

# Banquet

ALOFT BROOMFIELD DENVER

**Aloft Broomfield Denver**

8300 Arista Place  
Broomfield, CO 80021

1 303 635 2000 [aloftbroomfielddenver.com](http://aloftbroomfielddenver.com)

# Breakfast

## BREAKFAST BUFFETS

All prices are per person, 20 person minimum preferred. All breakfasts feature one hour of beverage service: Orange juice, freshly brewed regular and decaf Royal Cup coffee, and Bigelow hot tea selections

### **Southern Sunrise..... \$22 per person**

Freshly sliced fruit, assorted scones, scrambled eggs with peppers and onions, country ham, fresh baked biscuits and sausage gravy

### **Early Riser ..... \$23 per person**

Sliced fresh fruit, assorted freshly baked breakfast breads, chai spiced pancakes with maple cream-cheese drizzle, Denver scrambled eggs, Applewood smoked bacon

### **Buenos Dias ..... \$24 per person**

Honey lime fruit salad, churro French toast, warm flour and corn tortillas, chorizo potato hash, scrambled eggs, green chile, pico de gallo, cheddar and cotija cheese

### **Waffle Bar ..... \$24 per person**

Freshly prepared Belgium waffles and cinnamon roll waffles, whipped butter, whip cream, fresh berries, maple syrup, scrambled eggs with chives and smoked cheddar, sausage patties

### **The Continental..... \$18 per person**

Cinnamon rolls and breakfast breads, vanilla bean yogurt with berries and granola, hard boiled eggs, sliced fresh fruit

### **The Classic ..... \$23 per person**

Fresh baked coffee cake, seasonal muffins, mini bagels and assorted spreads, dry cereal & granola with dried, fruits, berries and chilled milk, fresh fruit display with honey yogurt, scrambled eggs with fresh herbs, roasted breakfast potatoes, Applewood smoked bacon

All menu items are subject to a 22% taxable service charge & 8.35% sales tax.

Gluten free, vegetarian and other allergen items are available in advance upon request for all meal periods. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

# Packages

## FULL-DAY / HALF-DAY PACKAGES

We have assembled the following packages to make your meeting easy-breezy! (12 person minimum preferred.)

**Full-Day Package .....\$80 per person**  
 Breakfast Buffet (\$25 or under), AM Break, Lunch Buffet (\$30 or under), PM Break and All-Day Beverage Service until 5 PM

OR

**Half-Day Package .....\$55 per person**  
 Start later in the morning with an AM Break and Beverage Service, then end with Lunch, OR  
 Start around the noon hour with a Lunch and 4-hour Beverage Service, and enjoy a PM Break

## BREAK PACKAGES

All prices are per person, 8 person minimum.

Add Freshly Brewed Regular, Decaffeinated Coffee and Iced OR Hot Herbal Tea for an additional \$2 per person for an hour of service to any break.

**All Day Beverage Service.....\$16 per person**  
 Includes: Royal Cup Coffee, Hot Herbal Tea, Sodas, and Bottled Juices (no minimum number of persons)

**Limited Beverage Service .....\$40 per gallon**  
 Regular or Decaf Coffee or hot tea selections

**Break 1.....\$12 per person**  
 Freshly baked cinnamon rolls with cream cheese icing and sliced fresh fruit

**Break 2.....\$13 per person**  
 Vanilla bean yogurt, berry compote, assorted house made granolas, freshly baked scones

**Break 3.....\$17 per person**  
 Odwalla smoothies, protein bars, spiced nuts

**Break 4.....\$12 per person**  
 Freshly baked cookies, assorted chips, whole fruit

**Break 5.....\$14 per person**  
 Vegetable crudité with ranch, pita chips with hummus, build-your-own trail mix bar

**Break 6.....\$15 per person**  
 Gourmet cheese display with artisan crackers and assorted breads, dried fruits, chocolate truffles

**Break 7.....\$12 per person**  
 Assorted brownies, cookies and crème puffs

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# Packages

## A LA CARTE

Odwalla Smoothies.....	\$8 each
Red Bull.....	\$6 each
Bigelow Herbal Tea selections.....	\$5 each
Royal Cup Coffee.....	\$40 per gallon
Bottled Water.....	\$3 each
Perrier Sparkling Water.....	\$4 each
Bottled Juice.....	\$3 each
Assorted Coke products.....	\$2.50 each
Individual Chips.....	\$3 each
Individual Yogurt.....	\$3 each
Whole Fresh Fruit.....	\$4 per person
Protein Bars.....	\$4 each

## SAVVY SNACKS

Choose up to 3 items per break.....	\$5 per person
Dried Fruit Trail Mix	
Mixed Nuts	
Gummy Bears	
Boulder Chips	
Individual Yogurt	
Assorted Candy Bars	
Granola Bars	
Whole Fresh Fruit	
Individual Yogurt Parfait	
Fresh Baked Cookies	
Double Fudge Brownies	

## BAKERY ITEMS

Freshly Baked Cookies.....	\$36 per dozen
Freshly Baked Brownies.....	\$36 per dozen
Assorted Muffins.....	\$36 per dozen
Assorted Danishes.....	\$36 per dozen
Freshly Baked Cinnamon Rolls.....	\$38 per dozen
Bagels with Cream Cheeses.....	\$36 per dozen
Croissants with Butter & Jams.....	\$36 per dozen

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# Lunch

## LUNCH BUFFETS

All prices are per person, 20 person minimum preferred.

**My Big, Fat, Greek Lunch.....\$27 per person**

Chopped romaine, cucumber, onion, tomato, Kalamata olives, chick peas, feta, and red wine vinaigrette, Tabbouleh salad, chicken souvlaki with rosemary and marinated vegetables, Gyros; roasted Gyro meat, warm pita bread, cucumber salsa, tzatziki sauce, feta, and Baklava

**Taste of Kentucky .....\$29 per person**

Spinach salad, red onion, bacon, with raspberry vinaigrette, Bourbon bake beans, buttermilk fried chicken with sweet honey Bourbon sauce, Guinness braised short ribs, red skinned mashed potatoes, peach cobbler with vanilla bean ice cream

**East in The West .....\$28 per person**

Cabbage slaw with peanut dressing, wonton soup, pineapple fired rice, ginger Szechuan beef, yellow coconut curry chicken, house made Chinese doughnuts

**Terrific Tortilla Trio .....\$25 per person**

Greens with peppers, onion, tortilla strips, cheddar, spicy ranch dressing, fiesta black beans with spicy green sauce and cotija cheese, chipotle scream corn, cheese enchiladas, barbacoa meat, warm flour and corn tortillas, salsa, sour cream, cheddar, shredded lettuce, cinnamon sopapillas with honey

**English Pub Grub.....\$29 per person**

Spring salad with peas, crispy onions, over roasted tomatoes, and citrus, Irish beer cheese soup, bangers and mash with stout onion gravy, crispy fish and chips, cabbage with bacon, onion and garlic, chocolate car-bomb cupcakes

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# Lunch

## SANDWICHES

Served with lemonade and iced tea.

Select a style to suit your needs:

### **SANDWICH BUFFET ..... \$20 per person**

A selection of three of your favorite signature sandwiches cut in half

OR

### **BUILD YOUR OWN / SOME ASSEMBLY REQUIRED ..... \$22 per person**

Sandwich bar with a selection of the ingredients from three types of sandwiches

Served with 2 sides ▪ Dill pickle spear ▪ Individual dessert bar or cookie

#### **Chicken & Waffles**

Street food waffle sandwich, fried chicken, lettuce, bacon, maple sriracha aioli on cheddar waffles

#### **Vegetarian**

Falafel, roasted vegetables, feta, garlic grilled pita

#### **Italiano**

Layered Italian meats, bocconcini mozzarella, roasted red pepper, arugula, balsamic drizzle

#### **Roast Beef**

Caramelized onion and mushrooms, horseradish, oven roasted tomatoes, brie, sliced roasted beef

#### **Chicken Salad Sandwich**

Rotisserie chicken tart apples and walnuts in a creamy dressing, atop a soft croissant

#### **Club**

Turkey, ham ,cheddar, bacon, lettuce, tomato, garlic aioli on rosemary boulle bread

### **Choose two accompaniments:**

Mixed Fruit Salad

Garden Salad with Two Dressings

House Made Garlic Parmesan Potato Chips

Southwest Potato Salad

Pasta Salad

### **Comes with chef's choice dessert**

Lunch Buffet Selections @ Dinner are available for an additional \$7 per person

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# Appetizers

Minimum order of 2 selections.

Choose 2-3 for up to 24 guests

Choose 3-5 for 25-49 guests

Choose 4-6 varieties for over 50 guests

Sweet potato crostini with brie, pear, and honey ..... \$20 per dozen

Blackened shrimp avocado cucumber bites ..... \$36 per dozen

Antipasto Skewers ..... \$26 per dozen

Caprese Skewers ..... \$20 per dozen

Crab Rangoon ..... \$24 per dozen

Shrimp Cocktail Shooters (assorted flavors) ..... \$30 per dozen

Toasted Ravioli with tomato basil dipping sauce ..... \$22 per dozen

Potstickers with sweet chile dipping sauce ..... \$25 per dozen

Honey BBQ chicken wings ..... \$27 per dozen

Jalapeno bacon deviled eggs ..... \$24 per dozen

Mini chicken cordon bleu ..... \$24 per dozen

Beef taquitos with salsa ..... \$30 per dozen

Pork eggrolls with sweet chile soy dipping sauce ..... \$24 per dozen

Mini crab cakes with remoulade ..... \$36 per dozen

Mini meatball parmesan sliders ..... \$32 per dozen

## PLATTERS & DISPLAYS

**Warm Bacon, Gruyere and Caramelized Onion Dip ..... \$125 per order**  
with garlic bread sticks (feeds approx. 40 people)

**Vegetarian Mezze Platter ..... \$145 per order**  
hummus, pesto, tzatziki, artichokes, olives, pita, roasted vegetables, tabbouleh (feeds approx. 40 people)

**Artichoke Dip ..... \$125 per order**  
with carrots, celery and toasted baguette (feeds approx. 40 people)

**Smoked Salmon Platter ..... \$145 per tray**  
Smoked salmon side, hardboiled egg, capers, peppers, red onion, lemon, crackers (feeds approx. 40 people)

**Charcuterie Board ..... \$225 per tray**  
Gourmet cheese, fruits, cured meats, artisanal breads and crackers (feeds approx. 40 people)

**Vegetable Crudité ..... \$90 per tray**  
With ranch and hummus (feed approx. 40 people)

**Fresh Fruit Display ..... \$90 per tray**  
(feeds approx. 40 people)

**Italian Meat and Cheese Display ..... \$225 per tray**  
Dry sausage, prosciutto, Genoa salami, coppocola, imported and domestic cheese with marinated vegetables, nuts, toasted baguette (feeds approx. 40 people)

**Dipping Station ..... \$145 per tray**  
tortilla chips with fresh salsa and guacamole, vegetables with hummus, strawberries with brownie batter cream (feeds approx. 40 people)

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# Dinner

## DINNER BUFFETS

All prices are per person, 20 person minimum preferred. Includes iced tea and water service.

**Rocky Mountain Dinner ..... \$47 per person**

Candied walnut and pear salad with lemon poppy seed dressing, warm rolls with whipped butter, steak medallions with cognac cream sauce, ginger pecan crusted halibut with citrus beurre blanc, risotto with butternut, garlic and sage, sautéed green beans, assorted desserts

**Grand Tour Dinner ..... \$45 per person**

Panzanella salad with red wine vinaigrette, garlic bread, ratatouille, bacon caramelized onion, and manchego stuffed pork loin with béchamel sauce, caprese chicken, assorted cheesecake

**Island Paradise Dinner ..... \$46 per person**

Salad with goat cheese, dried cherries, pecans, and maple balsamic dressing, roasted root vegetables, braised short ribs with Guinness gravy, jerked salmon with pineapple salsa, grilled asparagus, honey cornbread with cinnamon butter, dessert display

**Taste of Havana Dinner ..... \$43 per person**

Field greens with black beans, crisp vegetables and chipotle lime dressing, Cuban chicken with sofrito rice, mojo pork loin, maple cayenne roasted carrots, salted caramel crunch cake

## STATIONS

The following items serve 24 guests, Chef attendant fee of \$100 per station per 2 hours.

### CHEF CARVED:

**Rosemary Beef Tenderloin with Balsamic Glaze ..... \$275**

**Prime Rib with Au Jus and Horseradish Crema ..... \$250**

**Garlic Herb Butter Roasted Turkey Breast with Fresh Cranberry Relish ..... \$165**

**Bacon, Manchego and Caramelized Onion Stuffed Pork Roulade ..... \$175**

**Bourbon Pineapple Glazed Ham ..... \$160**

**Flambé Station ..... \$22 per person**

Cherries Jubilee and Bananas Foster served atop vanilla bean ice cream (chef attendant required)

**Mimosa Station ..... \$9 per person**

Bubbly champagne served with orange juice, pineapple juice, and guava juice with fresh strawberries, mango, and kiwi (chef attendant required)

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# Dessert

## DESSERT DISPLAYS

**Let Them Eat Cake ..... \$7 per person**

Cake, Cupcakes, Cake Pops display

**Irish Fondue ..... \$7 per person**

Bailey's chocolate fondue with strawberries, pound cake and marshmallows

**Penthouse Special..... \$32 per dozen**

Chocolate covered strawberries

**C-Bar..... \$20 per person**

Ice Cream Bar served with French vanilla and double chocolate ice cream with hot fudge, caramel, and white chocolate sauces, chopped nuts, candy toppings, cherries, and whip cream

## ALOFT SIGNATURE DESSERTS

**Aloft Signature Desserts..... \$7 per person**

Carrot Cake with Cream Cheese Frosting

Warm Bread Pudding with Cinnamon Sauce

Chocolate Mousse and Fresh Berries

Cheesecake with Strawberry Red Wine Sauce

Maple Crème Brulée

Key Lime Pie, Whipped Cream, Candied Lime

Chocolate Bundt Cake with Banana's Foster Sauce

Warm Sticky Toffee Pudding Cake

Lemon Pudding Cake

## DESSERT STATIONS

**Sundae Bar..... \$22 per person**

Vanilla and Chocolate Gelato, Raspberry and Mango Sorbets, Chocolate Chips, Gummy Bears, Assorted Sprinkles, Minced Fruit, Hot Fudge, Caramel, and Berry Sauces. Make your own.

**Bananas Foster Station ..... \$22 per person**

Bananas sautéed in Butter, Dark Rum and Brown Sugar over Vanilla Bean Ice Cream. Chef Attendant Fee of \$100 per station for two hours of service.

**Savvy Coffee & Hot Chocolate Bar ..... \$14 per person**

Freshly Brewed Royal Cup Regular and Decaf Coffee & Dark Hot Chocolate with Spiked Whipped Cream, Rock-Candy Stir Sticks, Chocolate Sauce, Cinnamon, Vanilla Bean Cream, Assorted Chocolates and Mini Biscotti.

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# Beverages

## BEVERAGE OFFERINGS

Charged upon Consumption

(Unless with a Full-Day or Half-Day Package Price)

<b>Odwalla Juices</b> .....	<b>\$8</b>
<b>Red Bull</b> .....	<b>\$6</b>
<b>Royal Cup Regular &amp; Decaf Coffee</b> .....	<b>\$40 per gallon</b>
<b>Bigelow Tea Service</b> .....	<b>\$5</b>
<b>Bottled Water</b> .....	<b>\$3</b>
<b>Assorted Canned Sodas</b> .....	<b>\$2.50</b>

## ADULT BEVERAGES

### BARLEY & HOPS

<b>Domestics</b> .....	<b>\$5</b>
Budweiser, Bud Light, Coors, Coors Light, Miller, Miller Lite	

<b>Crafty Selections</b> .....	<b>\$7</b>
Boulder Beer and Hard Cider	

<b>The Imports</b> .....	<b>\$6</b>
Heineken, Corona, Corona Light	

## WINES

<b>House Wines</b> .....	<b>\$7</b>
Chardonnay, White Zinfandel, Merlot and Cabernet Sauvignon	

Ask about the variety we are featuring.

Specialty Wines by the Bottle can be priced and provided upon request.

## SPIRITS

<b>Well Tier</b> .....	<b>\$7</b>
Jim Beam, Cruzan Rum, Seagram's 7, Sauza Tequila, Smirnoff Vodka, Beefeater Gin, Canadian Club	

<b>Premium Tier</b> .....	<b>\$9-11</b>
Kettle One, Tanqueray Gin, Bacardi Rum, Captain Morgan Rum, Jack Daniels Black, Crown Royal, Patron Silver Tequila	

<b>Cordials</b> .....	<b>\$8</b>
Baileys, Drambuie, Grand Marnier, Kahlua	

### NOTES:

According to our Liquor License, all alcohol for events on property must come from Aloft's inventory and be serviced by hotel staff.

A Private Bar requires a Bartender fee of \$150 per station for a minimum of 2 hours and a maximum of 4 hours service.

## HOSTED BAR

Choose on Consumption (per drink) or

Package Pricing by the Hour (recommended for larger groups. Priced per person — not per drink — one set price).

<b>Premium</b>	\$16 for the 1st hour, \$8 each additional hour
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<b>Well</b>	\$14 for the 1st hour, \$6 each additional hour
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<b>Domestic &amp; imported beer</b>	\$11 for the 1st hour, \$4 each additional hour
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<b>House wine</b>	\$12 for the 1st hour, \$6 each additional hour
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Decide on amount of time in advance or extend time the night of, if desired. Addition charged on final bill.

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