wrapped in a whole wheat tortilla (V)

\*Does not require a 15 person minimum

## LUNCH

### **BUFFETS per person**

All Lunch Buffets are served with fresh brewed iced tea and ice water.

Lunch Buffet offerings require a 15 guest minimum.

Groups of less than 15 will incur a \$5 per guest charge.

#### **Mesa Verde**

48

Citrus and jicama chop salad (V)

Carne Asada (GF)

Red Bird Farms chicken fajitas with onions and peppers (GF)

Spanish rice (V GF)

Corn (GF) and flour tortillas(V)

Fresh pico de gallo, sour cream, guacamole, fresh limes, shredded lettuce, radishes, shredded cheddar, shredded pepper jack (V GF)

Churros dusted with cinnamon and sugar (V)

#### **North Denver**

48

Capresé salad with mozzarella, vine ripe tomatoes, basil and balsamic reduction (V GF)

Caesar salad with crisp romaine, shaved Grana Padano, garlic croutons and Caesar dressing

Red Bird Farms grilled chicken marsala (GF)

Penne with fresh tomatoes, olive oil, garlic, crushed chiles, and fresh basil (V)

Garlic bread (V)

Tiramisu (V)

#### **Breckenridge**

48

Cool and crisp coleslaw (V GF)

Hickory smoked beef brisket (GF)

Charbroiled Red Bird Farms chicken (GF)

Country style baked beans (GF)

Sweet watermelon (V GF)

Jalapeno cheddar cornbread (V)

Fresh berry trifle (V)

Breckenridge bourbon BBQ sauce, Carolina mustard BBQ sauce (V GF)

#### **Off to Market**

48

Farmer's greens, heirloom cherry tomatoes, English cucumbers, radishes with red wine vinaigrette (V GF)

Red Bird Farms lemon chicken with garlic and herbs (GF)

Braised tri-tip with heirloom carrots, cipollini onion, celery and a red wine reduction (GF)

Herb-roasted marble potatoes (V GF)

Chef's choice seasonal vegetables (V GF)

Fresh rolls and whipped butter (V)

Strawberry shortcake (V)

## LUNCH

### **BUFFETS per person**

All Lunch Buffets are served with fresh brewed iced tea and ice water.

Lunch Buffet offerings require a 15 guest minimum.

Groups of less than 15 will incur a \$5 per guest charge.

### **Colorado Creole**

**50**

Muffuletta Salad with olives, Giardiniera, celery, sun-dried tomatoes, peppers, onions, salami, ham and provolone (GF)

Andouille sausage, shrimp and chicken jambalaya (GF)

Creole slow cooked beef daube (GF)

Maque Choux southern style corn casserole (V)

Beignets with powdered sugar (V)

## LUNCH

### PLATED per person

Minimum of 15 guests required. Groups of less than 15 will incur a \$5 per guest charge.

Lunch (salad, entrée and dessert), includes freshly brewed iced tea and ice water.

### Salads – Choose One

Magnolia Caesar with house-made Caesar dressing and croutons

Spring mix with carrot, cherry tomato, cucumber with choice of red wine shallot vinaigrette or ranch (V GF)

Baby spinach salad with candied pecans, goat cheese, strawberries, aged sherry vinaigrette (V GF)

### Entrée – Choose One

**Wild Mushroom Risotto (V GF)** 35  
 Roasted baby heirloom carrots, and asparagus with a red pepper coulis

**Portobello Napoleon (V GF)** 36  
 Grilled vegetables, wilted garlic spinach, artichokes hearts with fresh mozzarella and a balsamic drizzle

**Red Bird Farms Chicken Marsala (V)** 38  
 Pan-seared with mushrooms, sun-dried tomatoes, demi-glace, roasted garlic whipped potatoes and haricot verts

**Charbroiled Free-Range Chicken Breast (GF)** 39  
 Lemon pepper pan jus, roasted asparagus, blistered tomatoes and fingerlings

**Blackened Scottish Salmon (GF)** 39  
 Creamy smoked cheddar polenta, broccolini and chive beurre blanc

**Rocky Mountain Rainbow Trout** 37  
 Garlic lemon butter, wilted spinach, and gnocchi

**Colorado Tri-tip** 39  
 Braised, vegetable succotash, chipotle barbeque sauce and macaroni and cheese

### Dessert – Choose One

Chocolate decadence cake with almonds (V)

New York cheesecake (V)

Carrot Cake (V)

Flourless chocolate torte (V GF)

## APPETIZERS

### PASSED per piece

Appetizers sold in increments of 25 pieces, prices listed are per 25 count

<b>Hot</b>	<b>125</b>
<ul style="list-style-type: none"> <li>Risotto arancini (V)</li> <li>Wild mushroom and parmesan tart (V)</li> <li>Spinach and swiss puff (V)</li> <li>Sesame chicken skewer (GF)</li> <li>Buffalo chicken skewer (GF)</li> <li>Vegetable egg roll (V)</li> </ul>	
<b>Hot</b>	<b>150</b>
<ul style="list-style-type: none"> <li>Coconut shrimp</li> <li>Petite beef or chicken wellington</li> <li>Mini crab cakes w/ cajun remoulade</li> <li>Brie and raspberry en crouete</li> <li>French onion soup boule</li> <li>Paella arancini</li> <li>Florentine stuffed mushrooms (V)</li> <li>Short rib crostini with horseradish creme</li> <li>Chicken quesadilla cone</li> </ul>	
<b>Cold</b>	<b>125</b>
<ul style="list-style-type: none"> <li>Local craft beer bacon (GF)</li> <li>Goat cheese stuffed peppadew peppers (V GF)</li> <li>Antipasto skewer (V GF)</li> <li>Roasted garlic hummus on a pita crisp (V)</li> <li>Mini dessert tarts (V)</li> </ul>	
<b>Cold</b>	<b>150</b>
<ul style="list-style-type: none"> <li>Smoked salmon salad in a cucumber cup (GF)</li> <li>Seared ahi tuna on a wonton w/ wasabi aioli</li> <li>Beef carpaccio on Lavosh with horseradish creme and capers</li> <li>Assorted dessert shots (V)</li> </ul>	

## STATIONS

Stations are offered as an enhancement to your reception or dinner and are not intended as a standalone offering and require a minimum 15 guests.

All carving stations served with fresh rolls and butter.

Groups of less than 15 will incur a \$5 per guest charge.

### DISPLAY STATIONS per item

**Baked Brie en Croûte** serves 20 (V) **180**

Served with cranberry orange chutney and artisan breads and crackers

**Whole Salmon Display** serves 50 (GF) **600**

Served with cucumber dill cream cheese mousse, classic accoutrements and herbed pita crisps

### DISPLAY STATIONS per person

**Seasonal Vegetable Display** (V GF) **14**

Served with chive sour cream, bleu cheese and hummus

**Antipasto Display** **18**

Selection of cured meats, marinated grilled vegetables, mixed olives, peppers, breadsticks and crackers

**Gourmet Cheese Display** (V) **16**

Variety of gourmet imported and domestic cheeses, crackers, baguette and focaccia

**Old School** **22**

Mini grilled cheese sandwiches with tomato soup shooters, mini all beef hot dogs and white cheddar mac n' cheese

**Seafood Bar** (GF) **28**

Jumbo shrimp, snow crab claws, smoked scallops, cocktail sauce and assorted accompaniments

\*Minimum of 25 people required.

**Viennese Display** (V) **25**

Vast array of chef's choice market style desserts and pastries.

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### CARVING STATIONS each

**Garlic and Herb Roasted Turkey Breast\*** serves 30 (GF) **400**  
 Served with orange, cranberry chutney and gravy

**Roasted Garlic and Black Pepper Crusted Strip\*** serves 25 (GF) **475**  
 Served with demi-glace and cognac sauce

**Herb Crusted Prime Rib of Beef\*** serves 25 (GF) **500**  
 Served with au jus and horseradish creme

**Smoked Paprika and Dijon Rubbed Pork Loin\*** serves 25 (GF) **425**  
 Served with chipotle barbeque and stone ground mustard

**Bourbon and Maple Glazed Ham\*** serves 30 (GF) **425**  
 Served with assorted mustards

### ACTION STATIONS per person

**Mac & Cheese Station\*** **30**  
 Toppings include: spicy Denver beer bacon, lobster, blackened chicken, wild mushrooms, broccoli florets, asparagus tips, tomatoes, fresh herbs, white truffle oil & assorted cheeses, accompanied by bread sticks & parmesan cheese

**Fajitas Your Way\*** **25**  
 Marinated grilled beef and chicken, sautéed onions and bell peppers, shredded cheddar and jack cheese, diced tomatoes, sour cream, guacamole, and pico de gallo, warm flour tortillas

\*A Chef Attendant for a fee of \$125 per is required for all stations, 2 hour maximum



## DINNER

### BUFFETS per person

Dinner buffet selections include assorted breads and rolls, freshly brewed coffee or iced tea and ice water. Minimum of 15 guests required for the Dinner buffets. Groups of less than 15 will incur a \$5 per guest charge.

#### Colorado National

67

Acadian blend baby greens with English cucumber, heirloom cherry tomatoes, blue cheese, slivered red onion and herb vinaigrette (V GF)  
 Spinach salad with Roma tomatoes, fried onions, warm bacon and balsamic dressing (GF)  
 New York strip loin oven roasted with brandy peppercorn demi (GF)  
 Scottish Salmon, pan-seared with citrus beurre blanc (GF)  
 Roasted garlic whipped Yukon gold potatoes (V GF)  
 Seasonal vegetables (V GF)  
 Individual chocolate mousse cakes and raspberry cheesecakes (V)

#### Bank Teller

55

Iceberg wedge salad with bleu cheese crumbles, tomato, diced red onion, bacon lardons and dressing  
 Tomato basil bisque with house-made croutons (V)  
 Red Bird Farm chicken thigh vesuvio  
 Short rib with red wine reduction (GF)  
 Baked macaroni & cheese with breadcrumbs (V)  
 Braised green beans with bacon (GF)  
 Fruit cobbler (V)

#### Stockbroker

65

Magnolia Caesar with Grana Padano, croutons and house-made dressing  
 Caprese salad with fresh mozzarella, vine-ripened tomatoes, basil leaves and balsamic reduction (V GF)  
 Frenched chicken pan-seared with a merlot soaked tart cherry pan sauce (GF)  
 Medallions of beef tenderloin with gorgonzola and demi-glace  
 Roasted marble potatoes with garlic and herbs (V GF)  
 Seasonal vegetables (V GF)  
 Chocolate truffles and assorted bite size desserts (V)

## DINNER

### PLATED per person

Plated dinners include assorted breads and rolls, fresh brewed coffee or iced tea and ice water.

Please select one choice of soup or salad, maximum choice of two entrees, and one dessert.

An additional \$8 per person for additional entrée selection.

Plated dinners require a 15 guest minimum.

### Salads – Choose One

Acadian greens with smoked gouda, raspberry, roasted wild mushroom and raspberry sherry vinaigrette (V GF)

Mini iceberg wedge with bleu cheese, heirloom tomatoes, bacon and blue cheese dressing

Tomato & mozzarella caprese salad with fresh basil balsamic reduction (V GF)

### Entrées

<b>Butternut Squash Ravioli (V)</b>	<b>52</b>
Crispy Brussel sprouts and beurre noisette with sage, cream and topped with pepita seeds	
<b>Gnocchi (V)</b>	<b>52</b>
Sautéed with wild mushrooms, wilted garlic spinach, and sugar snap peas, drizzled with bleu cheese cream	
<b>Double Barrel Pork Chop</b>	<b>54</b>
Charbroiled with bourbon apple glaze and Moody Blue smoked bleu cheese Roasted garlic whipped potato, and broccolini	
<b>Frenched Red Bird Farm Chicken Breast (GF)</b>	<b>56</b>
Crispy skin seared, on a bed on tri-color quinoa pilaf, with roasted asparagus and a piccata sauce	
<b>Chicken Roulade</b>	<b>58</b>
Oven roasted with a wild mushroom, roasted garlic, and gremolata Whipped potatoes and haricot vert	
<b>Scottish Salmon (GF)</b>	<b>58</b>
Pan seared with fresh strawberries, shiitake mushroom, and a sherry shallot butter Roasted marble potatoes and broccolini	
<b>Seasonal White Fish L'Orange (GF)</b>	<b>60</b>
Pan seared with a Grand Marnier, white wine, and tarragon butter Creamy parmesan risotto and roasted asparagus	
<b>Charbroiled Denver Cut Steak (GF)</b>	<b>64</b>
Chimichurri, roasted bulb onions, fingerling potatoes and a vegetable medley	

All items are subject to a service fee and appropriate sales tax. Prices subject to change without notice.

## DINNER

### PLATED per person

Plated dinners include assorted breads and rolls, fresh brewed coffee or iced tea and ice water. Please select one choice of soup or salad, maximum choice of two entrees, and one dessert.

An additional \$8 per person for additional entrée selection.

Plated dinners require a 15 guest minimum.

**Colorado Cowboy Beef Tenderloin** 69  
 Coffee and soy rubbed and roasted tenderloin medallions, with scalloped potatoes and roasted root vegetables

**Petite Beef Tenderloin and Chicken Breast (GF)** 71  
 Cast Iron seared and served with creamy parmesan risotto, topped with demi and beurre blanc with broccolini

**Filet Mignon and Garlic Butter Prawns (GF)** 74  
 Served au Poivre, with roasted garlic whipped potatoes and asparagus

### Desserts – Choose One

Chocolate mousse cake (V)

Red velvet round (V)

Lemon meringue tart (V)

Apple cobbler tart (V)

Caramelo (GF)

## DESSERT TABLE

The dessert table offerings require a minimum of 15 guests.

Groups of less than 15 will incur a \$5 per guest charge.

**Viennese Display per person (V)** 25  
 Vast array of chef's choice market style desserts and pastries.

**Mini Dessert Tarts per item (V)** 5  
 Assortment of mini tarts (can be passed or displayed)

## BAR SELECTIONS

### Upon consumption per drink

A bartender fee of \$125 per 75 guests is applied to all beverage packages.

The cash bar package also requires a cashier at \$125 per 75 guests.

Cash bar prices include applicable sales tax.

	<b>Host Bar</b>	<b>Cash Bar</b>
<b>High Plains</b>	9 per drink	10 per drink
<b>5280 Mile High</b>	10 per drink	11 per drink
<b>The Rockies</b>	11 per drink	12 per drink
<b>Signature Wine</b>	9 per drink	10 per drink
<b>Premium Wine</b>	Market Price	Market Price
<b>Imported and Craft Beer</b>	8 per drink	9 per drink
<b>Domestic Beer</b>	7 per drink	8 per drink
<b>Soft Drinks</b>	5 per drink	6 per drink

Beverage Packages include one of the following liquor packages, signature or premium wines and a selection of domestic, imported and craft beers.

### Choices to be made:

#### Liquor

##### High Plains

Smirnoff Vodka  
 Bacardi Rum  
 Jose Cuervo Especial Silver Tequila

Seagram's Gin  
 Jim Beam Bourbon

##### 5280 Mile High

Breckenridge Vodka  
 Breckenridge Spiced Rum  
 Tequila

Breckenridge Gin  
 Breckenridge Bourbon Suerte

##### The Rockies

Grey Goose Vodka  
 Don Julio Blanco Tequila  
 Maker's Mark Bourbon  
 Ron Zacapa Aged Rum

Bombay Sapphire Gin  
 Johnnie Walker Black Scotch  
 Crown Royal Whisky

## BAR SELECTIONS

### Wine

#### Signature Wines

Canyon Road varietals; Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon

\*Sparkling wine available upon request.

#### Premium Wines

Please ask your servicing manager for our wine list

#### Specialty Bars

Thinking of a margarita bar, classic cocktails or a Bloody Mary bar? We can do it! Please ask your sales manager for some creative specialty bars and pricing.

Specialty bars require a minimum of 15 guests.

## AUDIO VISUAL

Please contact your servicing manager for any additional audio-visual needs. Prices listed are per day; rush delivery will incur an additional \$125 fee.

### Video

Screen Support Package; media wall or 6' screen, cabling and AV cart **135**

Tripod Screen; 6, 7- or 8-foot screen **65**

Deluxe LCD Package **650**

5000 Lumens projector, screen, VGA & HDMI cords, wireless slide advancer & AV cart

Standard LCD Package **500**

2500 Lumens projector, Screen, VGA & HDMI cords, wireless slide advancer & AV cart

Desktop Computer Speaker **80**

Tabletop Microphone **55**

Wired Handheld Microphone **65**

Wireless Handheld or Lavalier Microphone **165**

### Lighting

Mega Par Up Lighting **55**

### Meeting Accessories

Adhesive Backed Flip Chart with Markers **80**

ENVY 4500 Wireless Color Printer **125**

ENVY 4500 Ink Cartridges **45**

Extension Cord **13**

Executive Speaker Telephone **125**

Large (4X6) White Board with Markers **80**

Medium (3X4) White Board with Markers **65**

Polycom Conference Telephone **250**

Power Strip **13**

Acrylic Podium **150**

HDMI Cable **50**

Mac Adapter **25**

## EVENT & MEETING SPACE GUIDELINES

### Guest Count

The Magnolia Hotel Denver requires an approximate guest count 15 days prior to your event. Your final guarantee of attendance is due 72 business hours prior to the event. At that point, it is possible to increase the guest count. If the number of guests exceeds the guarantee, appropriate charges will be incurred. All guest count reductions within the 72 hours prior to the event are non-refundable.

### Service Charge and Taxes

**Food:** 25% Service Charge, 8% Sales Tax

**Alcoholic Beverage:** 25% Service Charge 8% Sales Tax

**Audio Visual:** 25% Service Charge 8.31% Sales Tax

### Additional Charges

\$250 labor charge fee for all events requiring rearrangement 24 hours prior and different set from the signed Banquet Event Order.

\$5 per package fee for receiving/storage of package, per day for packages arriving 3 or more days prior to the group's first meeting date and for packages stored 3 days or more after the last day of the group's final meeting date. Pallet fees apply as well, please inquire.

### Important Event Information

The menus in our packages are suggested selections. We would be pleased to customize menus to suit any taste and occasion. All Food & Beverage served in the Magnolia Hotel Denver and adjacent 17th by Magnolia, is to be provided by the Magnolia Hotel Denver.

The Magnolia Hotel Denver reserves the right to ask for valid photo identification from any guest to ensure legal age for consumption of alcoholic beverages. The Magnolia Hotel Denver reserves the right to refuse service to any guest who is, or appears to be, intoxicated. No outside alcoholic or non-alcoholic beverages are allowed.

In order to hold space on a definite basis, a signed contract is required. Space for the event is booked only for the times indicated. Should set up and tear down times be required, please specify at the time of booking. An additional labor charge will be assessed if you event requires numerous room changes.

The Magnolia Hotel Denver, its Meeting Space and 17th by Magnolia are a smoke-free environment. Smoking is only permitted outside in our designated smoking area.

All candles used must be in enclosed containers. Any decorations or signs may be displayed with supporting equipment. Use of tacks, staples, nails, tapes, adhesives, or anything that could mark the walls is not permitted.

The use of smoke, fog or dry ice will trigger the event space/building fire alarm. It is the Client's responsibility to provide the Magnolia Hotel Denver with advance notice of smoke, fog and/or dry ice that will be used in their event(s). Failing to inform the Event Manager, and subsequently activating the space/building fire alarm is an offense that will result in a \$1,000 charge to the group.

All items are subject to a service fee and appropriate sales tax. Prices subject to change without notice.