



Hilton

DENVER INVERNESS



2022

Banquet Menu



Continental
Breakfast

All prices are based on one and a half hours of service and does not include a “to go” service. Additional time is subject to a replenishment fee. All items on buffet are not transferable to refreshment breaks.

Minimum of 30 people. Group under 30 attendees will have a \$5 surcharge added per person.

CONTINENTAL BREAKFAST ONE

\$34/PERSON

Chilled Orange, Grapefruit, Apple and Tomato Juices

Sliced Seasonal Fruits with Berries

Assorted Cereals with Milk

Individual Low-Fat Fruit Yogurts offered with Toasted Granola and Dried Fruits

Assortment of Breakfast Pastries and Breads

Coffee & Tea

CONTINENTAL BREAKFAST TWO

\$38/PERSON

Chilled Orange, Grapefruit, Apple and Tomato Juices

Sliced Seasonal Fruits with Berries

Assorted Cereals with Milk

Individual Low-Fat Fruit Yogurts offered with Toasted Granola and Dried Fruits

Steel Cut Oatmeal – Brown Sugar, Raisins, Dried Cranberries, Walnuts

Assortment of Breakfast Pastries and Breads

Mini Bagels – Plain, Honey Pecan, Mixed Berry Cream Cheeses

Coffee & Tea

ENHANCEMENTS TO CONTINENTAL BREAKFASTS

\$11/PERSON, PER ITEM

Scrambled Egg, Country Ham and Swiss Breakfast Sliders

Mini Breakfast Burritos with Green Chile, Chorizo, Potatoes and Queso Blanco

Scrambled Egg, Bacon and Cheddar Croissants

Spinach, Mushroom and Sundried Tomato Frittata

Yogurt Parfait Bar- Strawberry, Plain, Vanilla Greek Yogurt Strawberries, Blueberries, Granola, Coconut, Seasonal Dried Fruits

GRAB AND GO OPTIONS

\$12/PERSON

To-Go Breakfast Sandwiches

Breakfast Burritos

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All breakfasts include freshly brewed regular and decaffeinated coffees, hot tea and chilled orange, grapefruit and apple juices, assortment of breakfast pastries and breads, jams, marmalades and sweet butter, sliced seasonal fruits with berries and assorted cereals with milk.

Minimum of 30 people. Group under 30 attendees will have a \$5 surcharge added per person. Buffet prices based on 1.5 Hours of service. Additional time is subject to a replenishment fee.

Gold Miners Breakfast Buffet

\$43/PERSON

SELECT ONE OF THE FOLLOWING EGG DISHES

- Plain Scrambled Eggs
- Scrambled Eggs, Chives, Colorado Goat Cheese
- Scrambled Eggs, Blistered Cherry Tomatoes, Spinach
- Scrambled Eggs, Local Chorizo, Scallions
- Eggs Benedict (+\$5 per person)
- Lox Benedict, Lemon Dill Hollandaise (+\$5 per person)

SELECT ONE FROM THE GRIDDLE

- Buttermilk Pancakes, Maple Syrup, Butter, Berry Compote
- Brioche French Toast, Maple Syrup, Butter, Apple Raisin Chutney
- Cheese Blintzes, Sour Cream, Fresh Berries
- Banana Walnut Mascarpone Stuffed French Toast (+\$3 per person)
- Chocolate & Butterscotch Pancakes, Maple Syrup, Butter, Powdered Sugar

SELECT ONE OF THE FOLLOWING POTATOES

- Hash Brown Potatoes
- Rosemary Red Wedge Potatoes
- Tri-Colored Fingerlings, Caramelized Onion
- Home Fries, Charred Peppers & Red Onion
- Mini Potato Pancakes

SELECT ONE OF THE FOLLOWING BREAKFAST MEATS

- Applewood Smoked Bacon
- Pork Sausage Patties
- Pork Sausage Links
- Chicken Apple Sausage Links
- Turkey Sausage
- Griddled Apple-Cured Ham

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Breakfast Buffet Enhancements

STEEL CUT OATMEAL

\$12/PERSON

Brown Sugar, Golden Raisins, Dried Cranberries, Almonds, Pecans

BAGELS AND LOX

\$14/PERSON

Scottish Smoked Salmon with Shaved Red Onion, Sliced Roma Tomato, Capers, Whipped Cream Cheese and Toasted Mini Bagels

INDIVIDUAL NAKED JUICES

\$9/PERSON

MEAT AND CHEESE PLATTER

\$14/PERSON

Shaved Italian Meats and Spanish Cheese Platter with Roasted Peppers & Onions and Gourmet Mustards

OVERNIGHT OATS

\$12/PERSON

Agave Coconut Milk, Blueberries, Toasted Almonds



Minimum of 30 people. A Server Fee of \$175 will be assessed for Groups under 30 attendees.

Plated Breakfasts

\$39/PERSON

All breakfasts are served with fresh orange juice, mini muffins and croissants, fresh fruit salad. Freshly brewed regular and decaffeinated coffees and hot teas.

SELECT ONE OF THE FOLLOWING

Scrambled Eggs with Breakfast Potatoes and Your Choice of Applewood Smoked Bacon, Country Pork Sausage or Chicken-Apple Sausage

Choice of Quiche: Ham, Onion and Swiss, Bacon and Cheddar, or Asparagus, Potato and Goat Cheese

Traditional Eggs Benedict, Asparagus and Breakfast Potato

Cinnamon French Toast, Apple-Raisin Compote, Pork Sausage Links

Roasted Beef Filet, Scrambled Eggs and Roasted Red Potatoes (+\$10 per person)

Boxed Breakfast

\$29/PERSON

Chef's Choice Bottled Smoothie, Chef's Selection of Muffin or Pastry, Individual Yogurt, Fresh Fruit Cup

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A La Carte Refreshments & Snacks

BEVERAGES

Bottled Water	\$6/EACH
Flavored Mineral Water	\$6/EACH
Hot Chocolate Packets	\$5/EACH
Arizona Iced Tea	\$6/EACH
Red Bull – Sugar Free & Regular	\$7/EACH
Starbucks Iced Frappuccino	\$8/EACH
Soft Drinks	\$6/EACH
Individual Bottled Juices	\$6/EACH
Fruit Punch or Lemonade	\$42/GALLON
Fresh Orange or Grapefruit Juice	\$50/HALF-GALLON \$7/PERSON
Tomato, Apple, Cranberry Juice	\$45/HALF-GALLON
Fresh Brewed Regular, Decaffeinated Coffee	\$102/GALLON
Assorted Hot Tea	\$102/GALLON
Hot Chocolate	\$85/GALLON
Freshly Brewed Iced Tea	\$85/GALLON

FROM OUR BAKE SHOP

Gourmet Bagels with Light, Vegetable and Regular Cream Cheeses (48 hour notice)	\$70/DOZEN
Assorted Muffins (including low-fat)	\$48/DOZEN
Breakfast Breads and Pastries	\$48/DOZEN
French Croissants	\$48/DOZEN
Assorted Fresh-Baked Cookies	\$51/DOZEN
Chocolate Fudge Brownies	\$50/DOZEN

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Snacks

Individually Packaged Trail Mix	\$5/EACH
Whole Fruit (Apples, Oranges, Bananas)	\$3/EACH
Cracker Jacks	\$4/EACH
Individually Packaged Oreos and Fig Newtons	\$4/EACH
Individually Packaged Chips (Potato, Pretzels, Doritos, Cheetos)	\$4/EACH
Individually Boxed Cereal	\$5/EACH
Pretzels, Peanuts, or Party Mix	\$30/POUND
Mixed Nuts	\$32/POUND
Popcorn	\$23/POUND
Variety of Wrapped Hard Candies	\$32/POUND
Assorted Power Bars	\$44/DOZEN
Granola Bars	\$31/DOZEN
Candy Bars	\$44/DOZEN
Frozen Fruit/Ice Cream Bars	\$59/DOZEN
Individual Fruit Yogurts	\$55/DOZEN
Chocolate-Dipped Strawberries	\$55/DOZEN
Small Sliced Fruit Tray (serves 25)	\$250/TRAY
Large Sliced Fruit Tray (serves 100)	\$1000/TRAY

Executive Breaks

Half Hour Service - 30 Guest Minimum

COLORADO HIKER

\$36/PERSON

Candied Bacon Strips
Local Goat Cheese Bruschetta with Balsamic
Strawberry Relish
Assorted Individual Yogurts, Naked Juice,
and Flavored Mineral Waters

Create Your Own Trail Mix:
Cashews, Almonds, Walnuts, Dried Banana Chips,
Dried Apricots, Cranberries, Chocolate Covered
Raisins, M&M's, Pumpkin Seeds and Granola
(all of this comes with the trail mix, you build it
once it is on display)

BALL PARK

\$34/PERSON

Original and Caramel Popcorn
Warm Pretzel Bites with Spicy Mustard
Tortilla Chips & Hatch Chili Queso

Assorted Novelty Ice Cream Bars
Roasted Shell-On Peanuts
Iced Cold Lemonade

HEALTHY ENERGY

\$34/PERSON

Duo of Hummus, Pita Chips and
Crisp Vegetables
Assorted Granola Bars and Protein Bars

Coconut Banana Overnight Oats
with Blueberries
Local Fruit and Vegetable Juices, Red Bull

AFTER SCHOOL

\$32/PERSON

Twinkies
Ding Dongs
Snack Cakes
PBJ Finger Sandwiches
Apple Wedges with Caramel Dip

Individual Milk and Chocolate Milk
Hi-C Juice Boxes & Capri Suns
String Cheese
Potato Chips and Ranch Dip

COOKIES & MILK

\$28/PERSON

Chocolate Chip Cookies, Oatmeal Raisin
Cookies, Oatmeal Butterscotch Cookies,
Peanut Butter Cookies, Snickerdoodles,
Biscotti, and Coconut Macaroons

Ice Cold Regular and Chocolate Milk
Freshly Brewed Regular and Decaffeinated
Coffees and Hot Teas

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Lunch

Minimum of 30 people. Group under 30 attendees will have a \$5 surcharge added per person. Buffet prices based on 1.5 Hours of service. Additional time is subject to a replenishment fee.

Includes beverage service of iced tea and lemonade.

EXECUTIVE WORKING LUNCH BUFFET

\$48/PERSON

A Modified Mirror of our Restaurant Buffet: Soup, Composed Salads, Two Entrees, Desserts and Beverage Service.

DELI BAR BUFFET

\$49/PERSON

All delis are served with swiss, cheddar, provolone and muenster cheeses. Assorted rolls, sliced breads, lettuce, tomato, shaved red onion, pickles, gourmet mustard, thousand island, herb aioli and chipotle mayo.

SOUPS Select One of the Following

Yellow Tomato Gazpacho

Cream of Wild Mushroom

Chilled Sweet Pea and Avocado Soup

Tomato Basil Bisque

Hatch Chili and Corn Chowder

New England Clam Chowder

Chicken Tortilla

Broccoli Smoked Cheddar Soup

COMPOSED SALADS Select Two of the Following

Roasted Potato Salad, Grain Mustard Aioli, Bacon, Scallions

Seasonal Mixed Greens, Shaved Carrots, Cucumbers, Shaved Shallots, Balsamic Vinaigrette

English Cucumber Salad with Sour Cream and Dill

Buttermilk Coleslaw: Carrots, Cabbage, Grilled Pineapple, Poppy Seed Orange Dressing

Roasted Mushroom Salad, Frise, Arugula, Yellow Beets, Garlic Goat Cheese Dressing

White Bean Fennel Salad, Spiced Baby Carrots, Toasted Pine Nuts

Tuscan Penne Salad, Sundried Tomato Vinaigrette, Roasted Artichoke Hearts

BUILD YOUR OWN SANDWICH Select Three of the Following

Oven Roasted Turkey Breast

Mortadella and Hot Capicola

Shaved Honey Ham

Dilled Shrimp Salad

Sliced Herb Roasted Sirloin of Beef

Grilled Vegetables

Cranberry Walnut Chicken Salad

DESSERT

Double Chocolate Brownies and Seasonal Cheesecake Bites

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SOUTHWEST BUFFET

\$58/PERSON

Posole Verde with Chicken, Shaved Cabbage, Lime Wedges, Sliced Radish

Bibb Lettuce, Avocado-Lime Crema, Spiced Pepitas

Grilled Shrimp, Roasted Corn, Black Bean Salad, Chipotle Lime Yogurt

Achiote Roasted Chicken, Cilantro Pumpkin Seed Pesto

Tajin Tequila Mango, Melon and Jicama Salad

Beef Machaca Enchiladas, Guajillo Chili Sauce (use braising liquid as sauce), Asadero

Traditional Mexican Rice

Jalapeno, Cilantro Black Beans

Calabacitas (VEGAN)

DESSERT

Arroz con Leche, Polvorones, Flan de Chocolate Abuelita

ITALIAN BUFFET

\$58/PERSON

Italian Sausage, Kale and Potato Soup

Grilled Vegetable Antipasto, Pesto, Tapenade, Sliced Ciabatta

Panzanella Salad

Arugula, Radicchio, Butter Lettuce, Orange Segments, Gorgonzola, Caper Vinaigrette

Roast Pork Tenderloin, Cannellini Bean

Sundried Tomato Ragout, Arugula Pistachio Pesto

Wild Mushroom Pappardelle, Shaved Ricotta Salata, Sweet Peas

DESSERT

Amaretto Berries with Zabaglione, Lemon Ricotta Olive Oil Cake with Toasted Hazelnuts, Chocolate Dried Cherry Biscotti

BACKYARD BBQ GRILL BUFFET

\$58/PERSON

Iceberg Wedge Salad: Smoked Bacon, Blue Cheese, Grape Tomatoes, Green Goddess Dressing

Tangy Mustard Coleslaw

Deviled Egg Potato Salad

Tender Belly Pulled Pork

Grilled Half-Pound Angus Burgers

Grilled Chicken Apple Sausage

Cheddar, Swiss, Provolone, Muenster Cheeses

Relish Tray and Condiments

Assorted Buns and Rolls

DESSERT

Cookies, Lemon Bars and Brownies

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TO GO BOXES

SELECT ANY TWO VARIETIES \$45/PERSON

All box lunches are served with cold deli salad, boulder potato chips, piece of whole fruit, fresh baked jumbo cookie and bottled water or soda.

Any combination of 3 or more box lunches will be an additional \$3 per person.

TURKEY CLUB WRAP

Oven Roasted Turkey, Applewood Smoked Bacon, Cheddar, Swiss, Romaine, Tomato, Grain Mustard Spread, Flour Tortilla

ROAST BEEF CIABATTA

Horseradish Spread, Caramelized Onion, Arugula, Vine Ripe Tomato

HICKORY SMOKED HAM

Pimento Cheese Spread, Pickled Red Onion, Bibb Lettuce on Baguette

SOUTHWEST COBB SALAD

Romaine, Baby Spinach, Grilled Chicken Breast, Crisp Bacon, Black Beans, Roasted Corn, Diced Tomatoes, Hard Cooked Eggs, Avocado, Cotija, Chipotle Ranch

MEDITERRANEAN VEGETABLE WRAP

Sundried Tomato Tortilla, Hummus, Quinoa, Herb Grilled Vegetables, Mixed Greens

ITALIAN SUB

Ham, Mortadella, Capicola, Soppressata, Pepperoncini, Shaved Lettuce and Tomato on Baguette

CHICKEN SALAD CROISSANT

Tangy Greek Yogurt Chicken Salad with Celery, Dried Cranberries and Granny Smith Apple, Bibb Lettuce

CAN BE MADE GLUTEN FREE FOR AN UPCHARGE

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Price listed with entrée includes choice of soup or salad and dessert. Plated lunches are accompanied by assorted rolls with butter, signature blend coffee and selection of teas, iced tea and lemonade.

You may offer two (2) pre-selected entrée choices for your guests. All entrees are charged at the higher price.

Minimum of 30 people. A Server Fee of \$175 will be assessed for Groups under 30 attendees.

Plated Luncheons

SOUP

Creamy Roasted 5-Onion Soup

Tomato Basil Bisque

Chicken Orzo Soup

Colorado Corn, Potato and Green Chili Chowder

Chicken Tortilla Soup

Italian Minestrone

New England Clam Chowder

SALAD

Caesar Salad, Grated Parmesan, Garlic Croutons, Marinated Cherry Tomatoes, Creamy Caesar Dressing

Mixed Greens, Carrot and Beet Curls, Goat Cheese Crostini, Aged Balsamic Vinaigrette

Arugula, Frisee, Grilled Watermelon, Heirloom Cherry Tomatoes, Feta, Oregano Lemon Vinaigrette

Baby Kale, Dried Cranberries, Toasted Walnuts, Cucumber, Cherry Tomato, Raspberry Vinaigrette

ENTRÉE

Herb Panko Crusted Chicken, Boursin Whipped Potatoes, Cabernet Demi \$55/PERSON

Chicken Breast Piccata, Potato Asparagus and Artichoke Fricassee, Lemon Caper Sauce \$55/PERSON

Rosemary Seared Flatiron Steak, Roasted Heirloom Fingerlings, Brandy Peppercorn Crema \$58/PERSON

Grilled Salmon, Citrus Fennel Risotto, Baby Spinach, Buerre Blanc \$57/PERSON

Wild Mushroom Ravioli, Roasted Garlic-Thyme Cream, Shaved Parmigiano Reggiano \$55/PERSON

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DESSERT

Lemon Meringue Tart, Raspberry
Coulis, Chantilly

Seasonal Cheesecake, Chantilly

Strawberry Shortcake

Seasonal Fruit Cobbler
(A la mode additional \$5.00 per Person)

Triple Chocolate Bombe, Caramel Sauce

Displays and stations are available to groups 30 or greater. All stations are prepared for the full guarantee of guests. Please consult with your catering/conference services manager for further details.

A combination of stations is nicely complimented with tray passed hors d'oeuvres service. Station attendant & chef attendant fees, when specified on the menu, are \$175 per attendant.

Reception and Dinner Displays

CRUDITÉS DISPLAY

\$19/PERSON

Baby Carrots, Celery, Cherry Tomato, Green Onion, Broccoli, Cauliflower, Black Olive, Radish, Artichoke Heart, Bell Pepper

Blue Cheese Dip, Herb Buttermilk Dip, Chipotle Sour Cream

CHIPS AND DIPS DISPLAY

\$20/PERSON

Freshly Fried Potato Chips & Tortilla Chips, Herb Parmesan Baguette Chips
Fire Roasted Green Chili Queso, House Red Salsa, Tomatillo Salsa

Spinach and Artichoke Dip
French Onion Dip, Danish Blue Cheese Dip, Truffle Aioli

MEDITERRANEAN DISPLAY

\$20/PERSON

Hummus, Babaganoush, Tzatziki
Falafel, Pita Chips, Warm Naan

Cured Olives, Dolma

IMPORTED AND DOMESTIC CHEESE DISPLAY

\$20/PERSON

Dried Fruits, Nuts, Berry Preserves, Honey

Crackers, Sliced Artisan Breads

ANTIPASTO DISPLAY

\$21/PERSON

Salumi, Prosciutto, Grana Padano, Mahon
Grilled and Pickled Vegetables, Cured Olives
Aged Balsamic Vinegar

Gourmet Mustards and Garlic Aioli,
Extra Virgin Olive Oil
Sliced Artisan Breads

SEAFOOD ON ICE DISPLAY

PRICED PER 50 PIECES

Jumbo Poached Shrimp \$480
Oysters on the Half Shell \$425
Cracked Snow Crab Claws \$525

Vodka Cocktail Sauce, Mignonette,
Remoulade, Horseradish, Hot Sauces

Hors d'oeuvres

Hors d'oeuvres are priced by the dozen. Minimum of 3 dozen each.

COLD PASSED

\$96/DOZEN EACH

Wild Mushroom and Goat Cheese Bruschetta
Tomato and Fresh Mozzarella Skewers, Arugula Pesto
Red Pepper Hummus Tart, Marinated Olive
Spring Pea with Blackened Shrimp
Tuna Poke, Nori Rice Cake, Toasted Sesame
Seared Petite Tenderloin, Horseradish Cream, Pickled Onion Bruschetta
Antipasto Skewers
Charred Heirloom Tomato and Basil Pesto Whole Grain Toast
Macerated Dried Apricot, Fig and Walnut Tartlet
Curried Chicken Salad in Fillo Cup
Salmon Lox, Dill Cream Cheese, Cucumber Crisp
Mint Melon and Prosciutto Skewers
Watermelon and Crab Salad

HOT PASSED

\$96/DOZEN EACH

Chicken and Mushroom Bouchée
Mini Crab Cakes, Grain Mustard Aioli
Coconut Fried Shrimp, Mango Dipping Sauce
Mini Beef Wellington, Chive Crème Fraiche
Chicken and Green Chili Empanadas, Cilantro Lime Cream
Jalapeño Elk Sausage En Croute, Bourbon Mustard
Tandoori Chicken Satay, Mint Yogurt Chutney
Vegetable Pot Stickers, Soy Mustard
Crispy Pork Pot Stickers, Sesame Sweet Soy
Black Bean and Cheddar Spring Rolls, Chipotle Sour Cream
Breaded Parmesan Artichoke Hearts, Spicy Tomato Coulis
Falafel Croquette, Tzatziki
Black Bean and Manchego Empanadas, Chimichurri

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Enhancements & Stations

Select a minimum of three stations to build your dinner package. All stations are priced individually.

GREENS

\$30/PERSON

Romaine Hearts, Arugula and Iceberg Lettuces

Sliced Herb Grilled Chicken Breast and Blackened Shrimp

Green Goddess Dressing, Buttermilk Dressing, Honey Thyme Vinaigrette, Extra Virgin Olive Oil and Balsamic Vinegar

Condiments: Crumbled Maytag Blue Cheese, Cucumber, Heirloom Baby Tomatoes, Beet and Carrot Curls, Roasted Peppers, Roasted Cipollini Onions, Croutons, Toasted Almonds, Toasted Pepitas

MAC & CHEESE

\$35/PERSON

White Cheddar, Gruyere, Emmenthal, Parmesan, Toasted Panko

Smoked Chicken Breast, Wild Mushrooms, Sweet Peas, Fontina

Cajun Rock Shrimp, Andouille, Grilled Peppers, Gouda Cream

POTATO

\$35/PERSON

House Fried Potato Chips, Peppercorn Ranch Dip, French Onion Dip

Smoked Brisket Poutine, Tater Tots, Cheddar Cheese Curds, Scallions

Garlic Herb Russet Potato Wedges, Truffle Aioli, Smoked Paprika Aioli, Curry Ketchup

Whipped Yukon Gold Potatoes, Applewood Bacon, Smoked Cheddar, Sour Cream, Chives

BUILD YOUR OWN SLIDER STATION

\$35/PERSON

Seared Angus Beef Patties, Fried Chicken Breast, BBQ Pulled Pork

House Fried Potato Chips

Mini Brioche Buns, Sliced Cheddar, Lettuce, Tomato, Onion, Pickle, Cole Slaw, Fried Onions, Ketchup, Mustard, Special Sauce

STREET TACOS

\$37/PERSON

Beef Carne Asada, Pork Al Pastor, Grilled Mahi Mahi

Cilantro Onions, Shredded Cabbage, Sliced Fresh Jalapeño, Pickled Red Onion, Lime Wedges

Roasted Tomatillo Salsa, Chili de Arbol Salsa, Pico de Gallo

Warm Corn and Flour Tortillas

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Hand Carved

HICKORY SMOKED BRISKET OF BEEF \$475 (SERVES 25)

Honey Chipotle Barbeque Sauce, Grilled Corn and Pickled Onion Relish, Brioche Rolls

VERLASSO SALMON EN CROUTE \$425 (SERVES 15)

Leek Fondue, Wilted Spinach, Roasted Red Peppers, Lemon Thyme Butter

GARLIC ROSEMARY BRINED ROAST PORK LOIN \$500 (SERVES 25)

Lemon Aioli, Roasted Pear Chutney, Soft Rolls

ROASTED PRIME RIB OF BEEF \$700 (SERVES 25)

Burgundy Demi-Glace, Creamed Horseradish, Soft Rolls

MAPLE BOURBON GLAZED ROASTED TURKEY BREAST \$475 (SERVES 30)

Apricot-Cranberry Chutney, Herb Aioli, Hawaiian Rolls

ROASTED TENDERLOIN OF BEEF \$700 (SERVES 25)

Truffle Bordelaise, Bearnaise, Creamed Horseradish, Brioche Rolls

All food and beverage, and related services are subject to applicable taxes (currently 4.25%) in effect on the date(s) of the event and subject to change without notice. Prior to the application of any taxes, food and beverage, and related services will be subject to a 25% administrative charge. Please note that the administrative charge is not a gratuity or tip and, accordingly, is subject to all applicable taxes. A portion of this charge (currently 12.00% of food & beverage sales) will be distributed directly to food & beverage staff as additional compensation for their services, while the remainder will be applied to costs and/or expenses other than employee wages. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Minimum of 50 people. Group under 50 attendees will have a \$5 surcharge added per person.

Buffet prices based on 1.5 Hours of service. Additional time is subject to a replenishment fee
Includes brewed regular and decaffeinated coffees, hot tea and iced tea.

Build Your Own Dinner Buffet

\$86/PERSON

SALADS (CHOOSE 3)

Hearts of Palm and Artichoke Salad, Fresh Chive Dressing

Grilled Portabella, Fresh Mozzarella and Arugula Salad, Balsamic and Extra Virgin Olive Oil

Mediterranean Farro Vegetable Salad, Lemon Vinaigrette

Roasted Corn and Blackeye Pea Salad, Sherry Vinaigrette

Cheese Tortellini Salad, Toasted Pine Nuts, Plum Tomato, Fresh Basil

Tuscan Chickpea, Cucumber Red Onion and Tomato Salad, Oregano Vinaigrette

ENTRÉES (CHOOSE 3)

Roasted NY Strip Loin of Beef, Garlic Butter Sautéed Button Mushrooms, Zinfandel Demi

Brown Sugar Bourbon Brined Pork Loin, Caramelized Apple and Onion, Grain Mustard Sauce

Grilled Breast of Chicken, Natural Jus, Tomato Olive Relish

Braised Chicken, Grilled Italian Sausage, Roasted Peppers, Oregano Tomato Broth

Coriander Dusted Seared Salmon, Fennel Apple Slaw

Seared Red Snapper, Black Bean Puree, Red Pepper Coulis

Asparagus Ravioli, Charred Heirloom Tomatoes, Wilted Spinach, Parmesan Cream

SIDES (CHOOSE 2)

Confit Garlic and Chive Whipped Yukon Gold Potatoes

Roasted Rosemary Red Potatoes with Balsamic Glazed Onion

Artichoke and Sundried Tomato Risotto

Creamy Mascarpone Polenta, Roasted Forest Mushrooms

Toasted Orzo, Peas, Asparagus, Roasted Peppers, Basil Pesto

Gruyere Potato Gratin

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VEGETABLES (CHOOSE 1)

Ginger Garlic Green Beans

Ratatouille

Steamed Broccolini, Sweet Peppers,
Black Garlic Butter

Sweet Corn Succotash

Sautéed Baby Carrots and Snap Peas,
Maple Butter

Roasted Heirloom Cauliflower, Zucchini,
Cipollini Onions

DESSERTS (CHOOSE 3)

Cheesecake Bites

Chocolate Walnut Tart

Classic Cream Puffs

Vanilla Panna Cotta Shooters with
Raspberry Gelée

Petite Fours Assortment

Seasonal Fruit Pies

Churro Bites, Cinnamon Chocolate
and Caramel Sauces

Warm Bread Pudding, Crème Anglaise

Mini Fruit Tarts





Summer BBQ Buffet

\$92/PERSON

ACCOMPANIMENTS

Grilled Watermelon, Tomato and Feta Salad

Creamy Potato Salad

Roasted Broccolini and Quinoa Salad with Lemon and Walnuts

ENTRÉES

Rosemary Garlic Grilled Flank Steak, Chimichurri

Pulled Pork, Crispy Fried Onions, Coleslaw, Mini Buns

Beer Can Roasted Chicken

Brown Sugar and Bacon Ranch Beans

Honey Butter Corn on the Cob

DESSERTS

Citrus Agave Fruit Salad

Strawberry Rhubarb Cobbler, Vanilla Whipped Cream

Oatmeal Butterscotch Cookies

Double Chocolate Brownies

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All plated dinners are served with baked artisan rolls and butter, brewed regular and decaffeinated coffees, hot or iced teas.

Minimum of 50 people. A Server Fee of \$175 will be assessed for Groups under 50 attendees.

Plated Dinner

Develop your own menu by selecting one item from each category:

CHOICE OF SOUP OR SALAD

Baby Spinach, Cucumber, Shaved Onion, Strawberry, Raspberry Vinaigrette

Spring Greens, Candied Walnut, Grape Tomato, Crumbled Blue Cheese, Dill Vinaigrette

Romaine, Shaved Parmesan, Garlic Crouton, Caesar Dressing

Frisee and Red Endive, Candied Bacon, Carrot Curls, Honey Dijon Vinaigrette

Assorted Baby Lettuce, Daikon Radish, Edamame, Crisp Wonton, Sesame Soy Vinaigrette

Romaine and Spinach Salad, Kalamata Olive, Feta, Cucumber, Vine Ripened Tomato, Oregano Vinaigrette

Crab and Corn Chowder

Tomato Basil Soup, Whipped Boursin Crostini
Vegetable Pistou

Lobster Bisque

Creamy Five-Onion Soup

Wild Mushroom Soup En Croute

PLATED ENTREES

Grilled Filet of Beef, Jalapeño & Aged Cheddar Gratin, Thyme Demi, Tomato Relish

\$84/PERSON

Cast Iron Seared NY Strip Loin, Herb Roasted Fingerling Potatoes, Brandy Peppercorn Sauce

\$78/PERSON

Roasted Chicken Breast, Basil Whipped Potatoes, Roasted Pepper Rosemary Crema

\$65/PERSON

Leek Crusted Salmon, Sweet Corn Polenta, Meyer Lemon Champagne Butter

\$68/PERSON

Grilled Mahi Mahi, Lentil Spinach Risotto Cake, Smoked Almond Romesco

\$68/PERSON

DUET ENTREES

Seared Petite Filet of Beef, Lemon Garlic Roasted Shrimp, Tallegio Mushroom Risotto, Bordelaise

\$92/PERSON

Borolo Braised Beef Short Rib, Butter Grilled Lobster Tail, Whipped Yukon Gold Potatoes

\$96/PERSON

Herb Seared Chicken Breast, Blackened Shrimp, Smoked Cheddar Scallion Grits, Thyme Jus

\$88/PERSON

Grilled Flatiron Steak, Red Wine Sauce, Corn Crusted Halibut, Celery Parsley Emulsion, Sweet Pea Parmesan Risotto

\$92/PERSON



DESSERT

Chocolate Raspberry Cake, White
Chocolate Sauce

New York Cheesecake, Seasonal Berries

Mocha Crème Brulee

Strawberry Rhubarb Bombe, Vanilla
Crème Anglaise

Coconut Lime Cream Cake, Mango Sauce

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Private Bar Service is subject to a bartender fee of \$175 per bartender. One bartender required per 100 guests.

Private Bar Service

CALL BRAND LIQUORS

New Amsterdam Vodka

New Amsterdam Gin

Cruzan Light Rum

Mi Campo Blanco Tequila

Jim Beam Black Label Whiskey

Monkey Shoulder Scotch

SELECT BRAND LIQUORS

Wheatley Vodka

Bombay Sapphire Gin

Flor de Cana 4yr Rum

Espolon Blanco Tequila

Four Rose's Small Batch Whiskey

Macallen 12yr Scotch

PREMIUM BRAND LIQUORS

Titos Handmade Vodka

Sipsmith Gin

Diplomatico Reserva Exclusive Rum

El Tesoro Reposado Tequila

Woodford Reserve Whiskey

The Delmore 12yr Scotch

COGNAC/ CORDIALS

Disaronno Amaretto

B & B

Grand Mariner

Drambuie

Frangelico

Martell VSOP

Courvoisier VSOP

Remy Martin VSOP

Churro Bites, Cinnamon Chocolate
and Caramel Sauces

Warm Bread Pudding, Crème Anglaise

Mini Fruit Tarts

All hosted beverages are subject to a 25% service charge and current state and local sales tax. A bartender charge of \$175.00 Will be applied for all bars. Published prices are non-negotiable and subject to change without notice. Colorado law prohibits the sale of alcohol to persons under 21 years of age, guest may be asked to present identification. Hilton denver invernness is the only authority licensed to sell and serve liquor for consumption on the premises. Therefore, no alcohol can be brought onto the licensed property. Items may change without notice dependent upon availability. All prices subject to a taxable 25% service charge and 4.25% Sales tax.

HOST PRIVATE BAR SERVICE

Charges based on actual consumption

Call Cocktails	\$12
Premium Cocktails	\$14
House Wines by the Glass	\$10
Select Wines by the Glass	\$12
Premium Wine by the Glass	\$14
Domestic Bottled Beer	\$8
Imported Bottled Beer	\$9
Micro & Specialty Beer	\$9
Cordials	\$14
Cognac	\$15
Soft Drinks	\$6
Sparkling Mineral Water	\$6

CASH PRIVATE BAR SERVICE

Charges based on actual consumption

Call Cocktails	\$13
Premium Cocktails	\$15
House Wines by the Glass	\$11
Select Wines by the Glass	\$13
Premium Wine by the Glass	\$15
Domestic Bottled Beer	\$9
Imported Bottled Beer	\$10
Micro & Specialty Beer	\$10
Cordials	\$15
Cognac	\$16
Soft Drinks	\$7
Sparkling Mineral Water	\$7



Open bar for a minimum of 30 guests, including cocktails, bottle domestics, imported and specialty beers, and pre-determined house, select, or premium wines.

Private Bar Service is subject to a bartender fee of \$175 per bartender. One bartender required per 100 guests.”

Hourly Bar Package

FULL BAR

One Hour

CALL

\$30

PREMIUM

\$35

Two Hours

\$45

\$52

Three Hours

\$60

\$70

Four Hours

\$75

\$86

BEER & WINE

One Hour

DOMESTIC

\$23

PREMIUM

\$28

Two Hours

\$35

\$40

Three Hours

\$47

\$52

Four Hours

\$59

\$64

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Customized Options

BREAKFAST SERVICE

Minimum of 30 Persons Required

Prices Based On One and a Half Hours of Service

If Less Than 30 Persons for Buffet, a Surcharge of \$5 Will Be Added Per Person and a Server Fee of \$175 Will Be Assessed

If Less Than 30 Persons for Plated, a Server Fee of \$175 Will Be Assessed

LUNCH SERVICE AND ACTION STATIONS

Minimum of 30 Persons Required

Prices Based On One and a Half Hours of Service

If Less Than 30 Persons for Buffet, a Surcharge of \$5 Will Be Added Per Person and a Server Fee of \$175 Will Be Assessed

If Less Than 30 Persons for Plated, a Server Fee of \$175 Will Be Assessed

DINNER SERVICE

Minimum of 50 Persons Required

Prices Based On One and a Half Hours of Service

If Less Than 50 Persons for Buffet, a Surcharge of \$5 Will Be Added Per Person and a Server Fee of \$175 Will Be Assessed

If Less Than 50 Persons for Plated, a Server Fee of \$175 Will Be Assessed

STAFFING

Coat Room Attendant	\$75.00/HOUR
Registration Attendant/Event Greeter	\$75.00/HOUR
Additional Service Attendants	\$45.00/SERVER, PER HOUR, ABOVE STANDARD STAFFING FOUR HOUR MINIMUM
White Glove Service	\$2.50/WAITER

MISCELLANEOUS SERVICES AND ENHANCEMENTS

Self Parking	COMPLIMENTARY
Valet Parking	\$15

Team Building Events, On or Off-site are Available Through our In-House Service Team

Theme Decoration Rental and Planning Services are Available

Rental Items Include Table Linens, Napkins and Centerpieces Standard Napkins are White or Black

Audio-Visual Services and Equipment are Available Through our On-Site Multi-Media Staff

Tents are Available Upon Request, Price may Vary Based on Needs

MENUS AND SIGNAGE

Printed Menus	\$1.50 - \$5/PLACE SETTING
Directional and Lobby Signage	\$35.00+/- SIGN
Lobby Signage Must be Professional or Purchased From Hotel	

ICE CARVINGS

Let Us Help You Create a Special Memory. Your Catering or Conference Service Manager can Discuss Specific Needs and Pricing.

FLORAL CREATIONS

Make your event more memorable with flowers. Allow us to Discuss Specific Needs and Pricing.

CAKES

Special Occasion Cakes	\$3 - \$8/PERSON
Bar or Bat Mitzvah Cakes	\$3 - \$8/PERSON
Cake Cutting Charge	\$4/PERSON IF GUEST PROVIDES CAKE

Terms and Conditions

FOOD AND BEVERAGE

Hilton Denver Inverness is the Sole Provider of All Food and Beverages Served in the Banquet Facilities

Currently, a Taxable 25% Service Charge Plus Applicable Sales Tax is Required for All Food and Beverage Functions

The State Of Colorado Regulates the Sale and Service of Alcoholic Beverages

Hilton Denver Inverness is Responsible for the Administration of these Regulations

It is Hilton Denver Inverness's Policy to Serve Only Those Patrons 21 Years and Older, and May Refuse Service to any Guest without Proper Identification

FOOD AND BEVERAGE MINIMUMS

A Food and Beverage Minimum at Hilton Denver Inverness Varies Due to Event Site and Number of People Attending the Event

The Minimum Requirements Do Not Include a 25% Taxable Service Fee and Applicable Tax, Which is Currently 4.25%

When Guest Counts Do Not Exceed 30 People for Breakfast and Lunch, Or 50 People for Dinner, A Server Fee Will Apply

Additionally, a Menu Price Surcharge may Apply

Split Entrée Selections will be Charged at the Higher Menu Price

A Maximum of 2 Selections is Permitted. Additional Selections will Incur an Additional Surcharge Of \$7.00 per Person

GUARANTEE

Please Inform your Catering or Conference Manager of the Number of Guests Attending your Event No Later than 72 Business Hours Prior to the Event

After that Time, a Count may Increase, but it cannot Decrease If the Guaranteed Number is Not Provided, the Estimated Attendance on the Contract will Become the Guarantee

PAYMENT TERMS

A Non-Refundable Deposit is Required at the Time of Contract

Fifty (50) Percent of the Total Payment is Due in a Schedule of Three or Less Payments; Set Up to be Paid Prior to the Event

The Final Payment is Due No Less than 72 Hours Prior to the Event

A Complete and Signed Credit Card Authorization Form must be on File for any Remaining Balance



Hilton

DENVER INVERNESS

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Englewood, CO 80112

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