



AUTOGRAPH
COLLECTION®
HOTELS

BANQUET MENU

THE ELIZABETH HOTEL: AN AUTOGRAPH COLLECTION

THE ELIZABETH HOTEL IS LIKE NOTHING ELSE, AND YOUR ENSEMBLE WILL BE NO EXCEPTION.

The Elizabeth Hotel, Autograph Collection
111 Chestnut Street, Fort Collins, Colorado, USA

19704902600

marriott.com/ftcak

Breakfast

HOUSE OF THE RISING SUN



BREAKFAST BUFFETS

Minimum of 10 people, Priced Per Person

60 Minute Suggested; 90 Minute Maximum

All Breakfast Buffets are served with Freshly Brewed Coffee

Prices are subject to a 25% service fee and 7.55% tax.

HERE COMES THE SUN

- Scrambled Eggs
- Bacon or Pork Sausage
- Breakfast Potatoes
- Bowerbird Breakfast
- Breads: Coffee Cake,
Banana Bread
- Substitute Vegan Chorizo
for 2 Per Person

\$ 32.00

EARLY IN THE MORNING

(Scrambled Eggs and Choice of)

- French Toast: Maple Syrup,
Powdered Sugar
- Pancakes: Maple Syrup,
Whipped Butter
- Waffles: Maple Syrup,
Whipped Butter

\$ 29.00

WAKE ME UP (BEFORE YOU GO GO)

- Fresh Fruit Platter: Melons,
Berries
- Cottage Cheese Cups
- BowerBird Breakfast
- Breads: Coffee Cake,
Banana Bread
- BowerBird Muffins:
Blueberry, Gluten Free
Double Chocolate
- Whipped Butter, House
Preserves, Honey on
Request

\$ 25.00

**BREAKFAST AT TIFFANY'S:
SANDWICHES AND
BURRITOS (Choose 2,
Minimum of 5 Each)**

- English Muffin: Sausage, Cheddar, Egg
- Bagel Sandwich: Everything Bagel, Bacon, Cheddar, Egg
- Croissant Sandwich: Ham, Cheddar, Egg
- Breakfast Burrito: Bacon, Cheddar, Egg
- Veggie Burrito: Bell Peppers, Potatoes, Cheddar, Egg

\$ 28.00

**LOVING YOU SUNDAY
MORNING**

- Fresh Fruit Platter: Melon, Berries
- Lox and Bagels: Plain or Everything Bagels, Dill Cream Cheese, Red Onion,
- Tomato, Capers, Hard Boiled Eggs
- Quiche Lorraine: Cheese, Chives, Bacon
- Quiche Florentine: Creamed Spinach, Sundried Tomatoes

\$ 34.00

CHEF ATTENDING STATIONS

HOW D'YA LIKE YOUR EGGS IN THE MORNING

\$150 Chef Fee Applicable Per 50 Guests

Minimum of 10 People, Priced Per Person

60 Minuted Suggested; 90 Minute Maximum

EGGS BENEDICT STATION

Buffet Includes: English Muffins,
Canadian Bacon, Poached Eggs,
Hollandaise

\$ 22.00

OMELETTE STATION

Buffet Includes: Bacon or Ham,
Sausage or Vegan Chorizo,
Cheddar, Goat Cheese, Bell
Peppers,
Mushrooms, Chives

\$ 22.00

GO YOUR OWN WAY

Breakfast Add Ons

Priced Per Person

- Bacon \$ 7.00
- Sausage \$ 6.00
- Scrambled Eggs \$ 7.00
- Cottage Cheese Cups \$ 6.00
- Noosa Yogurt \$ 7.00
- Fruit Cup \$ 9.00

Priced Per Dozen

- Muffins \$ 52.00
- Assorted Pastries \$ 52.00
- House Bagels: Plain and
Everything with Whipped
Cream Cheese \$ 42.00

A LA CARTE MEETING BREAK

ONE HIT WONDERS

BEVERAGES

INDIVIDUAL: PRICED ON CONSUMPTION

Juices

Orange, Grapefruit, Apple, or Cranberry

\$ 5.00

- Freshly Brewed Iced Tea or Lemonade \$ 49.00
- Freshly Brewed Coffee or Decaffeinated Coffee \$ 79.00
- Infused Water (Cucumber, Raspberry Mint, Strawberry Basil, or Citrus) \$ 33.00

INDIVIDUAL: PRICED ON CONSUMPTION

- Pepsi Soft Drinks (Pepsi, Diet Pepsi, Sierra Mist) \$ 5.00
- Sparkling Water \$ 7.00
- Red Bull and Sugar Free Red Bull \$ 9.00
- Assorted Boylan's Sodas \$ 7.00
- Hot Tea: Two Leaves and a Bud (Turmeric, Matcha Mint, Peppermint, Jasmine Petal, Alpine Berry, Mountain High Chai, Earl Grey, Tropical Green) \$ 5.00

INDIVIDUAL SNACKS

PRICED ON CONSUMPTION



Prices are subject to a 25% service fee and 7.55% tax.

- Assorted Candy Bars \$ 5.00
- Assorted Granola Bars \$ 5.00
- Assorted Chips \$ 5.00
- Pretzels \$ 5.00
- Smart Pop Popcorn \$ 5.00
- Trail Mix \$ 5.00

REFRESHMENT PACKAGES

Minimum of 10 people, Priced Per Person

60 Minute Suggested; 90 Minute Maximum

GET THAT CHEESE

Three Chef Selected Artisan Cheeses, Accoutrements

\$ 25.00

CARNIVAL

Popcorn Cart, Seasoning Salts

\$ 11.00

HEART OF ROME

Three Chef Selected Charcuterie Meats, Accoutrements

27.00

IT TAKE TAKES TWO

Two Chef Selected Charcuterie Meats, Two Chef Selected

Artisan Cheeses, Accoutrements

\$ 35.00

Prices are subject to a 25% service fee and 7.55% tax.

LOVE YOU TOO

Naan, Paneer, Hummus, Chutney, Baba Ghanoush

\$ 20.00

SWEET ESCAPE

Assorted Housemade Cookies, Blondies, Brownies

\$ 12.00

STRAWBERRY FIELDS FOREVER

Fruit Platter: Melons, Berries

\$ 10.00

WE BELONG TOGETHER

Tortilla Chips, Salsa, Guacamole

\$ 19.00

UNSTOPPABLE

French Onion Dip, Potato Chips, Assorted Vegetables

\$ 17.00

BY THE GALLON: PRICED ON CONSUMPTION

Prices are subject to a 25% service fee and 7.55% tax.

Lunch

ANOTHER DAY IN PARADISE

LUNCH BUFFETS

Minimum of 10 people, Priced Per Person
60 Minuted Suggested; 90 Minute Maximum

BUILD YOUR OWN SALAD BUFFET

- Garlic Knots
- Bases: Mixed Greens, Romaine, Spinach
- Fresh Vegetables: Cherry Tomato, Cucumber, Carrot, Radish
- Dressings: Blue Cheese, Balsamic Vinaigrette, Ranch
- Toppings: Garlic Croutons, Chopped Bacon, Sunflower Seeds, Cheddar, Parmesan

PROTEINS (Choose 1)

- Marinated Maitake Mushroom
- Chicken Breast
- Steak Tips
- Salmon
- Shrimp

DESSERTS

- Assorted Cookies, Brownies, Blondies

\$ 29.00

SANDWICH BUFFET



Prices are subject to a 25% service fee and 7.55% tax.

SALAD (Choose 1)

- Mixed Green Salad: Cherry Tomatoes, Cucumbers, Carrots, Radish, Balsamic Vinaigrette
- Caesar Salad: Romaine, Parmesan, Garlic Croutons
- Farmers Salad: Spinach, Berries, Sunflower Seeds, Goat Cheese, Lemon Poppy Vinaigrette
- Greek Pasta Salad: Tapenade, Cucumber, Feta, Oregano Vinaigrette
- Potato Salad: Mayo, Mustard, Celery Seed, Egg, Chives

\$ 39.00

DESSERT

- Assorted Housemade Cookies, Blondies, Brownies

THEMED BUFFETS

Minimum of 10 people, Priced Per Person

60 Minute Suggested; 90 Minute Maximum

Prices are subject to a 25% service fee and 7.55% tax.

EASY STREET

- Warm Flour Tortillas or Crispy Corn Taco Shells
- Corn Relish: Blistered Peppers, Cilantro, Cotija, Chives, Sour Cream
- Salsa Roja: Roasted Tomatoes and Onions, Mild Peppers, Lime, Cilantro
- Mojo Pork Marinated in Citrus-Chile
- Adobo Chicken Marinated in Orange, Tomato, Guajillo, Cumin
- Southwest Salad: Romaine, Black Bean Pico, Chipotle Ranch, Cheddar
- Tres Leches: Seasonal Fruit

\$ 41.00

Prices are subject to a 25% service fee and 7.55% tax.

ARRIVEDERCI ROMA

- House Made Garlic Knots
- Caesar Salad: Romaine, Caesar Dressing, Parmesan, Garlic Croutons
- Italian Medley: Roasted Bell Pepper, Brussel Sprouts, Seasonal Squash, Balsamic Drizzle

ENTRÉE (Choose 1)

- Lasagna: Marinara, Ground Pork, Beef, Ricotta, Mozzarella, Parmesan
- Pasta Primavera: Spaghetti, Vodka Sauce, Blistered Roasted Vegetables

DESSERT

- Tiramisu: Sponge Cake, Whipped Custard, Coffee Syrup, Cocoa Powder

\$ 49.00

PLATED LUNCH

Minimum of 10 People, Priced Per Person

Prices are subject to a 25% service fee and 7.55% tax.

FIRST COURSE (Choose 1)

- Roasted Tomato Basil Soup
- Potato Chowder
- Mixed Greens Salad: Cherry Tomatoes, Cucumbers, Carrots, Radish, Balsamic Vinaigrette
- Caesar Salad: Romaine, Parmesan, Garlic Croutons
- Farmers Salad: Spinach, Berries, Sunflower Seeds, Goat Cheese, Lemon Poppy Vinaigrette

ENTRÉE (2 Preselected)

- BBQ Stuffed Potato: Pulled Pork, Bacon, Sour Cream, Cheddar, Chives
- Stuffed Sweet Potato: Goat Cheese, Brussel Sprouts, Squash, Wilted Greens, Golden Raisins, Pepitas
- Double Cheeseburger: 2 Smash Patties, Cheddar, Caramelized Onions, 1000 Island Dressing, Pickles, Brioche Bun
- Salmon Niçoise Bowl: Baby Greens, Hard-Boiled Egg, Preserved Tomatoes, Olive Wedges, Fingerling Potatoes, Seasonal Vegetables, Balsamic Vinaigrette
- Chicken Tzatziki Bowl: Tabbouleh, Cucumber Salad, Preserved Tomatoes, Pickled Red Onion, Hummus, Feta
- Orecchiette Primavera: Pasta, Preserved Tomatoes, Caramelized Onions, Marinated Mushrooms, Brussel Sprouts, Wilted Greens in Parmesan Sauce

Prices are subject to a 25% service fee and 7.55% tax.

Dessert (Choose 1)

- Tiramisu: Sponge Cake, Whipped Custard, Coffee Syrup, Cocoa Powder
- Carrot Cake: Spice Cake, Buttermilk Frosting, Candied Walnuts
- Seasonal Cobbler: House Compôte, Pastry, Cinnamon Crumble

\$ 49.00

Prices are subject to a 25% service fee and 7.55% tax.

HORS D' OEUVRES

I WANNA DANCE WITH SOMEBODY



Prices are subject to a 25% service fee and 7.55% tax.

POUR SOME SUGAR ON ME

- Chocolate Silk Tartlet: Pot De Creme, Pastry 7.00
- Lemon Meringue Tartlet: Citrus Curd, Pastry 7.00
- Cheesecake Bites: Cream Cheese, Graham Cracker 10.00
- Chef's Panna Cotta, Fruit Jelly, Coconut Cream 5.00
- Chef's Profiterole: Pâte à Choux, Flavored Buttercream 5.00

IN THE HEART OF THE NIGHT

- Meatballs, Marinara, Romano, Basil 7.00
- Chorizo Hush Puppies, Panko, Cilantro Purée 7.00
- Crab Rangoon, Cream Cheese, Sweet Chili Sauce 10.00
- Stuffed Mushrooms: Crimini, Boursin, Gremolata 5.00
- Tempura Vegetables: Seasonal Crudite in Fluffy Panko Batter, Sweet Chili Aioli 5.00

ICE, ICE, BABY

- Deviled Eggs: Yolk Cream, Smoked Paprika, Micro Greens 5.00
- Shrimp Cocktail, Tajin, Tomato Relish, Lime, Cilantro 9.00
- Goat Cheese Tartlet, Macerated Berries, Chorizo Dust, Adobo Honey 7.00
- Salmon Rillettes, Juniper, Pastry, Dill Cream 9.00
- Tapenade Cucumber Cups: Olives, Sundried Tomatoes, Sweet Pepper, Basil 7.00

Prices are subject to a 25% service fee and 7.55% tax.

SMALL PLATES

JUST CAN'T GET ENOUGH

Serving Size Equivalent to 1/3 of Normal Entree, All Fork Friendly

Priced Individually

Minimum of 24 Pieces

Up to 4 Options

- Vegetarian Orecchiette: Seasonal Vegetable Medley, Beurre Blanc, Parmesan \$ 14.00
- Vegetable Risotto: Seasonal Vegetable, Rice \$ 12.00
- Short Rib, Mashed Potatoes, Demi-Glaze, Gremolata \$ 20.00
- Steak Tips, Peppercorn Sauce, Asparagus, Rosemary Fried Fingerling Potatoes \$ 20.00
- Citrus Chicken, Seasonal Vegetable, Orzo \$ 14.00
- Chicken Saltimbocca, Sage Sauce, Rosemary Fried Fingerling Potatoes \$ 16.00
- Seared Salmon, Roasted Seasonal Vegetables, Cream Sauce \$ 20.00
- Shrimp & Grits: Prawns, Polenta, Chorizo Broth \$ 20.00

SWEETS

- Carrot Cake: Spice Cake, Buttermilk Frosting, Candied Walnuts \$ 9.00
- Chocolate Torte: Flourless Chocolate Cake \$ 12.00
- Seasonal Cobbler, House Compôte, Pastry, Cinnamon Crumble \$ 14.00
- Tiramisu: Sponge Cake, Whipped Custard, Coffee Syrup, Cocoa Powder- \$ 14.00
- Tres Leches Cake: Seasonal Fruit \$ 14.00



Prices are subject to a 25% service fee and 7.55% tax.

STATIONS

NIGHT MOVES

Minimum of 10 people, Priced Per Person
60 Minute Suggested; 90 Minute Maximum

DISPLAY STATIONS

- GET THAT CHEESE: Three Chef Selected Artisan Cheeses, Accoutrements \$ 25.00
- HEART OF ROME: Three Chef Selected Charcuterie Meats, Accoutrements \$ 27.00
- IT TAKES TWO: Two Selected Charcuterie Meats, Two Chef Selected Cheeses, Accoutrements \$ 35.00
- PERFECT SYMPHONY: Skewer Bites (Beef Brochette, Chicken Kafta, Marinated Vegetables, Melons & Prosciutto) \$ 27.00
- LOVE YOU TOO: Nann, Paneer, Hummus, Chutney, Baba Ghanoush \$ 20.00
- WE BELONG TOGETHER: Chips, Salsa, Guacamole \$ 19.00
- UNSTOPPABLE: French Onion Dip, Potato Chips, Vegetables \$ 17.00

CARVING AND INTERACTIVE STATIONS

Minimum of 10 people, Priced Per Person
60 Minute Suggested; 90 Minute Maximum



Prices are subject to a 25% service fee and 7.55% tax.

- C'EST LA VIE: French Dip (Ribeye, Au Jus, Rolls) \$ 39.00
- GOOD VIBRATIONS: Pineapple Porkm Roasted Salsa, Corn Tortillas \$ 35.00
- SMOKE ON THE WATER: House Smoked Salmon, Dill Crème Fraîche, Focaccia \$60.00 + \$150.00 FEE (Per 50 People)
- ELECTRIC SLIDE (Choose 2): Traditional Mini Cheeseburgers (Beef Patty, Cheddar, Aioli, House Brioche Buns), BBQ Pork (Pulled pork, Classic Slaw, 1000 Island Dressing, Seet Potato Rolls), Grilled Cheese (American Cheese, Sourdough) \$ 25.00
- NEW POTATO CABOOSE: French Fry Bar (Garlic Parmesan Wedges, Tater Tots, Sweet Potato Waffles, Ketchup, Aioli, Ranch) \$ 19.00
- Chicken Fried: "Bucket" Variety Southern Fried Chicken, Deep Fried in Buttermilk Batter, Hot Sauce, BBQ \$ 22.00
- TUTTI-FRUTTI: Bananas Foster or Cherries Jubalee with Vanilla Ice Cream Seasonal Fruit Available Upon Request \$21.00 + \$150.00 Chef Fee (Per 50 People)

Prices are subject to a 25% service fee and 7.55% tax.

Dinner

A HARD DAY'S NIGHT

DINNER BUFFET

Minimum of 10 people, Priced Per Person
60 Minute Suggested; 90 Minute Maximum

One Protein \$65.00; Two Proteins \$79.00; Three Proteins \$99.00
Served with Rolls

SALAD (Choose 1)

- Caesar Salad: Romaine, Parmesan, Crouton
- Mixed Greens Salad: Cherry Tomatoes, Cucumbers, Carrots, Radish, Balsamic Vinaigrette

SIDES (Choose 2)

- Rice Pilaf
- Mashed Potatoes
- Polenta Grits
- Fried Fingerlings
- Orzo Mac & Cheese
- Roasted Seasonal Mix of Root or Squash, Brussel Sprouts, Radish
- Maple Glazed Carrots
- Broccolini in Herbed Butter



Prices are subject to a 25% service fee and 7.55% tax.

PROTEINS (Choose 1, 2, or 3)

- Blonde Coq Au Vin: Pulled White and Dark Chicken, Beurre Blanc
- Citrus Chicken, Herbed Pan Sauce
- Salmon Picatta, Caper and Lemon Sauce
- Braised Short Rib, Bordelaise Sauce
- Beef Stroganoff: Shredded Beef, Crème Fraîche Alfredo
- Shrimp Etouffee: Seared Shrimp, Creole Sauce, Rice
- Golden Curry: Coconut Broth, Potatoes, Chickpeas, Squash, Rice
- Loaded Sweet Potato: Goat Cheese, Candied Nuts, Cranberries, Wilted Greens, Sweet Chili Sauce

DESSERT (Choose 1)

- Chocolate Torte, Seasonal Coulis, Chantilly
- Cheesecake, Seasonal Compote, Chantilly
- Carrot Cake, Cream Cheese Frosting, Spiced Nuts
- Seasonal Cobbler, House Compôte, Pastry, Cinnamon Crumble

PLATED DINNER

Minimum of 10 People; \$79.00 Per Person

Served with Rolls

Prices are subject to a 25% service fee and 7.55% tax.

STARTERS (Choose 1)

- Roasted Tomato Soup: Tomato, Fennel, Micro Greens
- Potato Chowder: Shredded Cheese, Bacon, Chives
- Green Goddess Salad: Blend of Crisp and Tender Greens, Crumbling Cheese, Herb Dressing, Pepitas
- Caesar Salad: Romaine, Parmesan, Crouton
- Farmers Salad: Spinach, Berries, Sunflower Seeds, Goat Cheese, Lemon Poppy Vinaigrette

ENTRÉES (2 Preselected)

- Steak Au Poivre, Seasonal Vegetables, Mashed Potatoes
- Beef Bourguignon, Pappardelle, Red Wine Gravy
- Pork Tenderloin, Mustard Glaze, Braised Greens, Polenta
- Fennel Crusted Salmon, Cream Sauce, Seasonal Vegetable
- Shrimp Scampi, Lemon Beurre Blanc, Angel Hair
- Citrus Chicken, Herbed Pan Sauce, Roasted Vegetable, Orzo
- Chicken Saltimbocca, Sage Sauce, Rosemary Fried Fingerling Potatoes
- Tempura Fried Maitake Mushrooms, Sesame Greens, Chickpea Polenta
- Gnocchi, Pâte à Choux, Roasted Vegetables, Sage Sauce

DESSERTS (Choose 1)

- Chocolate Torte, Seasonal Coulis, Chantilly
- Cheesecake, Seasonal Compôte, Chantilly
- Carrot Cake, Cream Cheese Frosting, Spiced Nuts
- Chef's Panna Cotta, Fruit Jelly, Coconut Cream

Prices are subject to a 25% service fee and 7.55% tax.

BEVERAGE MENU

ONE HIT WONDERS

NON-ALCOHOLIC BEVERAGES

MINIMUM OF 10 PEOPLE

BY THE GALLON: PRICED ON CONSUMPTION

- Fresh Brewed Iced Tea or Lemonade \$ 49.00 each
- Fresh Brewed Coffee or Decaffeinated Coffee \$ 79.00 each
- Infused Water (Cucumber, Raspberry Mint, Strawberry Basil, or Citrus) \$ 33.00 each

INDIVIDUAL: PRICED ON CONSUMPTION

- Pepsi Soft Drinks (Pepsi, Diet Pepsi, Sierra Mist) \$ 5.00 each
- Sparkling Water \$ 7.00 each
- Red Bull and Sugar Free Red Bull \$ 8.00 each
- Hot Tea: Two Leaves and a Bud (Turmeric, Matcha Mint, Peppermint, Jasmine Petal, Alpine Berry, Mountain High Chai, Earl Grey, Tropical Green) \$ 5.00 each
- Assorted Boylan's Soda \$ 5.00 each
- Orange Juice \$ 5.00 each
- Grapefruit Juice \$ 5.00 each
- Apple Juice \$ 5.00 each
- Cranberry Juice \$ 5.00 each

HAVE A DRINK ON ME

BEVERAGE ON CONSUMPTION

Minimum of 10 people

Full Bar Set Up Fee \$250.00; Beer & Wine Only Set Up Fee \$125.00

Full Bartender Fee \$150.00; Beer & Wine Only Bartender Fee \$75.00

OOPS.... I DID IT AGAIN!

LIQUOR

Absolut Vodka, Beefeater Gin, Bacardi Rum,
El Jimador Tequila, Torres 10 Year Brandy, Jim Beam,
Jim Beam Rye, Canadian Club Whiskey, Dewars White
Label Scotch
9.00 Per Cocktail

HOUSE WINE

Proverb Wines - Sauvignon Blanc, Chardonnay,
Still Rosé, Pinot Noir, Cabernet Sauvignon
44.00 Per Bottle

DRUNK IN LOVE

LIQUOR

Tito's Vodka, Spring 44 Gin, Herradura Tequila,
Hennessy VS Cognac, Jack Daniel's Whiskey, Captain
Morgan Rum, Rittenhouse Rye Whiskey,
Tullamore Dew Irish Whiskey, Glenlivet 12 Year Scotch
12.00 Per Cocktail

DOMESTIC & IMPORTED BEER

Coors Banquet, Coors Light, Bud Light, Miller High Life,
Lonestar, White Claw Hard Seltzer,
Coors Edge Non-Alcoholic
7.00 Per Drink

NON-ALCOHOLIC BEVERAGES

- Pepsi Soft Drinks (Pepsi, Diet Pepsi, Sierra Mist)
5.00 each
- Sparkling Water 7.00 each
- Assorted Juices 5.00 each

DOMESTIC & IMPORTED BEER

Dogfish Head Rotator, Heineken, Blue Moon,
New Belgium Fat Tire, Corona Extra, Topo Chico
Hard Seltzer, Heineken 0.0 Non-Alcoholic
9.00 Per Drink

HOUSE WINE

Mas Fi Cava, Saint Claire Sauvignon Blanc, William Hill
Chardonnay,
Land of Saints Pinot Noir, Joel Gott Cabernet
55.00 Per Bottle

ROLLINS IN THE DEEP

LIQUOR

Grey Goose Vodka, Bombay Sapphire Gin, Plantation 3
Star Rum, Patron Silver Tequila,
Remy Martin VSOP Cognac, Maker's Mark Private Select
Whiskey, Balvenie Doublewood Scotch,
Jameson Irish Whiskey, Templeton Rye Whiskey
14.00 Per Cocktail

HOUSE WINE

Tiamo Prosecco, Portlandia Gris, Elouan Chardonnay,
Roxa Rosé,
Willamette Valley Vineyards Pinot Noir, Newton Skyside
Cabernet
69.00 Per Bottle

I'M STILL STANDING

BEVERAGE PACKAGES

Minimum of 10 people, Priced Per Person Per Hour

NON-ALCOHOLIC BEVERAGES

- Pepsi Soft Drinks (Pepsi, Diet Pepsi, Sierra Mist)
5.00 each
- Sparkling Water 7.00 each
- Assorted Juices 5.00 each

DOMESTIC & IMPORTED BEER

Bartender's Selection of Four Local Craft Beers
11.00 Per Drink

NON-ALCOHOLIC BEVERAGES

- Pepsi Soft Drinks (Pepsi, Diet Pepsi, Sierra Mist)
5.00 each
- Sparkling Water 7.00 each
- Assorted Juices 5.00 each

IT'S A BEAUTIFUL MORNING

Mimosa Bar: Prosecco and Assorted Juices

\$ 22.00

(ABSOLUT) SUNDAY BLOODY SUNDAY

Bloody Mary Bar: Absolut Vodka, Absolut Pepper Vodka, Absolut Lime Vodka, Emporium House Made Bloody Mary Mix, Assorted Toppings (Celery, Lemons, Limes, Olives, House Made Pickled Vegetables, Pearl Onions, Candied Smoked Bacon, Selection of Staff Favorite Hot Sauces, Worcestershire Sauce, Horseradish)

\$ 27.00

COME FLY WITH ME

Martini Bar 27.00

-OR-

Addition To Standard Bar Packages: Grey Goose Vodka,

Bombay Sapphire Gin, Vermouth Assorted Toppings

(Olives, Pearl Onions, Bitters, Citrus Twists, & other

toppings available upon request)

\$ 12.00

IT'S A BEAUTIFUL MORNING

& (ABSOLUT) SUNDAY BLOODY SUNDAY

Combination Bar \$ 33.00

THE ELIZABETH HOTEL, AUTOGRAPH COLLECTION

111 Chestnut Street, Fort Collins, Colorado, USA

marriott.com/FTCAK

19704902600



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