



HALCYON

a hotel in Cherry Creek

Banquet Menu

LIFE IS TO BE ENJOYED & SAVORED

ELEVATE YOUR NEXT DENVER EVENT!

Sleek and modern, welcoming and effortless, Halcyon, a hotel in Cherry Creek is the premier event and meeting venue in Denver. We look forward to assisting you in curating a one-of-a-kind event. Choose from a beautiful selection of plated, buffet and station options for your next social affair, corporate conference or business meeting.

LIVE FULLY. LIVE TRULY. SAY YES!

ALL PRICING IS SUBJECT TO A 26% SERVICE CHARGE, TAX, AND 1% COLUMBINE IMPROVEMENT FEE.
GF - GLUTEN FREE • V - VEGETARIAN • DF - DAIRY FREE • VEG - VEGAN • NF - NUT FREE

FOOD SERVICE



BREAKFAST BUFFET

INCLUDES FRESHLY BREWED COFFEE, SELECTION OF HOT TEAS AND FRESH ORANGE & GRAPEFRUIT JUICE
MINIMUM 10 PEOPLE; \$10 PER PERSON IF UNDER THE MINIMUM BUFFET SERVICE IS AVAILABLE FOR ONE
CONTINUOUS HOUR. EACH ADDITIONAL HALF HOUR WILL INCUR A \$10 PER PERSONS

CONTINENTAL BREAKFAST

38 PER PERSON

Seasonal Fresh Fruit *GF*

Mini Pastries, Croissants, Muffins

Choice of Oats *Select One*

Granola + Yogurt Parfait
Fresh Berries, Local Honey

Overnight Oats
Rolled Oats, Milk, Vanilla, Agave

Steel-Cut Oatmeal
Dried Fruit, Nuts, Honey Butter

CLASSIC BREAKFAST

46 PER PERSON

Seasonal Fresh Fruit *GF*

Mini Pastries, Croissants, Muffins

Choice of Oats *Select One*

Granola + Yogurt Parfait
Fresh Berries, Local Honey

Overnight Oats
Rolled Oats, Milk, Vanilla, Agave

Steel-Cut Oatmeal
Dried Fruit, Nuts, Honey Butter

Scrambled Eggs *GF*

Fresh Herbs

Breakfast Potatoes *GF, DF*

Choice of Meat *Select One*

Chicken Breakfast Sausage, Applewood Smoked
Bacon, Thick-Cut Ham, Pork Breakfast Sausage

COLORADO BREAKFAST

55 PER PERSON

Seasonal Fresh Fruit *GF*

Local Yogurt

Mini Pastries, Croissants, Muffins

Overnight Oats

Rolled Oats, Milk, Vanilla, Agave

Campfire Eggs

*Cast Iron Baked Eggs, Roasted Peppers & Onions,
Tomato Sauce*

Biscuits & Colorado

Green Chili Gravy

*House-made Buttermilk Biscuits, Local Sausage,
Green Onion*

Breakfast Potatoes *GF, DF*

Choice of Breakfast Meat *Select One*

Chicken Breakfast Sausage

Thick-Cut Ham

Applewood Smoked Bacon,



BREAKFAST BUFFET ENHANCEMENTS

DISPLAYS MUST BE ADDED ONTO AN EXISTING BUFFET PACKAGE.

BREAKFAST ENHANCEMENTS

ADDITIONAL PRICE PER PERSON, 10 PERSONS MINIMUM

French Toast 8

Brioche, Berry Compote, Maple Syrup

Biscuits & Colorado Green Chili Gravy 8

House-made Buttermilk Biscuits, Local Sausage, Green Onion

Overnight Oats 6

Rolled Oats, Milk, Vanilla, Agave

Steel Cut Oatmeal 6

Fresh Berries, Honey Butter

Avocado Toast 12

Smashed avocado, Fresno Chiles, Pepitas, Green Salad

Mimosa Bar 16

Sparkling Wine, Orange & Grapefruit Juice

PARTIES OF 20+ WILL REQUIRE AN ATTENDANT FEE \$100
ONE HOUR MAXIMUM

Bloody Mary Bar 20

House-Made Bloody Mary Mix, Vodka, Pickles, Olives, Hot Sauce, Lemon & Lime

PARTIES OF 20+ WILL REQUIRE AN ATTENDANT FEE \$100
ONE HOUR MAXIMUM

CHEF STATION

ADDITIONAL PRICE PER PERSON, 25 PERSONS MINIMUM

60 MINUTES OF CONTINUOUS SERVICE.

\$175 CHEF ATTENDANT FEE PER STATION

1 CHEF PER 25 GUESTS

Omelet Station 25 GF

Black Forest Ham, Applewood Smoked Bacon, Breakfast Sausage

Mushrooms, Spinach, Peppers, Red Onion, Tomato, Cheddar & Goat Cheese

French Toast Station 20

Brioche Toast

Whipped Chantilly, Whipped Butter, Fresh Berries, Maple Syrup, Chocolate Sauce, Peanut Butter, Bananas, Cinnamon Sugar, Mascarpone

ADDITIONAL BREAKFAST ITEMS

PRICED PER DOZEN

Eggs Benedict 110

Poached Eggs, Tasso Ham, Hollandaise Sauce

Smoked Salmon & Bagels 120

Assorted Bagels & Shmeears, Red Onion, Tomatoes, Capers

House-Made Cinnamon Rolls 100

Vanilla Bean Cream Cheese Icing

Pastry Basket 96 GFO

Whipped Butter, House-Made Jam

Granola + Yogurt Parfait 84

Fresh Berries, Local Honey

Breakfast Sandwich 130

Scrambled Eggs, American Cheese, Breakfast Sausage Patty, House-Made English Muffin

Colorado Green Chili Burritos 130

Classic Pork Green Chili, Cheesy Eggs, Potatoes, Lime Crema, Flour Tortilla

Vegetarian Breakfast Burritos 120

Roasted Vegetables, Eggs, Lime Crema, Flour Tortilla

Mini Quiches 96

BREAKS

MINIMUM 10 PEOPLE; \$10 PER PERSON IF UNDER THE MINIMUM BASED ON 30 MINUTES OF CONTINUOUS SERVICE. PRICED PER PERSON.

Morning Treats 20

Assorted Donuts, House-Baked Cinnamon Rolls, Coffee Cake

Recharge 20 GF

Green Juice, Carrot-Ginger Juice, Energy Bars, Whole Fruit

Farmer's Market 24

Beet Hummus, Olive Tapenade, Green Goddess Dressing, Feta Cheese in Olive Oil, House-made Flat Bread, Market Vegetable

Charcuterie 36

Cured Meats, Whole Grain Mustard, Cornichons, Crackers

Cheese Board 28

Domestic & Imported Cheeses, Seasonal Jam, Quince Paste, Honeycomb, Crackers

Trail Mix Bar 22

Granola, Banana Chips, Raisins, Roasted Nuts, Chocolate Covered Pretzels, M&M's

Snack Bar 18

Chef's Selection of Popcorn, Boulder Canyon Chips, Assorted Candy Bars, Lemonade

Chips + Dips 18 GF

Charred Scallion Dip, Guacamole, Tomato Salsa, Tomatillo Salsa Verde, Tortilla Chips, House-made Potato Chips

Happy Hour 22

Pretzels, Beer Cheese, Marinated Olives, Spiced Nuts, House-made Potato Chips (gf), Charred Scallion Dip
+\$100 Bucket o' Beer (mixed 12-pack of local brews)

HALF DAY BEVERAGE SERVICE

22 PER PERSON

Fresh Brewed Coffee, Hot Tea

Traditional Accompaniments
Coffee-House Syrups

Soft Drinks

Coke Products

ALL DAY BEVERAGE SERVICE

30 PER PERSON

Fresh Brewed Coffee, Hot Tea

Traditional Accompaniments
Coffee-House Syrups

Fresh Orange & Grapefruit Juice

Refreshed until 10 a.m.

Soft Drinks

Coke Products

Aqua Panna Still Water

San Pellegrino Mineral Water

LIMITED BEVERAGE STATION

26 PER PERSON

Fresh Brewed Coffee, Hot Tea

Traditional Accompaniments
Coffee-House Syrups

Fresh Orange & Grapefruit Juice

Refreshed until 10 a.m.

Soft Drinks

Coke Products

BREAK ENHANCEMENTS

PRICE PER DOZEN

Halcyon Energy Bites 72 GF, VEGAN

Peanut Butter, Dried Fruit, Mixed Nuts, Oats

Assorted Cookies 48

Bags of Assorted Popcorn 48 GF

Blondies & Brownies 48 GFO

CHARGE ON CONSUMPTION, PER

Assorted Energy Bars 7

Assorted Local Chips 4 GF

Assorted Candy Bars 4 GF

Whole Fruit, per piece 4

BREAK BEVERAGES

Juice 66 per gallon

Orange, Grapefruit

Fresh Brewed Coffee & Hot Tea 100 per gallon

Cold Brewed Coffee 100 per gallon

Lemonade 60 per gallon

Freshly Brewed Iced Tea 50 per gallon

Infused Water 35 per gallon

Kombucha 8

Soft Drinks 6

Coke Products

Aqua Panna 8

San Pellegrino 8

Gatorade 6

Red Bull 8

DELI SELECTION 55 PER PERSON

MINIMUM 10 PEOPLE; \$10 PER PERSON IF UNDER THE MINIMUM.

BUFFET SERVICE IS AVAILABLE FOR ONE (1) CONTINUOUS HOUR. EACH ADDITIONAL HALF HOUR WILL INCUR A \$10 CHARGE PER PERSON. INCLUDES FRESH BREWED ICED TEA.

SOUP SELECT ONE

Roasted Chicken & Vegetable Soup GF, DF
Fresh Herbs

Tomato Soup GF
Parmesan, Herbs

Mushroom Soup GF
Chives, Crème Fraiche

SALAD SELECT ONE

Caesar Salad
Garlic Croutons, Parmesan, Caesar Dressing

Cous-Cous Salad GF
Market Vegetables, Olive, Pine Nuts, Lemon Tahini Dressing

Local Lettuces GF, DF
Shaved Vegetables, Fine Herbs, Oregano Vinaigrette

Melon Salad V, GF
Feta Cheese, Mint, Fresno Chili Vinaigrette

SANDWICHES & WRAPS SELECT THREE

House Falafel V, DF
Cucumber, Lettuce, Red Wine Vinaigrette, Pita Bread

Mediterranean Vegetable Wrap
Roasted Red Peppers, Grilled Zucchini, Mixed Greens, Kalamata Olive, Feta Vinaigrette, Tortilla

Chicken Salad Lettuce Cups GF
Golden Raisins, Walnut, Curry

Chicken Caesar Salad Wrap
House-Made Caesar Dressing, Romaine, Parmesan, Flour Tortilla

Smoked Turkey GFO
Applewood Smoked Bacon, Smashed Avocado, Basil Aioli, Lettuce, Tomato, Sourdough Bread

BLT GFO
Thick-Cut Bacon, Bibb Lettuce, Tomatoes, Duke's Mayonnaise, Sourdough Bread

Roast Beef & Cheddar Melt GFO
Horseradish Tzatziki, Spring Mix, Sourdough Bread

HOUSE MADE COOKIES

Chef selection

Leaving early? Ask your Sales Manager about our boxed lunch options.

LUNCH BUFFET

MEDITERRANEAN 60 PER PERSON

MINIMUM 15 PEOPLE; \$10 PER PERSON IF UNDER THE MINIMUM.
BUFFET SERVICE IS AVAILABLE FOR ONE (1) CONTINUOUS HOUR. EACH ADDITIONAL HALF HOUR WILL INCUR A \$10 CHARGE PER PERSON. INCLUDES FRESHLY BREWED ICED TEA AND CHOICE OF LUNCH BUFFET DESSERT STATION.

SALAD SELECT TWO

Caesar Salad

Garlic Croutons, Parmesan, Caesar Dressing

Cous-Cous Salad

Market Vegetables, Olive, Pine Nuts, Lemon Tahini Dressing

Local Lettuces GF, DF

Shaved Vegetables, Fine Herbs, Oregano Vinaigrette

Melon Salad V, GF

Feta Cheese, Mint, Fresno Chili Vinaigrette

ENTRÉES SELECT TWO

Curried Spatchcock Chicken GF

Ras El Hanout, Zucchini

House Falafel GF

Cucumber, Lettuce, Red Wine Vinaigrette

Kofta Skewers GF

Beef & Lamb, Tahini, Tomatoes, Onions, Parsley

Roasted Salmon GF

Mediterranean Inspired Seasonal Set

SIDES

Tzatziki Sauce, Muhammara Dip, Traditional Hummus

Pita Bread

Marinated Olives



LUNCH BUFFET

LOCAL JONES 62 PER PERSON

MINIMUM 15 PEOPLE; \$10 PER PERSON IF UNDER THE MINIMUM. BUFFET SERVICE IS AVAILABLE FOR ONE (1) CONTINUOUS HOUR. EACH ADDITIONAL HALF HOUR WILL INCUR A \$10 CHARGE PER PERSON. INCLUDES FRESHLY BREWED ICED TEA AND CHOICE OF LUNCH BUFFET DESSERT STATION.

SOUP

Tomato Bisque V, GF
Parmesan, Herbs

SALAD SELECT TWO

Caesar Salad
Garlic Croutons, Parmesan, Caesar Dressing

Cous-Cous Salad
Market Vegetables, Olive, Pine Nuts, Lemon Tahini Dressing

Local Lettuces GF, DF
Shaved Vegetables, Fine Herbs, Oregano Vinaigrette

Melon Salad V, GF
Feta Cheese, Mint, Fresno Chili Vinaigrette

ENTRÉES SELECT TWO

Fried Chicken Schnitzel
Herb Salad, Gribiche

Roasted Salmon GF
Roasted Vegetables, Crispy Potatoes, Chili Crisp

Chickpea Stew VEG, GF
Roasted Tomato, Seasonal Vegetables, Fine Herbs, Olive Oil

BLT GFO
Applewood Smoked Bacon, Gem Lettuces, Tomato, Aioli, Sourdough

SIDES

Orecchiette & Cheese
Melted Gouda & Hatch Green Chile

Roasted Seasonal Vegetables
Fresh Herbs Vinaigrette

LJ Daily Bread
Whipped Butter



LUNCH BUFFET

SOUTHERN HOSPITALITY 62 PER PERSON

MINIMUM 15 PEOPLE; \$10 PER PERSON IF UNDER THE MINIMUM. BUFFET SERVICE IS AVAILABLE FOR ONE (1) CONTINUOUS HOUR. EACH ADDITIONAL HALF HOUR WILL INCUR A \$10 CHARGE PER PERSON. INCLUDES FRESHLY BREWED ICED TEA AND CHOICE OF LUNCH BUFFET DESSERT STATION.

SOUP

Black Eyed Pea

Collard Greens, Peppers, Tomatoes, Carrots

SALAD SELECT TWO

Caesar Salad

Garlic Croutons, Parmesan, Caesar Dressing

Cous-Cous Salad

Market Vegetables, Olive, Pine Nuts, Lemon Tahini Dressing

Local Lettuces GF, DF

Shaved Vegetables, Fine Herbs, Oregano Vinaigrette

Melon Salad V, GF

Feta Cheese, Mint, Fresno Chili Vinaigrette

ENTRÉES SELECT TWO

Buttermilk Ranch Fried Chicken

Housemade Hot Sauce, Pickle Juice Glaze

Sweet Tea Brined Roasted Pork Loin GF

Dirty Rice

Cayenne Shrimp

Creamy Grits

Chickpea Stew VEG, GF

Roasted Tomato, Seasonal Vegetables, Fine Herbs, Olive Oil

SIDES

Orecchiette & Cheese

Melted Gouda & Hatch Green Chile

Smashed Red Skin Potatoes

Black Pepper Gravy

Collard Greens VEG

Smoked Onions, Cider Vinegar

Corn Bread

Honey Butter



LUNCH BUFFET DESSERT DISPLAY

CHOOSE ONE DESSERT DISPLAY TO ACCOMPANY THE LUNCH BUFFET SELECTION.

Love At First Bite

French Macarons, Fruit Tartlets & Mini Tortes

Cake My Day GFO

Mini Cakes, Bars & Parfaits

Bake Me Crazy

Cream Puffs, Cookies & Mini Cupcakes





SMALL GROUP PLATED LUNCH 50 PER PERSON

*PARTIES OF 14 OR LESS. ENTREES ARE TO BE PRE-SELECTED PRIOR TO ARRIVAL.
INCLUDES FRESHLY BREWED ICED TEA & COFFEE.*

SOUP & SALAD

SERVED ALONG WITH ENTRÉE, SELECT ONE

Daily Soup *GF*
Herbs

Local Lettuces *GF, DF*
*Shaved Vegetables, Fine Herbs,
Oregano Vinaigrette*

Caesar Salad
*Garlic Croutons, Parmesan,
Caesar Dressing*

ENTRÉE *SELECT TWO*

Cobb Salad
*Chicken, Applewood Smoked Bacon, Blue Cheese Crumbles, Hardboiled Egg,
Cherry Tomato, Green Goddess Dressing*

Oven Roasted Salmon
Seasonal Vegetables, Crispy Potatoes, Chili Crisp

Club Sandwich
River Bear Turkey, Bacon, Tomato, Butter Lettuce, Aioli, Fries

Anson Mills Farro Salad *V*
Cracked Wheat, Quinoa, Seasonal Vegetables, Olives, Pine Nuts, Lemon Tahini Dressing

Roast Chicken Breast
Seasonal Vegetables, Chimichurri

DESSERT *SELECT ONE*

Cake My Day *GFO*
*Mini Cakes,
Bars & Parfaits*

Love At First Bite
*French Macarons,
Fruit Tartlets
& Mini Tortes*

Bake Me Crazy
*Cream Puffs,
Cookies
& Mini Cupcakes*



THREE COURSE PLATED LUNCH 55 PER PERSON

ENTREES ARE TO BE PRE-SELECTED PRIOR TO ARRIVAL. FOR PARTIES OF 30 OR LESS, OPTIONAL +10 PER PERSON FOR TABLE-SIDE SELECTION. MINIMUM 15 PEOPLE; \$15 PER PERSON IF UNDER THE MINIMUM. INCLUDES ARTISAN ROLLS, ICED TEA.

FIRST COURSE

SELECT ONE

**Roasted Chicken
& Vegetable Soup** GF, DF

Tomato Soup V, DF
Parmesan, Herbs

Mushroom Soup V
Chive & Crème Fraiche

Local Lettuces GF, DF
*Shaved Vegetables, Fine Herbs,
Oregano Vinaigrette*

Caesar Salad
Garlic Croutons, Parmesan, Caesar Dressing

Cous-Cous Salad VEG, GF, DF
*Market Vegetables, Olive, Pine Nuts,
Lemon Tahini Dressing*

ENTRÉES

SELECT TWO

Orecchiette Pasta V
*Chard, Mushroom, Cream, Preserved Lemon,
Garlic Crumb*

Stuffed Eggplant V
Grains, Seasonal Vegetables, Yogurt

Curried Spatchcock Chicken GF
Ras El Hanout, Zucchini

Sweet Tea Brined Pork Loin
Collard Greens, Grits

Oven Roasted Salmon +10 GF
*Roasted Seasonal Vegetables, Crispy Potatoes,
Chili Crisp*

Prime Colorado Beef +12 GF
Pomme Purée, Mushrooms

DESSERT

SELECT ONE, SERVED FAMILY STYLE OR STATION

Cake My Day GFO
Mini Cakes, Bars & Parfaits

Love At First Bite
*French Macarons,
Fruit Tartlets & Mini Tortes*

Bake Me Crazy
*Cream Puffs,
Cookies & Mini Cupcakes*

RECEPTION HORS D'OEUVRES

MINIMUM 20 PIECES PER SELECTION; MINIMUM THREE TOTAL PIECES PER GUESTS. PASSED OR STATION.
PRICED PER PIECE.

HOT

Gougères 8
Gruyère, Prosciutto

Crispy Pork Belly 8 GF
Tomato Agrodolce

Beef Skewer 8 GF, DF
Horseradish Gremolata

Beef Wellington 9
Dried Cherry Demi Jus

Chicken Lollipop 8
Brown Sugar Chili Rub

Crispy Dungeness Crab Cake 9
Remoulade

Mushroom Arancini 7 V
Duxelles Dip, Parmesan

Artichoke Beignets 7 V
Lemon Yogurt

Vegetarian Samosas 7 V
Sauce Chimichurri

COLD

Deviled Eggs 7 GF
Dijon Mustard, Paprika
+3 Salmon Roe

Curry Chicken Salad Wrap 8
Golden Raisins, Bibb Lettuce

Tuna Tartare 9 GF
Yuzu, Rice Cracker

Smoked Salmon Rilette 8
Dill, Crème Fraîche, Crostini

Shrimp Ceviche 8 GF
Grilled Pineapple

Eggplant Caponata 7 V
Pine Nuts, Crostini

Beet Hummus 7 V, DF
Crudité, Flatbread, Olive Oil

Melon Skewer 7 V, GF
Feta Cheese, Fresno Chiles
+3 Prosciutto

Caprese Skewer 8 V, GF
Mozzarella, Tomato, Basil,
Balsamic Reduction





RECEPTION DISPLAYS

MINIMUM OF 15 PEOPLE. DISPLAY'S MUST BE ADDED ONTO AN EXISTING BUFFET PACKAGE OR COMBINE THREE (3) OF THE FOLLOWING STATIONS.

CHARCUTERIE 36 PER PERSON

Cured Meats

Cornichons, Whole Grain Mustard, Crackers

CHEESE BOARD 28 PER PERSON

Imported and Domestic Cheeses

Seasonal Jam, Quince Paste, Honeycomb, Crackers

MARKET VEGETABLE CRUDITE 24 PER PERSON

Seasonal Heirloom Vegetables

Green Goddess Dressing, Beet Hummus, Pita Bread

MACARONS 42 PER DOZEN GF

Sweet Meringue Confections

Assorted Flavors, suggest 3 per person

MINI CUPCAKES 52 PER DOZEN

Assorted Flavors

Suggest 2 per person

PETIT FOURS 52 PER DOZEN GFO

Mini Cakes, Custards, Tartlets

Suggest 3 per person

COOKIE PLATTER 48 PER DOZEN GFO

Swirl Shortbread, Chocolate Chip, Oatmeal

Suggest 3 per person



RECEPTION STATIONS

MINIMUM OF 15 PEOPLE.

STATION'S MUST BE ADDED ONTO AN EXISTING BUFFET PACKAGE OR COMBINE TWO (2) OR MORE RECEPTION STATIONS.

FROM THE SEA

50 PER PERSON

**Tuna Crudo, Crab Claws,
Shrimp Cocktail** GF
Cocktail Sauce, Mignonette, Fresh Lemons

Smoked Salmon GF
*Crème Fraiche, Crostini, Minced Red Onion,
Chopped Hardboiled Egg, Crostini*

Add Fresh Shucked Oysters GF
+52 PER DOZEN

MEDITERRANEAN

40 PER PERSON

Lamb Kofta Skewers
Tzatziki, Marinated Cucumbers

Cous-Cous Salad
*Market Vegetables, Olive, Pine Nuts,
Lemon Tahini Dressing*

Beet Hummus DF
Crudité, Pita, Olive Oil

Assorted Marinated Olives GF, DF

SOUTHERN

35 PER PERSON

Fried Chicken & Pulled Pork
Hawaiian Rolls, Cornbread

Buffalo Cauliflower
Blue Cheese Dressing

Country Style Baked Beans DF

Potato Salad
Red Bliss Potatoes, Egg

FROM THE GARDEN

25 PER PERSON SELECT THREE

Local Lettuces VEG, GF, DF
*Shaved Vegetables, Fine Herbs,
Oregano Vinaigrette*

Caesar Salad GF
Garlic Croutons, Parmesan, Caesar Dressing

Caprese Salad V, GF
*Mozzarella, Cherry Tomatoes, Basil, Olive Oil,
Balsamic Reduction*

Melon Salad V, GF
Feta Cheese, Mint, Fresno Chile Vinaigrette

Greek Salad V, GF
*Tomatoes, Cucumber, Feta Cheese,
Red Onion, Olives, Romaine Lettuces,
Oregano Vinaigrette*

SOUTHWEST

45 PER PERSON

Chicken Tamales
Corn

Beef Empanadas
Salsa, Lime Crema

Pupusas
Cheese & Bean

Chips & Guacamole
Salsa

HAPPY HOUR

35 PER PERSON

Beef Sliders
American Cheese, Pickles

**Sweet & Spicy Dry Rubbed
Chicken Wings**
Ranch Dressing, Celery

Fries
Ketchup

RECEPTION STATIONS

MINIMUM OF 15 PEOPLE.

STATION'S MUST BE ADDED ONTO AN EXISTING BUFFET PACKAGE OR COMBINE TWO (2) OR MORE RECEPTION STATIONS.

PASTA 35 PER PERSON

RUSTICHELLA D'ABRUZZO PASTA
SELECT TWO

Spaghetti Bolognese

Roma Tomatoes, Beef

Orecchiette & Pesto V

Pine Nuts, Basil, Parmesan

Penne & Mushroom Garlic Cream V

Casarecce All'arrabbiata V

Roma Tomatoes, Chili Peppers

Parmesan Cheese, Chile Flakes

CARVING

SERVED BY THE WHOLE PIECE AND CARVED TO ORDER. SERVES 20-25 PEOPLE.

\$175 CHEF ATTENDANT FEE PER STATION

Prime Rib \$750 GF

Beef Au Jus, Horseradish

Roasted Bone-In Pork Loin \$750 GF

Madeira Pork Jus, Fennel & Orange Agrodolce

Oven Roasted Salmon \$750 GF

Dill Crème Fraîche, Herbed Butter Sauce



DINNER BUFFET 90 PER PERSON

BUFFET SERVICE IS AVAILABLE FOR ONE (1) CONTINUOUS HOUR. EACH ADDITIONAL HALF HOUR WILL INCUR A \$20 CHARGE PER PERSON.

INCLUDES FRESH DINNER ROLLS AND BUTTER.

SOUP & SALAD

SELECT TWO

Tomato Soup V, GF
Parmesan, Herbs

Mushroom Soup V
Chive & Crème Fraîche

Local Lettuces VEG, GF, DF
*Shaved Vegetables, Fine Herbs,
Oregano Vinaigrette*

Caesar Salad
Garlic Croutons, Parmesan, Caesar Dressing

ENTRÉES

SELECT TWO +10 PER PERSON FOR CHOICE OF THREE

Mushroom & Spinach Lasagna
Ricotta, Tomato Sauce, Herbs

Chickpea Stew VEG, GF
Mushroom, Tomato, Red Pepper, Herbs

Herb Roasted Chicken GF
Arugula, Chicken Jus

Sweet Tea Brined Pork Loin GF
Collard Greens

Colorado Striped Bass GF
Steamed Shellfish, Fennel & Tomato Broth

Oven Roasted Salmon GF
Chili Crisp, Salmon Roe, Dill

Braised Short Rib GF
Kale, Beef Jus

Beef Tenderloin +10 GF
Crème Fraîche, 'Hen of the Wood' Mushrooms

SIDES

SELECT TWO

Crispy Potatoes GF
Parmesan, Herbs, Lemon

Potato Purée GF

Mascarpone Polenta

Roasted Seasonal Vegetables GF

Wilted Greens GF

Roasted Cauliflower GF
Sultanas, Pine Nuts

DESSERT

SELECT ONE

Love At First Bite
French Macarons, Fruit Tartlets & Mini Tortes

Cake My Day GFO
Mini Cakes, Bars & Parfaits

Bake Me Crazy
Cream Puffs, Cookies & Mini Cupcakes

SMALL GROUP PLATED DINNER 70 PER PERSON

PARTIES OF 14 OR LESS. ENTREES ARE TO BE PRE-SELECTED PRIOR TO ARRIVAL.
INCLUDES FRESHLY BREWED COFFEE, ARTISAN ROLLS, WHIPPED BUTTER.

FIRST COURSE

SELECT ONE

Daily Soup V, GF
Herbs

Local Lettuces VEG, GF, DF
Shaved Vegetables, Fine Herbs,
Oregano Vinaigrette

Caesar Salad
Garlic Croutons, Parmesan, Caesar Dressing

Shrimp Cocktail +8
Cocktail Sauce, Lemon

ENTRÉE

SELECT TWO +10 PER PERSON FOR CHOICE OF THREE

Roasted Salmon GF
Chili Crisp

Risotto GF, V
Roasted Mushrooms, Sautéed Vegetables,
Parmesan, Torn Herbs

Prime Colorado Beef GF
Beef Jus

Buttermilk Ranch Fried Chicken
B&B Pickles, House Hot Sauce

ACCOMPANIMENTS

SELECT TWO, PLATED WITH ENTRÉE

Crispy Potatoes GF
Parmesan, Herbs, Lemon

Potato Purée GF

Mascarpone Polenta

Seasonal Vegetables GF

Wilted Greens GF

Roasted Cauliflower GF
Sultanas, Pine Nuts

DESSERT

SELECT ONE SERVED FAMILYSTYLE

Love At First Bite
French Macarons, Fruit Tartlets & Mini Tortes

Cake My Day GFO
Mini Cakes, Bars & Parfaits

Bake Me Crazy
Cream Puffs, Cookies & Mini Cupcakes

THREE COURSE PLATED DINNER 78 PER PERSON

MINIMUM OF 15 PEOPLE. INCLUDES ARTISAN DINNER ROLLS AND FRESH BREWED COFFEE.
ENTREES ARE TO BE PRE-SELECTED PRIOR TO ARRIVAL; +25 PER PERSON IF SELECTIONS ARE SELECTED TABLE-SIDE.

FIRST COURSE

SELECT ONE

Tomato Soup V, GF
Parmesan, Herbs

Mushroom Soup V
Chive & Crème Fraîche

Crab Cake +6
Remoulade, Frisée

Local Lettuces VEG, GF, DF
*Shaved Vegetables, Fine Herbs,
Oregano Vinaigrette*

Caesar Salad
Garlic Croutons, Parmesan, Caesar Dressing

Caprese Salad
Mozzarella, Tomato, Basil, Balsamic Reduction

ENTRÉE

SELECT TWO +10 PER PERSON FOR CHOICE OF THREE

Mushroom & Spinach Orecchiette V
Ricotta, Tomato Sauce, Herbs

Stuffed Eggplant V
*Warm Grain Salad, Olive, Tomato,
Herbed Yogurt*

Colorado Striped Bass GF, DF
Herb Salad, Brown Rice, Tomato & Fennel Sofrito

Roasted Salmon GF, DF
*Salmon Roe, Dill, Broccolini,
Roasted Red Skin Potatoes, Chili Crisp*

Herb Roasted Chicken DF
*Arugula, Seasonal Vegetables, Potato Puree,
Chicken Jus*

Sweet Tea Brined Pork Loin GF, DF
Stewed Black-Eye Peas, Collard Greens

Braised Short Rib GF, DF
Wilted Greens, Mascarpone Polenta, Beef Jus

Beef Tenderloin +10
*'Hen of the Wood' Mushrooms, Potato Purée,
Beef Jus*

DESSERT

SELECT ONE

Chocolate Mousse Bombe NF
*Bordeaux Cherry, Cocoa Nibs,
Cocoa Crème Anglaise*

Black Forest Cake
*Chocolate Cake, White Chocolate Butter Cream,
Cherries, Raspberry Coulis*

Butterscotch Pot De Crème GF, NF
*White Chocolate Pearls, Fresh Berries,
Crème Fraîche Whip*

Lemon Meringue Bar NF
*Butterscotch Cake, Raspberry Coulis,
Mascarpone Chantilly*

Salted Caramel Cheesecake
*Brown Butter Graham Streusel,
Almonds, Strawberry Compote*

Flourless Chocolate Torte GF
Crème Anglaise, Fresh Berries

FOUR COURSE PLATED DINNER 82 PER PERSON

MINIMUM OF 15 PEOPLE. INCLUDES ARTISAN DINNER ROLLS AND FRESH BREWED COFFEE.
ENTREES ARE TO BE PRE-SELECTED PRIOR TO ARRIVAL; +25 PER PERSON IF SELECTIONS ARE SELECTED TABLE-SIDE.

FIRST COURSE

SELECT ONE

Tomato Soup V, GF
Parmesan, Herbs

Mushroom Soup V
Chive & Crème Fraîche

Tuna Tartare +10
Avocado, Fresno Chili

Crab Cake +6
Remoulade, Frisée

SECOND COURSE

SELECT ONE

Local Lettuces GF, DF
*Shaved Vegetables, Fine Herbs,
Oregano Vinaigrette*

Caesar Salad
Garlic Croutons, Parmesan, Caesar Dressing

Seasonal Vegetable Salad

Caprese Salad
Mozzarella, Tomato, Basil, Balsamic Reduction

ENTRÉE

SELECT TWO +10 PER PERSON FOR CHOICE OF THREE

Mushroom & Spinach Orecchiette V
Ricotta, Tomato Sauce, Herbs

Stuffed Eggplant V
*Warm Grain Salad, Olive, Tomato,
Herbed Yogurt*

Colorado Striped Bass GF, DF
Herb Salad, Brown Rice, Tomato & Fennel Sofrito

Oven Roasted Salmon GF, DF
*Salmon Roe, Dill, Broccolini,
Roasted Red Skin Potatoes, Chili Crisp*

Herb Roasted Chicken DF
*Arugula, Seasonal Vegetables, Potato Puree,
Chicken Jus*

Sweet Tea Brined Pork Loin GF, DF
Stewed Black-Eye Peas, Collard Greens

Braised Short Rib GF, DF
Wilted Greens, Mascarpone Polenta, Beef Jus

Beef Tenderloin +10
*'Hen of the Wood' Mushrooms, Potato Purée,
Beef Jus*

DESSERT

SELECT ONE

Chocolate Mousse Bombe NF
*Bordeaux Cherry, Cocoa Nibs,
Cocoa Crème Anglaise*

Black Forest Cake
*Chocolate Cake, White Chocolate Butter Cream,
Cherries, Raspberry Coulis*

Butterscotch Pot De Crème GF, NF
*White Chocolate Pearls, Fresh Berries,
Crème Fraîche Whip*

Lemon Meringue Bar NF
*Butterscotch Cake, Raspberry Coulis,
Mascarpone Chantilly*

Salted Caramel Cheesecake
*Brown Butter Graham Streusel,
Almonds, Strawberry Compote*

Flourless Chocolate Torte GF
Crème Anglaise, Fresh Berries

A hand in a white glove is pouring champagne from a bottle into a flute glass. The background is a bokeh of colorful lights in shades of red, orange, yellow, and blue. The text "BEVERAGE SERVICE" is centered in the image.

BEVERAGE SERVICE

BANQUET BEVERAGE MENU

\$175 BARTENDER FEE PER 50 GUESTS

BEER + WINE

*UNLIMITED PACKAGE - \$24 PER PERSON FOR THE FIRST HOUR, \$13 PER PERSON FOR EACH ADDITIONAL HOUR
CONSUMPTION - \$45 PER WINE BOTTLE | \$50 HOUSE SPARKLING WINE BOTTLE
\$7 PER DOMESTIC BEER | \$9 PER CRAFT BEER*

HOUSE WINE, WHITE

Chardonnay, Joel Gott | Pinot Grigio, Scarpetta
Rosé, Bieler Piere et Fils | Sparkling, Silver Gate 'Brut'

HOUSE WINE, RED

Cabernet Sauvignon, Franciscan | Pinot Noir, Carmel Road

CRAFT BEER

Rotating Seasonal Options

DOMESTIC BEER

Coors Light, Coors Banquet, Modelo

TRULY

*UNLIMITED PACKAGE - \$29 PER PERSON FOR THE FIRST HOUR, \$16 PER PERSON FOR EACH ADDITIONAL HOUR
CONSUMPTION - \$14 PER COCKTAIL | \$45 PER WINE BOTTLE | \$50 HOUSE SPARKLING WINE BOTTLE
\$7 PER DOMESTIC BEER | \$9 PER CRAFT BEER*

VODKA New Amsterdam

GIN Citadelle

RUM Don Q Cristal

BOURBON Four Roses

TEQUILA Lunazul Blanco

RYE Rittenhouse

HOUSE WINE, WHITE

Chardonnay, Pinot Grigio, Rosé, Sparkling 'Brut'

HOUSE WINE, RED

Cabernet Sauvignon & Pinot Noir

CRAFT BEER

Rotating Seasonal Options

DOMESTIC BEER

Coors Light, Coors Banquet, Modelo



BANQUET BEVERAGE MENU

SINCERELY

UNLIMITED PACKAGE - \$31 PER PERSON FOR THE FIRST HOUR, \$18 PER PERSON FOR EACH ADDITIONAL HOUR
CONSUMPTION - \$15 PER COCKTAIL | \$45 PER WINE BOTTLE | \$50 HOUSE SPARKLING WINE BOTTLE
\$7 PER DOMESTIC BEER | \$9 PER CRAFT BEER

VODKA Wheatley

GIN Tanqueray

RUM Plantation 3 Star

BOURBON Elijah Craig

TEQUILA Espolon Reposado &
Espolon Blanco

RYE Locke + Co.

SCOTCH Naked Grouse

HOUSE WINE, WHITE

Chardonnay, Pinot Grigio, Rosé, Sparkling 'Brut'

HOUSE WINE, RED

Cabernet Sauvignon & Pinot Noir

CRAFT BEER

Rotating Seasonal Options

DOMESTIC BEER

Coors Light, Coors Banquet, Modelo

EXCLUSIVE

UNLIMITED PACKAGE - \$33 PER PERSON FOR THE FIRST HOUR, \$20 PER PERSON FOR EACH ADDITIONAL HOUR
\$17 PER COCKTAIL | \$45 PER WINE BOTTLE | \$50 HOUSE SPARKLING WINE BOTTLE
\$7 PER DOMESTIC BEER | \$9 PER CRAFT BEER

VODKA Tito's & Ketel One

GIN Hendricks

RUM Santa Teresa

BOURBON Woodford Reserve

TEQUILA Costa Blanco &
Costa Reposado

RYE Whistle Pig 'Piggy Back'

SCOTCH Dewars

HOUSE WINE, WHITE

Chardonnay, Pinot Grigio, Rosé, Sparkling 'Brut'

HOUSE WINE, RED

Cabernet Sauvignon & Pinot Noir

CRAFT BEER

Rotating Seasonal Options

DOMESTIC BEER

Coors Light, Coors Banquet, Modelo

A LITTLE LIGHTER

ADD TO ANY BEVERAGE PACKAGE, LOW ABV SELTZERS

Plant Seltzer \$96 per 12 cans

Vodka Based, Rotating Flavors 4.5% ABV



BANQUET BEVERAGE MENU

ENHANCE YOUR SPIRITS

ADD TO ANY BEVERAGE PACKAGE, PRICE PER BOTTLE

JAPANESE & SCOTCH WHISKY

Glenfiddich 12 year \$180

McCallan 12 year \$220

Suntory 'Toki' \$320

TEQUILA

Casa Noble Blanco \$160

Casamigos Reposado \$200

Don Julio Anejo \$230

Clase Azul Reposado \$550

GROUP EXPERIENCE COCKTAILS

\$240 PER GALLON, SERVES 25 5OZ SERVINGS

START YOUR PARTY WITH A SIGNATURE COCKTAIL PASS FOR ALL GUESTS
WE PROVIDE THE ELIXIR; YOU PROVIDE THE NAME

- # 1 ● Gin, Litchi Purée, White Tea, Lemon, & Mint Syrup
Something Floral & Refreshing
- # 2 ● Rum, Campari, Lime, Pineapple, & Honey
Something Tropical & Fruity
- # 3 ● Pineapple-Jalapeño Tequila, Lime, Simple, & Club
Something Sweet & Spicy
- # 4 ● Whiskey, Passionfruit, Lime, & Ginger Beer
Something Bold & Sour

INCLUDED WITH PACKAGE

Orange, Grapefruit, Pineapple & Cranberry Juice

Coca Cola, Diet Coke, Sprite, Ginger Beer, Club Soda, Tonic Water,
House-Made Sour Mix, Grenadine

Fever Tree soda products included with both Sincerely & Exclusive packages

Angostura Bitters, Peychaud's Bitters, Sweet & Dry Vermouth

Lemons, Limes, Oranges, Olives & Maraschino Cherries



BANQUET WINE LIST

BY THE BOTTLE OPTIONS

SPARKLING

Champagne | Piper-Heidsieck Cuvee Brut, Champagne, FR 120

Champagne | Nicolas Feuillatte, Epernay FR 100

Sparkling Wine | Chandon 'By the Bay', Carneros CA 100

Sparkling Rosé | Graham Beck, South Africa 60

WHITE

Pinot Grigio | Jermann, Friuli-Venezia Giulia IT 60

Pinot Grigio | Terlan, Trentino-Alto Adige IT 80

Arnies | Vietti, Roero Arnies IT 80

Sauvignon Blanc | Domaine Paul Cherrier 'Sancerre', Loire FR 100

Sauvignon Blanc | Orin Swift 'Blank Stare', Russian River Valley CA 120

Sauvignon Blanc | Cade, Napa Valley CA 100

Sauvignon Blanc | Allan Scott, New Zealand 60

Chardonnay | El Enemigo, Mendoza AR 80

Chardonnay | Rutherford Ranch, Napa Valley CA 60

Chardonnay | Simi, Russian River Valley CA 120

Chardonnay | Louis Latour 'Chablis', Bourgogne FR 120

Chardonnay | Beringer Vineyards 'Luminus', Oak Knoll District CA 100

ROSÉ

Rosé | Chateau d'Esclans 'Whispering Angel', Cotes de Provence FR 80

Rosé | Daou Discovery Rose, Paso Robles 60

Rosé | Fattoria Sardi, Toscana, Italy 60

RED

Pinot Noir | Erath Resplendent, Oregon 60

Pinot Noir | Etude, Carneros CA 120

Red Blend | McBride Sisters, Central Coast CA 100

Sangiovese | Villa Antinori, Chianti Classico IT 100

Merlot | Chelsea Goldschmidt, Alexander Valley, CA 60

Malbec | Susana Balbo Signature, Mendoza Argentina 60

Cabernet Sauvignon | Adaptation, Napa Valley CA 120

Cabernet Sauvignon | Oberon, Napa Valley CA 80

Cabernet Sauvignon | Booker 'My Favorite Neighbor', Paso Robles, CA 100

Cabernet Sauvignon | Juggernaut 'Hillside Vineyards', California 60

Cabernet Sauvignon | Simi Alexander Valley Landslide Vineyard, CA 100

Cabernet Sauvignon / Petit Syrah | J. Lohr Pure Paso, Central Coast CA 80

Zinfandel | 8 Years in the Desert, Saint Helena CA 100

BEVERAGE POLICIES

WINE SELECTION

Banquet Wine list are wines that are available year-round in the needed quantities for a banquet function.

Wines chosen from our Banquet Wine List will be charged per bottle on consumption.

Wines chosen outside of our Banquet Wine List will be charged per case.

The Halcyon Hotel will source the requested wine; if said wine is not available in Denver &/or Colorado (or in the amounts needed), we will offer comparable options. Selected wines are guaranteed 60 days out.

WINE PAIRING | TASTING

A wine tasting may be organized with the Beverage Director &/or Beverage Team; available dates and times will be provided.

Recommended to have the wine tasting 60 days before the event.

Wine tasting is not included in a scheduled food tasting; it is available at an additional cost. Cost will vary based on the cost and quantity of wines selected for the tasting

ADDED SPIRITS | BEER

Spirits added to a bar will be priced based on bottle price; guest must guarantee the number of bottles to be utilized during the event.

Substitution of a spirit within a package may increase the package cost based on the bottle cost/retail price; prices of packages will not decrease

Beers chosen outside of our Banquet Beverage List will be charged per case.

NOTES

Due to the nature of Colorado's allocation of wine and spirits, there may be limits on availability of preferred wines and spirits.

The Halcyon Hotel does not hold an 'Off Premise' Alcohol license; guests are not allowed to take residual wine, beer, or spirits off property.

No shots poured during receptions.



HALCYON

a hotel in Cherry Creek

245 COLUMBINE STREET

DENVER, COLORADO 80206

HALCYONCHERRYCREEK.COM

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