



BREAKFAST

Breakfast includes: Fresh Orange, Grapefruit, and Cranberry Juice Skim Milk, Half & Half Freshly Brewed Regular and Decaf Coffee Selection of Hot Teas

Minimum of 10 people
A fee of \$5 per person will be assessed
below the minimum

NEW STANDARD CONTINENTAL

\$33 PER PERSON

Seasonal fresh sliced fruit and berries (GF, V, V.O.)

House-made granola (GF, V.O.)

Vanilla Greek vogurt (GF, V.O.)

Bagel assortment with seasonal spreads (V)

INVIGORATED CONTINENTAL

\$40 PER PERSON

Seasonal fresh sliced fruit and berries (GF, V, V.O.)

Individual yogurt parfaits with Greek yogurt and house-made granola (GF, V.O.)

Toast points with seasonal jam (V)

Sliced avocado, hummus tahina, marinated feta cheese (V)

Chopped hard-boiled eggs, herbs, eucumber, tomatoes (GF, V)



TRIED & TRUE

\$40 PER PERSON

Seasonal fresh sliced fruit and berries (GF, V, V.O.)

Assorted pastries

Cheesy scrambled eggs (GF, V)

Roasted breakfast herb potatoes with bell pepper and roasted onion (GF, V, V.O.)

Choice of meat (*please choose one*) applewood smoked bacon, turkey bacon, breakfast sausage, chicken sausage (GF)

CLAYTON CLASSIC

\$45 PER PERSON

Seasonal fresh sliced fruit and berries (GF, V.O.)

Assorted pastries

House-made granola (GF, V, V.O.)

Honey Greek yogurt (V, GF)

Scrambled eggs (GF, V)

Roasted breakfast herb potatoes (GF, V) with bell pepper and roasted onion

Choice of meat (*please choose one*) (GF) applewood smoked bacon, turkey bacon, breakfast sausage, chicken sausage

Lemon ricotta pancakes or cinnamon brioche French toast, with maple syrup and seasonal berries (V)

GLOW-UP

\$47 PER PERSON

Seasonal fresh sliced fruit and berries (GF, V, V.O.)

Vegan overnight oats with agave, blackberry, mint (V.O.)

Avocado toast with sliced radishes, sesame seed, lemon oil (V. V.O.)

Mushroom and spinach frittata (V) Sweet potato hash (GF, V.O.) with onions and poblano pepper

BREAKFAST BUFFET ENHANCE-MENTS

To be served alongside a breakfast buffet

Assorted Bagels with seasonal spreads (V) +\$7 PER PERSON

Scrambled Farm Fresh Eggs (GF, V) +\$7 PER PERSON

Steel-Cut Oatmeal (GF, V)
with dried fruits, golden raisins, brown sugar
+\$6 PER PERSON

Cinnamon Brioche French Toast (V) with maple syrup and seasonal berries +\$7 PER PERSON

Lemon Ricotta Pancakes (V) with maple syrup and seasonal berries +\$7 PER PERSON

> House-Cured Lox with pickled onion, capers, dill cream cheese, bagels +\$13 PER PERSON

Avocado Toast (V, V.O.) with toasted sesame, lemon olive oil +\$7 PER PERSON

Breakfast Burritos (V)
(please choose one)
bacon, hatch chile, eggs, potato, jack cheese
ham, peppers, onions, eggs, potato, jack cheese
sweet potato, black bean, eggs, potato, jack cheese
+\$8 PER PERSON

Vegan Overnight Oats (V.O.) made with agave, blackberry, mint +\$68 PER DOZEN

Mini Ham and Cheese Croissants +\$84 PER DOZEN



BREAKFAST ACTION STATIONS

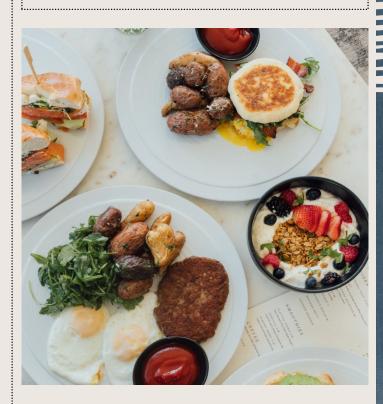
Based on 60 minutes of continuous service

\$175 CHEF ATTENDANT FEE PER STATION One attendant per 50 guests

OMELET STATION (GF, V)

\$21 PER PERSON

Black forest ham, applewood smoked bacon, breakfast sausage, bell peppers, mushrooms, spinach, cheddar cheese, diced onion, tomato, mozzarella cheese



BREAKS

Priced per person

Based on 30 minutes of continuous service

Build Your Own Parfait (GF, V) plain Greek and vanilla Greek yogurt, house-made granola, dried fruit, fresh seasonal fruit and berries, honey +\$18

Trail Mix Break (GF, V, V.O.) mixed nuts, yogurt pretzels, chocolate covered raisins, dried apricots, banana chips, M&M's, house-made granola +\$21

> Power Break (GF, V, V.O.) spinach, blueberry and yogurt smoothie strawberry, banana and oat milk smoothie granola bars and whole fruit +\$19

Avocado Bar (V, V.O.) crushed avocado on toast points with sliced radish, crumbled bacon, red onion, tomato, chopped egg, crumbled feta, chile flakes +\$17

> Dip That Chip (GF, V) salt vinegar potato chips, vegetable chips, caramelized onion dip, spinach and artichoke dip +\$16

Chips & Salsa (GF, V, V.O.) corn tortilla chips, morita, tomatillo, black bean, corn salsas +\$15

Add Guacamole +\$6

Mediterranean Platter (GF, V, V.O.) traditional hummus, beet hummus, red pepper hummus with vegetable crudité, pita chips+\$20

The Happiest of Hours assorted canned wines and beers set inside meeting room, pretzel nuggets with IPA beer cheese, assorted mixed nuts, mini dessert bites +\$45

BREAK ENHANCEMENTS

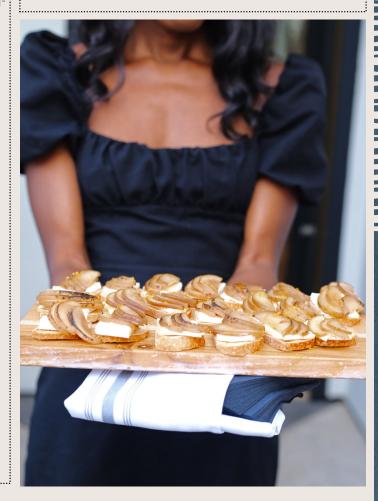
Sliced Seasonal Fruit Plate +\$8 PER PERSON

Sweet Treats
choice of three
classic chocolate chip cookies,
snickerdoodles, lemon thyme shortbread,
coconut macaroons, dark chocolate
brownies, brown butter blondies,
vegan truffles (V.O) +\$48 PER DOZEN

House-Made Cream Puffs choice of vanilla whipped cream filling or fruit whipped cream filling +\$60 PER DOZEN

French Macarons (GF) +\$72 PER DOZEN

Cheesecake Squares with fruit glaze and streusel topping +\$60 PER DOZEN



ALL DAY BEVERAGE SERVICE

\$22 PER PERSON

soft drinks, sparkling waters, regular and decaf coffee, hot tea, traditional accompaniments

ALL DAY PREMIUM BEVERAGE SERVICE

\$28 PER PERSON

assorted juices, soft drinks, sparkling waters, regular and decaf coffee, hot tea, traditional accompaniments, CBD sparkling water, Pellegrino sparkling water



BREAK BEVERAGES

Juices orange, apple, grapefruit, eranberry +\$65 PER GALLON

Regular and Decaf Coffee with traditional accompaniments +\$85 PER GALLON

Hot Tea with traditional accompaniments +\$70 PER GALLON

Lemonade +\$50 PER GALLON

Lavender Lemonade +\$70 PER GALLON

Cold Brew Coffee +\$85 PER GALLON

Iced Tea +\$50 PER GALLON

Hot or Cold Apple Cider +\$70 PER GALLON

Infused Water Station +\$40 PER GALLON

Soft Drinks +\$5 EACH

Bottled Water +\$5 EACH

San Pellegrino +\$7 EACH

CBD Sparkling Water +\$8 EACH

LUNCH

DELI LUNCH BUFFET

\$46 PER PERSON

Served with Iced Tea

Buffets are served with maximum 90 minutes of service Additional starter or entrée choices available for +\$10 per person, per additional selection

> Minimum 15 people A fee of \$5 per person will be assessed below the minimum

STARTERS

SELECT TWO

Arugula (GF, V) with radicchio, parmesan, crispy shallot, sherry vinaigrette

Little Gem Romaine with anchovy dressing, parmesan cheese, breaderumbs

Mediterranean Quinoa Salad (GF, V) roasted vegetables, almonds, feta cheese, herb vinaigrette

Mixed Greens (GF, V.O.) cucumber, tomatoes, crispy onions, citrus vinaigrette Farmer's Market Minestrone Soup (V)

Tomato Basil Bisque (GF, V)

Chef's Choice Seasonal Salad Don't want to make a selection? Let our Chef pick their favorite seasonal salad!





SANDWICHES

SELECT TWO

GLUTEN-FREE BREAD CAN BE SUBSTITUTED FOR ADDITIONAL \$2 PER PERSON

Roast Beef lettuce, tomato, horseradish, local sourdough

> Deli Ham & Swiss lettuce, tomato, dijonnaise, house-made pickles, baguette

Italian Sub salami, ham, provolone, lettuce, tomato, red onion, red wine vinaigrette, baguette

River Bear Turkey applewood smoked bacon, avocado, little gem lettuce, heirloom tomato, aioli, toasted sourdough

Mediterranean Veggie (V) marinated portabella mushrooms, caramelized onions, lettuce, tomato, goat cheese, garlic aioli, toasted sourdough

Buffalo Chicken blue cheese crumbles, tomato, lettuce, tortilla wrap

DESSERT

Assortment of House-Made Cookies choice of three classic chocolate chip cookies, snickerdoodles, lemon thyme shortbread, coconut macaroons, dark chocolate brownies, brown butter blondies vegan truffles

LUNCH BUFFET

\$54 PER PERSON

Served with Iced Tea

Buffets are served with maximum 90 minutes of service Additional starter or entrée choices available for +\$10 per person, per additional selection

> Minimum 15 people A fee of \$5 per person will be assessed below the minimum

STARTERS

SELECT TWO

Farmer's Market Minestrone Soup (V)

Tomato Basil Bisque (GF, V)

Arugula (Gf, V) with radicchio, parmesan, crispy shallot, sherry vinaigrette

> Little Gem Romaine with anchovy dressing, parmesan cheese, breadcrumbs

Mixed Greens (GF, V.O.) cucumber, tomatoes, crispy onion, citrus vinaigrette

Mediterranean Quinoa (GF, V) roasted vegetables, almonds, feta cheese, herb vinaigrette

Chef's Choice Seasonal Salad Let our Chef pick their favorite seasonal salad!



ENTRÉE

SELECT TWO

Seared Organic Chicken Breast (GF) with romesco

Atlantic Salmon (GF) with a lemon herb gremolata

Chicken Piccata (GF) with lemon caper sauce

Seared Barramundi (GF) with a citrus pesto +\$7 PER PERSON

Grilled Sirloin (GF) with chimichurri +\$7 PER PERSON

VEGETABLES

SELECT ONE

Fire-Roasted Vegetables (GF, V.O.)

Grilled Broccolini (GF, V.O.)

Roasted Heirloom Carrots (GF, V.O.)

Garlic Roasted Heirloom Cauliflower (GF, V.O.)

STARCH

SELECT ONE

Crispy Herbed Fingerling Potatoes (GF, V.O.)

Classic Yukon Gold Pomme Puree (Gf, V)

Mushroom Polenta (GF. V)

Baked Mac and Cheese (V) with white cheddar and parmesan

Citrus Roasted Red Pepper Wild Rice (GF, V.O.)

DESSERT

SELECT ONE

Sliced Seasonal Fruit Plate (GF, V.O.)

Assortment of House-Made Cookies choice of three classic chocolate chip cookies, snickerdoodles, lemon thyme shortbread, coconut macaroons, dark chocolate brownies, brown butter blondies, vegan truffles

House-Made Cream Puffs with vanilla whipped cream filling

French Macarons

Cheesecake Squares with fruit glaze and streusel topping

Mini Poptarts with fruit jam filling

PLATED LUNCH

\$52 PER PERSON

Served with Iced Tea and Coffee Service Add bread service for +\$2 PER PERSON

Our 3-course lunches include 1 pre-selected first course, 2 pre-selected entrées, and 1 pre-selected dessert

Includes alternative entrée selection for guests with dietary restrictions

The pre-selected choice of entrée is due 10 business days in advance with a place card with each guest's name and entrée selection noted

Choice of entrée selection tableside is available upon request +\$30 PER PERSON

35 people and above +\$10 PER PERSON

FIRST COURSE

SELECT ONE

Chef's Choice Seasonal Soup

Tomato Basil Bisque (GF, V)

Arugula (GF, V) with radicchio, parmesan, crispy shallot, sherry vinaigrette

Little Gem Romaine with anchovy dressing, parmesan cheese, breadcrumbs

Mixed Greens (GF, V.O.) cucumber, tomatoes, crispy onion, citrus vinaigrette





ENTRÉE

SELECT TWO

Roasted Cauliflower Steak (GF, V.O.) with black lentils, romesco sauce

Rosemary Pan-Seared Chicken (GF) with new potatoes, seasonal vegetables, salsa verde

Organic Chicken Breast (GF) with charred broccolini, crispy potato, romesco sauce

Atlantic Salmon (GF) with wild rice, lemon beurre blane, seasonal vegetables

Seared Barramundi (GF) with artichoke pomme puree, roasted carrots, citrus pesto +\$7 PER PERSON

Grilled Top Sirloin (GF)
with mashed potatoes, grilled vegetables,
salsa verde +\$7 PER PERSON

DESSERT

SELECT ONE

Cheesecake with almond shortbread crust and fruit compote

French Silk Pie with dark chocolate mousse filling, vanilla whipped cream, caramel drizzle, chocolate shavings

> Fresh Fruit Tart with vanilla shortbread crust, vanilla pastry cream filling, glaze

> > Red Velvet Layer Cake with cream cheese icing

RECEPTION APPETIZERS

Prices are per piece Minimum of 20 pieces per selection \$175 fee for tray-passed appetizers

COLD HORS D'OEUVRES

Ahi Tuna Lettuce Cups (GF) with an avocado mousse \$9

Beef Tartare atop marble rye crouton, horseradish cream, pickled red onion \$9

Hummus and Kalamata Olives (V) with piquillo peppers on a pita chip \$6

Heirloom Tomato Bruschetta (V) mixed with basil, aged balsamic, ricotta cheese on a crostini \$6

Lox on Cucumber Coin with herbed goat cheese, capers, dill \$8

Black Truffle Deviled Egg (GF) with crispy prosciutto \$7

Olive Oil Poached Prawn (GF) with a gin-spiked cocktail sauce \$7

Goat Cheese Stuffed Mushroom Caps (GF, V) with pickled onions \$6

Brie Cheese and Caramelized Brie Crostini (V) with a honey drizzle \$6

Grilled Chicken Salad on an endive boat \$7

HOT HORS D'OEUVRES

Petite Beef Wellington with dijon aioli \$8

Spanakopita with a turmeric aioli \$6

Mini Grilled Cheese with cheddar cheese, American cheese tomato confit \$6

Vegetable Spring Rolls (V) with Thai sweet chili sauce \$6

Chicken Satay (GF) with a peanut sauce \$7

Korean Fried Chicken Skewer with sweet and spicy gochujang sauce \$8

Grilled Beef Skewer (GF) with chimichurri \$8

Mozzarella Stuffed Arancini (V) with spicy aioli \$7

Nonna's Italian – Style Meatball \$7

Mushroom and Roasted Pepper Kabob (GF, V.O.) with a salsa verde drizzle \$7

Maryland Crab Cake with old bay aioli \$9





RECEPTION STATIONS

90 minutes of continuous service

COLD SEAFOOD DISPLAY

\$55 PER PERSON

shrimp cocktail, tuna poke, crab salad cocktail sauce, lemon wedges, mignonette

CHEESE & CHARCUTERIE

\$29 PER PERSON

seasonal assortment of domestic and imported cheeses and charcuteric, served with Dijon and grain mustards, house-made pickles, olives, rustic bread, layosh

MEDITERRANEAN PLATTER (V)

\$22 PER PERSON

traditional hummus, beet hummus, baba ghanoush dips, crudité, pita chips, nuts, olives

FLATBREAD STATION

\$22 PER PERSON

SELECT THREE

Italian with sausage, bacon, pepperoni, pomodoro sauce, Calabrian chili

Margherita with pomodoro sauce, mozzarella, fontina, parmesan, basil

Wild Mushroom with maitake, cremini, garlic confit, fontina, arugula

Roasted Pear & Brie with arugula, goat cheese, hot honey

TACO STATION

SELECT TWO—\$28 PER PERSON SELECT THREE—\$34 PER PERSON

Grilled Bell Peppers, Mushrooms, Onions

Pork Carnitas with pico de gallo

Marinated Steak with pickled red onions

served with flour & corn tortillas, sour cream, guacamole, salsa,

SLIDER STATION

\$28 PER PERSON

SELECT THREE

Wagyu Beef with caramelized onion, white cheddar, spicy ketchup

Cumin-Spiced Chicken Breast with lettuce, tomato, turmeric aioli

Meatball with mozzarella cheese, marinara sauce

Roast Beef with cheddar cheese, BBQ sauce, crispy onions

Crispy Buffalo Chicken with pickles, crumbled bleu cheese

Crispy Cauliflower (V) with spicy buffalo, tomato, shredded lettuce

Thinly Sliced Beef Tenderloin with arugula, pickled red onion, horseradish +\$3 PER PERSON

Parmesan Fries, Tater Tots, or Sweet Potato Fries (GF, V) +\$5 PER PERSON

MINI DESSERT STATION

\$15 PER PERSON

SELECT THREE

Sliced Seasonal Fruit Plate

Assortment of House-Made Cookies choice of three classic chocolate chip cookies, snickerdoodles, lemon thyme shortbread, coconut macaroons, dark chocolate brownies, brown butter blondies, vegan truffles

House-Made Cream Puffs with vanilla whipped cream filling

French Macarons

Cheesecake Squares with fruit glaze and streusel topping

Mini Poptarts with fruit jam filling

ACTION STATIONS

CHEF-ATTENDED ACTION STATIONS

Action Stations are served in conjunction with selection of appetizers, stations, or in addition to a buffet

Minimum 20 people Each station requires a \$175 Chef Attendant for every 75 guests

THE CARVERY

Herbed Prime Rib of Beef with Yukon gold pomme purce, horseradish cream, red wine sauce, dinner rolls \$33 PER PERSON

Roasted Beef Tenderloin with crispy fried potatoes, horseradish cream, red wine sauce, dinner rolls \$38 PER PERSON

Oven Roasted Turkey slow roasted and herb marinated turkey breast, turkey gravy, cranberry jam, parker house rolls \$22 PER PERSON

> Whole Roasted Salmon with seasonal glaze, dinner rolls \$27 PER PERSON

Apple Bourbon Brined Pork Tenderloin with whole grain mustard cream sauce \$21 PER PERSON

Side of Grilled Vegetables +\$7 PER PERSON





PASTA STATION

SELECT TWO OF EACH—\$28 PER PERSON SELECT THREE OF EACH—\$33 PER PERSON

> Pastas Rigatoni, Cheese Tortellini, Faralle

Proteins Italian Sausage, Grilled Chicken, Sauteed Shrimp, Tofu

Sauces Spicy Marinara, Creamy Alfredo, Pesto

Toppings parmesan cheese, spinach, grilled peppers, grilled onions, mushrooms, basil, chili flakes, salt, pepper

DINNER

PLATED DINNER

\$80 PER PERSON

Served with bread, butter, and coffee service

Our 3-Course dinners include 1 pre-selected first course, 2 pre-selected entrées, and 1 pre-selected dessert

Includes alternative entrée selection for guests with dietary restrictions

The pre-selected choice of entrée is due 10 business days in advance with a place card with each guest's name and entrée selection noted

Choice of entrée selection tableside is available upon request +\$30 PER PERSON

35 people and above +\$10 PER PERSON

FIRST COURSE

SELECT ONE

Little Gem Romaine with anchovy dressing, parmesan cheese, breaderumbs

Arugula Salad (GF, V) radicchio, parmesan, crispy shallot, sherry vinaigrette

Beet Salad (GF, V) frisée, wild arugula, toasted pecans, beets, goat cheese, champagne vinaigrette

Waldorf Salad (GF, V) romaine lettuce, apples, celery, walnuts, golden raisins, creamy lemon dressing

Tomato Basil Bisque (GF. V)

Chef's Choice Seasonal Soup



ENTREES

SELECT TWO

Grilled Eggplant (GF, V) ratatouille, basil pesto

Organic Chicken Breast (GF) charred broccolini, crispy potato, romesco sauce

Seared Barramundi (GF)
roasted carrots, artichoke pomme puree,
citrus pesto
+\$7 PER PERSON

Atlantic Salmon (GF) wild rice, caramelized brussels sprouts, lemon herb gremolata

Braised Short Rib (GF)
with polenta, mushroom ragout, thyme
+\$6 PER PERSON

Fines Herb-Crusted Beef Tenderloin (GF) with horseradish whipped potatoes, charred broccolini, red wine demi-glace +\$10 PER PERSON

Steak Oscar (GF)
with filet of beef, lump crab béarnaise,
cabernet demi, potato au gratin,
roasted carrots
+\$10 PER PERSON

DESSERT

SELECT ONE

Cheesecake with almond shortbread crust and fruit compote

French Silk Pie with dark chocolate mousse filling, vanilla whipped cream, caramel drizzle, chocolate shavings

> Fresh Fruit Tart with vanilla shortbread crust, vanilla pastry cream filling, glaze

> > Red Velvet Layer Cake with cream cheese icing

DINNER BUFFET

SELECTION OF TWO ENTREES — \$82 PER PERSON SELECTION OF THREE ENTREES — \$95 PER PERSON

Served with assorted dinner rolls and butter

Buffets are served with maximum 90 minutes of service Additional starter or entrée choices available for +\$10 per person, per additional selection

Minimum 20 people

FIRST COURSE

SELECT TWO

Hummus Tahina, Crudites, Pita Chips

Little Gem Romaine with anchovy dressing, parmesan cheese, breaderumbs

Arugula Salad (GF, V) radicchio, parmesan, crispy shallot, sherry vinaigrette

Beet Salad (GF, V) frisée, wild arugula, toasted pecans, beets, goat cheese, champagne vinaigrette

Mixed Green Salad (GF, V) tomatoes, cucumber, pickled onion, lemon vinaigrette Tomato Basil Bisque (GF, V)

ENTRÉE

SELECT TWO

Grilled Eggplant (GF, V) with basil pesto

Organic Chicken Breast (GF) with a salsa verde

Atlantic Salmon (GF) with lemon herb gremolata

Seared Barramundi (GF) with lemon caper sauce +\$7 PER PERSON

Braised Short Rib (GF) +\$8 PER PERSON

Fines Herb-Crusted Beef Tenderloin (GF) with red wine demi-glace +\$9 PER PERSON



SIDES

SELECT THREE

Fire-Roasted Seasonal Vegetables (GF, V.O.)

Grilled Broccolini (GF, V.O.)

Roasted Heirloom Carrots, Ginger, Citrus, Basil (GF.V.O.)

Roasted Tri-Color Cauliflower (GF, V.O.)

Yukon Gold Pomme Puree (GF, V) with fresh horseradish

Creamy Polenta (GF, V)

Crispy Potatoes (GF, V) with parmesan and herbs

Potato Au Gratin (V) layered baked potatoes with gruyere cheese

DESSERT

SELECT THREE

Sliced Seasonal Fruit Plate (GF. V. V.O.)

Assortment of House-Made Cookies

House-Made Cream Puffs with vanilla whipped cream filling

French Macarons

Cheesecake Squares with fruit glaze and streusel topping

Mini Poptarts with fruit jam filling

BEVERAGE

Bartender Required—\$175 Per Bartender
One bartender per 65 guests
Packages are charged per person on
the total number of guests guaranteed
Packages include juices, soft drinks, and water

BEER & WINE PACKAGES

2-Hour Minimum \$18 PER HOUR

Domestic & Craft Beer Rotation of Seasonal Selection

Wine

Sauvignon Blane, Chardonnay, Pinot Noir, Cabernet, Prosecco Ask us about our full wine list!

FULL BAR PACKAGES

Select \$28 FIRST HOUR \$17 EACH ADDITIONAL HOUR

Ultra \$30 FIRST HOUR +\$18 EACH ADDITIONAL HOUR

Premium \$32 FIRST HOUR +\$19 EACH ADDITIONAL HOUR

HOSTED ON CONSUMPTION SELECT LIQUOR

\$13 PER DRINK
Mile High Spirits Elevate Vodka
Mile High Spirits Denver Dry Gin
Mile High Spirits Peg Leg Rum
Mile High Spirits Cuidado Tequila
Mile High Spirits Fireside Whiskey
Dewars White Label

ULTRA LIQUOR

\$15 PER DRINK
Titos
Bombay Sapphire
Bacardi Superior
Don Julio
Makers Mark
Dewars White Label

PREMIUM LIQUOR

\$17 PER DRINK
Grey Goose
Hendricks
Ron Zacapa
Casamigos Blanco
Woodford Reserve Bourbon
Hennessy VSOP



BEER

Craft \$9 EACH

Domestic \$8 EACH

WINE

Select \$48 PER BOTTLE
Ultra \$60 PER BOTTLE
Premium \$80 PER BOTTLE

CASH BAR À LA CARTE

Prices inclusive of tax and service charge Cash bars require a minimum of \$250.00 2-Hour Minimum

SELECT LIQUOR

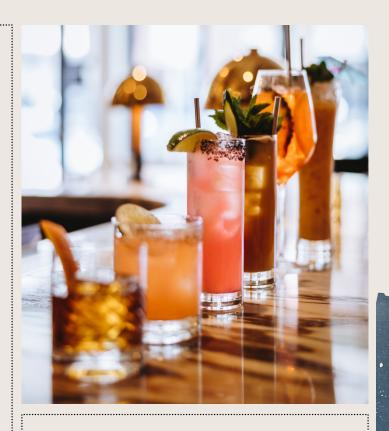
\$15 PER DRINK
Mile High Spirits Elevate Vodka
Mile High Spirits Denver Dry Gin
Mile High Spirits Peg Leg Rum
Mile High Spirits Cuidado Tequila
Mile High Spirits Fireside Whiskey
Dewars White Label

ULTRA LIQUOR

\$17 PER DRINK
Titos
Bombay Sapphire
Bacardi Superior
Don Julio
Makers Mark
Dewars White Label

PREMIUM LIQUOR

\$19 PER DRINK
Grey Goose
Hendricks
Ron Zacapa
Casamigos Blanco
Woodford Reserve Bourbon
Hennessy VSOP



ADDITIONAL BEVERAGE ADD-ONS

Assorted Soft Drinks \$5 EACH

> Bottled Water \$4 EACH

Sparkling Bottled Water \$5 EACH

Red Bull — Regular and Sugar-Free \$6 EACH

BEER

Craft \$10 EACH
Domestic \$9 EACH

WINE

Select \$14 PER GLASS

Ultra \$16 PER GLASS

Premium \$18 PER GLASS



BEVERAGE POLICIES

WINE SELECTIONS

Our Banquet Wine List is seasonal; we may see changes to vintage and varietals throughout the year.

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 Clayton Hotel & Members Club will source the requested wine; if said wine is not available in Denver and/or Colorado (or in the amounts needed), we will offer comparable options.

WINE PAIRING | TASTING

A wine tasting may be organized with the Beverage Director and/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.

Clayton Signature Libations are the perfect way to start any event or enhance your bar package. Enjoy one of our seasonal libations curated in-house. Your Catering Manager can provide you with our seasonal list. Looking for something special, allow our mixologist to create a cocktail that aligns with your event. Additional fees and guarantees may apply.

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 Clayton Hotel & Members Club does not hold on an "Off Premise" alcohol license; guests are not allowed to take residual wine, beer, or spirits off property.

No shots poured during receptions.

Clayton

Claytondenver.com 233 Clayton Street Denver, CO 80206