



2024 EVENT PLANNING GUIDE

CATERING MENUS & AUDIOVISUAL



OUT OF THE OFFICE. IN THE ZONE.

Welcome to the Hyatt Place/Hyatt House Denver Downtown where a feeling of home is waiting for you. Three blocks from the Colorado Convention Center, we are a close getaway where every meeting is a pause for renewed focus. If a leisurely outing is on the agenda, we are conveniently located near Coors Field, Empower Field, Ball Arena, Union Station and more.

We look forward to being your homebase in Denver.

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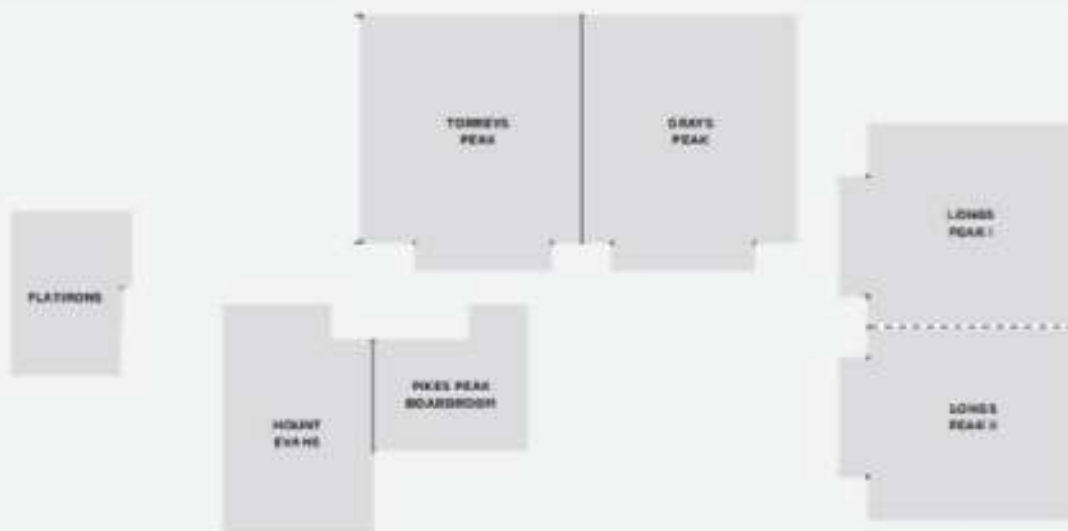
IT'S YOUR MEETING PLAN. WE JUST BRING IT TO LIFE.

PLAN YOUR EVENT

Gathering Room Dimensions and Capacity



Room Name	Room Dimensions	Square Feet	Banquet	Conference	Classroom 2 per 6'	Theater	U- Shape 2 per 6'	H-Square	Reception
Pikes Peak Boardroom	10' x 15.7'	262	-	8	-	-	-	-	-
Mount Evans	26.7' x 18'	479	30	18	18	40	12	14	45
Torrey's Peak	29.2' x 25.4'	740	40	18	24	60	14	16	65
Grays Peak	29.2' x 25.4'	740	40	18	24	60	14	20	65
Longs Peak I	27.6' x 23.6'	650	40	16	20	40	12	20	55
Longs Peak II	27.6' x 23.5'	648	40	16	20	40	12	20	55
Longs Peak	27.6' x 47.1'	1298	80	28	40	80	22	48	110
Platons	36' x 24.7'	889	90	20	24	55	18	24	85





BREAKFAST

Breakfast first. Everything else second.

Prices are per guest and based on 90 minutes of service
20 guest minimum | \$50 small group charge for less than 20 guests

BREAKFAST BUFFETS

CONTINENTAL | \$24
10 person minimum

Assorted Pastries, Breakfast Breads
Butter, Jams
Sliced Seasonal Fruit

ALL AMERICAN | \$32

Assorted Pastries, Breakfast Breads
Sliced Seasonal Fruit
Scrambled Eggs
Breakfast Potatoes
Bacon, Sausage, or Ham

FARM TO TABLE | \$28

Assorted Breakfast Breads
Bagels, Assorted Cream Cheese
Hard Boiled Eggs
Granola Station, Raisins, Brown Sugar, Sliced Almonds, Dried Cranberries
Vanilla Greek Yogurt
Fresh Seasonal Berries



All food and beverage prices are subject to a 25% taxable service charge and 8% sales tax. When placing your order, please advise of any food allergies so we may accommodate these specific needs. Consuming raw or undercooked meat, fish, shellfish, or eggs may increase your risk of foodborne illnesses. All menus and prices are subject to change.

BREAKFAST

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Prices are per guest and based on 90 minutes of service
20 guest minimum | \$50 small group charge for less than 20 guests

BREAKFAST BUFFETS

THE PRE-ASSEMBLED BREAKFAST | \$32
Breakfast Sandwiches / Burritos

Breakfast Potatoes

Onion, Jalapeno, Salsa Fresca

Sliced Seasonal Fruit

Pick 1 [each additional option +\$5 per person]

Assorted Burritos, Sausage, Bacon, Vegetarian

The Signature, Bacon, Eggs, Sharp Cheddar Cheese
Chive Cream Cheese, Onions, Brioche Bun

Early Riser, Pork Sausage, Eggs, Sharp Cheddar Cheese
Maple Butter, English Muffin

El Ranchero, Bacon, Ham, Egg, Jalapeno Havarti Cheese
Chipotle Aioli, Croissant

ENHANCEMENTS

Maple Cured Bacon or Pork Sausage Links | \$5

Breakfast Potatoes | \$5

Scrambled Eggs | \$5

Hard Boiled Eggs | \$2

Whole Fruit | \$4

Sliced Seasonal Fruit | \$6

Assorted Cereals | \$4

Bagels & Cream Cheese | \$46 per Dozen

Assorted Pastries | \$46 per Dozen

Hot Water, Assorted Herbal Teas | \$30 per gallon

Regular, Decaf Coffee | \$56 per gallon



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BREAKS

Prices are per guest and based on 90 minutes of service
10 guest minimum

MORNING BREAKS

HEALTHY | \$20

Seasonal Smoothie Shooters
Assorted Seasonal Berries
Greek Yogurt
No-Bake Granola Bars

BUILD YOUR OWN TRAIL MIX | \$17

Granola
Assorted Nuts
Dried Fruits
Chocolate

DOUGHNUT SHOP | \$11

Assorted Doughnut Display

A LA CARTE BREAK ITEMS

Assorted Candy Bars | \$4

Bags of Pretzels | \$4

Bags of Chips | \$4

Assorted Mixed Nuts | \$5

Brownies | \$34 per Dozen

Cookies | \$34 per Dozen

AFTERNOON BREAKS

THE SWEET SEEKER | \$17

Cake Pops
Chocolate M&Ms
Skittles
Yogurt Pretzels
Chocolate Raisins

SNACK MEAT & CHEESE BOARD | \$17

Salami, Prosciutto
Cheddar, Swiss, Goat Cheese
Olives, Baby Pickles
Assorted Crackers, Nuts
Fruit Jelly

CHIPS & DIP | \$12

Corn Chips
Salsa Fresca, Salsa Picante
Guacamole

VEGETABLE CRUDITE | \$10

Assorted Vegetables
Hummus, Herb Dip, Ranch Dip



BREAKS

BEVERAGES

10 guest minimum

COFFEE BREAK

Half Day, Max 4 Hrs | \$7

Full Day, Max 8 Hrs | \$12

Regular, Decaf Coffee

Assorted Teas, Hot Water, Lemon

BEVERAGE BREAK

Half Day, Max 4 Hrs | \$12

Full Day, Max 8 Hrs | \$16

Regular, Decaf Coffee

Assorted Teas, Hot Water, Lemon

Assorted Pepsi Soft Drinks

Bottled Water

A LA CARTE BEVERAGES

Hot Water, Assorted Herbal Teas | \$30 per gallon

Regular, Decaf Coffee | \$56 per gallon

Sweet, Unsweet Tea | \$30 per gallon

Assorted Pepsi Soft Drinks | \$4 each

Bottled Gatorade | \$6 each

Bottled Water | \$4 each

Assorted Energy Drinks | \$8 each



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LUNCH

Prices are per guest and based on 90 minutes of service
20 guest minimum | \$50 small group charge for less than 20 guests

LUNCH BUFFETS

THE DELI COUNTER | \$36

Baby Kale Caesar, Crispy Shallots, Shaved Parmesan
Smoked Turkey, Salami, Ham
Smoked Gouda, Cheddar, Provolone, Havarti
Tomato, Lettuce, Red Onion, Pickles
Chipotle Aioli, Assorted Condiments
Sourdough & Multigrain Bread, Gluten Free Available on Request
Assorted Cookies

EUROPEAN SANDWICH BOARD | \$38

Sandwiches:

Le Jambon Fromage with Cured Ham, Emmental Cheese, Garlic Aioli
Classic Caprese, Heirloom Tomatoes, Fresh Mozzarella, Basil Balsamic Reduction
The California with Turkey, Provolone, Basil Pesto
House Salad, Fruit Salad
Assorted Bags of Chips, Brownies

BOXED LUNCH | \$30

Deli-Style Sandwiches:

Roasted Turkey, Smoked Ham, Salami, Vegetarian
Bags of Chips
Whole Fruit
Fresh Baked Cookies
Bottle of Water



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LUNCH

Prices are per guest and based on 90 minutes of service
20 guest minimum | \$50 small group charge for less than 20 guests

LUNCH BUFFETS

SOUTH OF THE BORDER | \$42

Southern Salad, Black Beans, Corn, Pickle, Onions, Cotija Cheese, Romaine Lettuce, Crispy Tortilla Chips

Black Beans, Cilantro, Lime Rice

Braised Pork Shoulder, Shredded Adobo Chicken, Ground Organic Beef
*Add Garlic Shrimp +\$6

Sour Cream, Fresh Salsa Fresca, House Made Guacamole, Pico de Gallo
Monterey Jack, Cotija Cheese, Cilantro-Lime Vinaigrette, Avocado Ranch

Flour Tortillas, Taco Bowls

Churro Bites, Dipping Sauces

SOUP & SALAD | \$40

Spring Mix

Smoked Chicken, Garlic Cilantro Shrimp

Carrots, Cucumbers, Corn, Edamame, Cherry Tomatoes, Sliced Jalapeno,
Avocado, Croutons

Avocado Ranch, Cilantro-Lime Vinaigrette

Tomato Soup, Grilled Cheese

Chocolate Chip Cookies

THE SMOKEHOUSE | \$42

Coleslaw, Potato Salad, Pasta Salad

BBQ Roasted Chicken, Pulled Pork

Corn, Green Beans

Corn Bread, Honey Butter

Banana Pudding

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RECEPTION

Prices are per dozen

HORS D'OEUVRE

COLOROUGE CROSTINI | \$36

Balsamic Onion Jam
ColoRogue Local Cheese
French Baguette

HEIRLOOM TOMATO BRUSCHETTA | \$36

Haystack Mountain Chevre
Cherry Tomatoes
Basil Ribbons
Balsamic Glaze, Red Wine Vinaigrette

SMOKED SALMON TOAST | \$45

Smoked Salmon
Chive Cream Cheese, Fried Capers, Pickled Onions

BACON WRAPPED SHRIMP | \$60

Jumbo Prawn wrapped in House Cured Bacon with Adobo BBQ Sauce

Vegetable Potstickers | \$36



RECEPTION

Prices are per guest and based on 90 minutes of service
20 guest minimum

RECEPTION DISPLAYS

SLIDER BAR | \$22

Beef Burger with Cheddar Cheese, Horseradish Aioli
Shrimp Po'Boy with Charred Lemon Remoulade, Slaw
Pork Belly with Pickled Onions, Sliced Jalapenos

WINGS BAR | \$22

Bone-in Chicken Wings, Cauliflower Bites
Buffalo Sauce, BBQ Sauce
Carrots, Celery Sticks
Ranch, Blue Cheese

CHARCUTERIE BOARD | \$35

Locally Cured & Imported Meats:
Prosciutto, Bresaola, Culatello, Salami, Smoked Salmon

Locally Cured & Imported Cheeses:
ColoRogue, Camembert, Haystack Mountain Chevre, Humboldt
Fog

Pickle Collection, House Jams, Whole Grain Mustard

DESSERT DISPLAYS

CHEESECAKE DISPLAY | \$16

Vanilla Cheesecake, Toasted Almonds, Candied Pecans, Sweetened
Strawberries, Crushed Oreos, Caramel Sauce, Chocolate Sauce
Chocolate Chips, Whipped Cream

THE CONFECTION COLLECTION | \$19

Petit Fours, Truffles, Chocolate Strawberries, Assorted Mini Tarts





DINNER

Prices are per guest and based on 90 minutes of service
20 guest minimum | \$50 small group charge for less than 20 guests

DINNER BUFFETS

SURF & TURF | \$70

Baby Kale Caesar Salad
Braised Short Rib, Farm Raised Sterling Salmon
Roasted Potatoes
Asparagus with Herb Butter
Dinner Rolls, Butter
Carrot Cake, Chocolate Covered Cheesecake

SIESTA SUPPER | \$52

Enchiladas: Beef, Chicken, Bean & Cheese
Cilantro Lime Rice, Refried Beans
Chips, Queso, Guacamole, Salsa Fresca
Southern Salad with Black Beans, Corn, Pickled Onions, Cotija Cheese,
Romaine Lettuce, Crispy Tortilla Chips
Tres Leche Cake

A NIGHT IN TUSCANY | \$57

Caprese Salad: Mozzarella Balls, Cherry Tomatoes, Basil Ribbons,
Balsamic Glaze, Red Wine Vinaigrette
Baked Ziti with Sausage, Marinara Sauce
Cheese Tortellini with Alfredo Sauce
Broccolini
Dinner Rolls, Butter, Garlic Butter
Tiramisu



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FROM THE BAR

All bars require one bar attendant per 75 guests

Bar attendant fee is \$100 per 75 guests for up to four (4) hours of service

ON CONSUMPTION

BEER

Domestic

Hosted \$5 | Cash \$6

Imported

Hosted \$7 | Cash \$8

Craft

Hosted \$7 | Cash \$8

WINE BY THE GLASS

Hosted \$9 | Cash \$10

Michael Mondavi's Canvas Wines developed exclusively for Hyatt Hotels

HOUSE SPIRITS

Hosted \$12 | Cash \$13

Smirnoff Vodka, Beefeater Gin, Cruzan Rum, Sauza Tequila, Jim Beam Bourbon, Cutty Sark Whiskey

PREMIUM SPIRITS

Hosted \$15 | Cash \$16

Ketel One Vodka, Tanqueray Gin, Bacardi Rum, Espolon Silver, Jack Daniels Tennessee Whiskey, Dewar's White Label Whiskey

ELEVATE

Champagne Toast | \$8

Coffee Libation, Baileys, Kahula, Vanilla Vodka | \$5 per shot

Bloody Mary & Mimosa Bar | \$15 per person/hour

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AUDIOVISUAL

All Prices Based on Per Day, Per Item Usage

DISPLAYS

LCD PROJECTOR PACKAGE | \$525

Projector, Screen, Projector Table, Extension Cord

LCD PROJECTOR SUPPORT PACKAGE | \$295

Screen, Projector Table, Extension Cord

LCD TV | \$75

HDMI Cable

AUDIO

MICROPHONE | \$125

WIRELESS or LAVALIER MICROPHONE | \$150

SPEAKER | \$50

HOUSE SOUND | \$40

PRESENT

PODIUM | \$50

EASEL | \$50

WHITEBOARD WITH MARKERS | \$50

FLIPCHART WITH MARKERS | \$50

CHARGE

EXTENSION CORD | \$5

POWER STRIP | \$5

CONNECT

STANDARD INTERNET | Complimentary Wi-Fi

*Additional Options Available on Request

MEETING OWL | \$250

All prices are subject to a 25% taxable service charge and 8.81% sales tax.

AV SUPPORT - Dedicated Technician Support Available Upon Request, Contact for Pricing & Information



THE HOUSE RULES

FOOD & BEVERAGE

To ensure safety and compliance with state and local health regulations, all food and beverages must be consumed on-premise and purchased solely through Hyatt Place Denver Downtown. The hotel prohibits the removal of food from the premises.

Menu selections subject to change without notice due to supply chain availability. Substitutions will be of similar value and/or nature.

No food may be brought into the hotel for any catered function. The hotel's culinary team will be happy to customize specialty menus at your request.

PRICING, SERVICE CHARGES, STATE TAX, AND GUARANTEES

A 25% taxable service charge, 8% state sales tax (currently), and 8.81% audio-visual sales tax (currently) will be added to all charges, including but not limited to food and beverage, audiovisual, and room rental - Prices are subject to change.

The hotel reserves the right to use proper judgment in food and beverage ordering and preparation based on your final guarantee. Additional servings may be purchased at appropriate prices.

We do not guarantee menu pricing of your menu or other services until 30 days prior to your event.

All catering orders must be received with selection and a signature no later than 14 days prior to the start of the event. A guaranteed guest count is required by 12:00 noon, five business days prior to your function date. This will be considered a guarantee for which you will be charged even if fewer guests attend unless your attendance exceeds your guarantee. The guarantee will apply to all aspects of your event, including, but not limited to, food, and beverage. If we are not advised of a guaranteed count, the number of guests estimated on your Banquet Event Order will become the guaranteed count.

Buffets and heavy receptions will be supplied for the guaranteed number of guests for no longer than 90 minutes; additional time will incur overage charges. Breaks will be supplied for the guaranteed number of guests for no longer than 90 minutes.

MEETING ROOM RENTAL

Meeting room rental fees are subject to sales tax.

MINIMUMS AND FEES

For all buffet functions of fewer than 20 guests, a \$50 small group surcharge will apply. Buffets require a minimum of 10 guests to be ordered.

All quantity decisions need to be approved by the Event Manager prior to your function BEO being finalized. All buffets, breaks, and stationary displays must be guaranteed for the actual headcount. If additional guests attend the event you will be charged for the additional attendees. If fewer guests attend than the guaranteed amount, you will still be charged the guaranteed amount.

Bartender, and Attendant fees of \$100 per attendant per 75 guests will apply to your function based on your selected menu.

Last-minute additions to events in progress will be accommodated with menu items as available and charged at the prevailing price.

If you request that the setup of the function space as specified in the banquet event order and/or floor plan be changed after the function room has been set, a fee of \$150 will be charged to cover the hotel's additional expenses in making the requested changes.

NOTE: \$500 minimum for Hosted and Cash Bars. If the bar falls below the minimum, the group master will be charged the difference (ex. Sales are 150, master charged 350 in beverage attrition). - The sale and service of all alcoholic beverages is regulated by the Colorado Department of Liquor Licenses & Control. The hotel is responsible for the administration of those regulations.

Beer, liquor, and wine are not permitted to be brought on property, and must be purchased through the hotel.

Persons consuming alcoholic beverages at hotel events must be 21 years old and provide identification. The hotel reserves the right to terminate alcohol service at any event if minors in attendance attempt to consume alcoholic beverages.

The hotel reserves the right to terminate alcohol service to any guest that appears to become overly intoxicated.