



Banquet Menu

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All Day Meeting Packages

Colorado Express Meeting Package - \$135 Per Person

BREAKFAST

Sliced Seasonal Fruit + Mint and Honey Drizzle (GF,DF)
Vanilla Yogurt + House Made Granola + Berry Compote (GF)
Oatmeal + Raisins + Brown Sugar (GF,DF)
Includes Orange Juice

LUNCH

CHOICE OF (1)

SOUP OR SALAD

Chef's Soup of the Moment
Charred Caesar Salad - Roasted Tomato + Croutons + Shaved Pecorino

Build Your Own Sandwiches

Assorted Sliced breads

Ham, Turkey, Roast Beef, Assorted Sliced Cheese

L/T/O/P

Cole Slaw (GF)

Boulder Potato Chips

Assorted Cookies and Brownies

Break

Select One

House Made Granola + Roasted Nuts + Assorted Dried Fruits (GF,DF)
Chips and Dips - Tortilla Chips + Homemade Salsa + Guacamole (GF,DF)

COFFEE STATION

Coda Regular & Decaf Coffee, Assorted Hot Teas + Cream Oat Milk

All Day Meeting Packages

Colfax Meeting Package - \$145 Per Person

BREAKFAST BUFFET

Sliced Seasonal Fruit (GF,DF)

Scrambled Eggs (GF,DF)

Breakfast Potatoes (GF,DF)

Toast Station - Whipped Butter + Berry Compote

CHOICE OF ONE

Plant Based Sausage, Pork Sausage, OR Applewood Smoked Bacon (GF,DF)

Includes Orange Juice + Grapefruit Juice

LUNCH BUFFET

CHOICE OF TWO

Spinach Salad - Blueberries + Goat Cheese + Almonds + Citrus Vinaigrette (GF)

Chef's Soup of the Moment

Charcuterie Board

CHOICE OF TWO ENTREES

Short Rib Sliders - Coleslaw

Grilled Chicken Sandwiches - Sourdough L/T/O/P, Aioli

Veggie Wraps - Grilled Vegetables + Spinach Tortilla + Sliced Carrots + Cucumbers + Hummus (DF)

DESSERTS

Mini Cheesecakes

Flourless Chocolate Cake (GF)

BREAKS AM- PM

House Made Granola + Roasted Nuts + Assorted Dried Fruits (GF,DF)

Hummus Board - Grilled Veggies + Chilled Veggies + Pita Chips + Hummus + Roasted Tomato Hummus (DF)

COFFEE STATION

Coda Regular & Decaf Coffee, Assorted Hot Teas + Cream Oat Milk

All Day Meeting Packages

Denver Dry Goods Meeting Package - \$160 Per Person

(Minimum 15 guests)

BREAKFAST

Chef's Selected Mini Fruit Smoothies (GF,DF)
Sliced Seasonal Fruit + Mint & Honey Drizzle (GF,DF)
Avocado Toast Station (DF)
Scramble Egg Hash - Sweet Potato + Chimichurri (GF,DF)
Apple Wood Smoked Bacon, Pork Sausage, OR Plant-Based Sausage (GF,DF)
Cinnamon Roll French Toast - Whipped Butter + Syrup
Includes Orange Juice + Grapefruit Juice

LUNCH

CHOICE OF (1) APPETIZER

Charcuterie Board
Hummus Board (GF,DF)
Soup of the Moment

CHOICE OF (2) SALADS

Charred Caesar - Roasted Tomato + Croutons + Shaved Pecorino
Spinach Salad - Blueberries Goat Cheese + Almonds + Citrus Vinaigrette (GF)
Beet Salad - Goat Cheese + Spicy Candy Pistachios + Frisée + Raspberry Basil Vinaigrette (GF)

CHOICE OF (3) ENTREES

Salmon Niçoise Salad - Spinach + Roasted Red Pepper + Olives (GF,DF)
Chilled Steak Salad - Romaine + Grilled Vegetables (GF,DF)
Short Rib Mac and Cheese
Stuffed Bell Pepper - Impossible Meat + Corn + Black Beans + Avocado + Piquillo Pepper Coulis (GF,DF,V)

CHOICE OF (2) DESSERTS

Mini Cheesecakes
Assorted Brownies
Gluten-Free Cookies

BREAKS AM- PM

Mini Seasonal Fruit Skewers + Yogurt + Assorted Granola Bars (GF)
Boulder Chips + Homemade Pretzels, Mustard (DF)

COFFEE STATION

Coda Regular & Decaf Coffee, Assorted Hot Teas, Cream, Oat Milk



All Day Breaks

BOULDER BREAK \$23 PER PERSON

Nickel Trail Mix Bar - Build Your Own (GF,DF)
Mini Seasonal Fruit Skewers + Yogurt (GF)

SWEET & SALTY \$26 PER PERSON

Chocolate Chip Cookies
Assorted Brownies
Buttered Popcorn (GF)
Boulder Potato Chips

SANTE FE BREAK \$28 PER PERSON

Chip and Dip Bar - Homemade Salsa + Pico + Guacamole and Black Bean Salad (GF,DF)
Buffalo Chicken Jalapeno Poppers - Cream Cheese (GF)

HIGHLANDS BREAK \$30 PER PERSON

Charcuterie - Chef's Selection of 3 Cured Meats and 3 Local Cheese + Crostini + Seasonal Jam
Seasonal Fresh Vegetables + Dip (GF)

COLFAX BREAK \$28 PER PERSON

Hummus Board - Grilled Veggies + Chilled Veggies + Pita Chips + Hummus + Roasted Tomato Hummus
Marinated Olives + Spiced Nuts (GF,DF)

COLORADO BREAK \$26 PER PERSON

Warm Pretzels + Mustard (DF)
Sliced Apples + Caramel (GF,DF)
Fried Brie Bites + Honey Raspberry Jam

ON CONSUMPTION

Boulder Potato Chips \$5
Kind Granola Bars \$4
Snickers, Twix, Peanut M&M's \$4



All Day Breaks + Beverages

Coda Regular + Decaf Coffee + Assortment of Hot Teas

\$84 Per Gallon Or \$42 Per Half Gallon

Carafe of Juice, Orange, Grapefruit, OR Cranberry

\$33 Per Half Gallon

Iced Tea OR Lemonade

\$50 Per Gallon

BEVERAGES (PRICED ON CONSUMPTION)

Assorted Coke Sodas	\$6
Bottled Iced Tea	\$6
Still Bottled Water	\$5
Sparkling Bottled Pellegrino	\$7
Assorted LaCroix	\$6
Coconut Water	\$8
Red Bull, Regular + Sugar Free	\$8
Organic Juices	\$10

BREAK ENHANCEMENTS

Cookies	\$44 Doz
Brownies	\$44 Doz
Raw Nuts (GF,DF)	\$10 Per person
Spiced Nuts (GF,DF)	\$10 Per person
Boulder Bagged Chips - On Consumption	\$5
Seasonal Whole Fruit (GF,DF)	\$36 Doz
House Popcorn (GF)	\$8 Per person
Sliced Seasonal Fruit (GF,DF)	\$10 Per person
Veggie Crudité + Dip (GF)	\$11 Per person



Breakfast

BREAKFAST BUFFETS INCLUDES CODA REGULAR + DECAFFEINATED COFFEE + HOT TEA STATION + ORANGE JUICE OR GRAPEFRUIT JUICE

COLORADO EXPRESS BUFFET \$35 PER PERSON

Sliced Seasonal Fruit - Mint + Honey Drizzle (GF,DF)
Vanilla Yogurt - Homemade Granola + Berry Compote (GF)
Oatmeal - Raisins + Brown Sugar (GF,DF)

COLFAX BREAKFAST BUFFET \$39 PER PERSON

Sliced Seasonal Fruit (GF,DF)
Scrambled Eggs (GF,DF)
Toast Station - Whipped Butter + Berry Compote (GF)
CHOICE OF
Applewood Smoked Bacon, Plant Based Sausage, OR Pork Sausage (GF,DF)

DENVER DRY GOODS BUFFET \$48 PER PERSON

Chef's Selected Mini Fruit Smoothies (GF,DF)
Sliced Seasonal Fruit + Mint & Honey Drizzle (GF,DF)
Avocado Toast Station (DF)
Scramble Egg Hash - Sweet Potato + Chimichurri (GF,DF)
Apple Wood Bacon, Pork Sausage, OR Plant-Based Sausage (GF,DF)
Cinnamon Roll French Toast - Whipped Butter + Syrup



Lunch Buffets

Colorado Express Buffet - \$48 Per Person

LUNCH

CHOICE OF (1) SOUP OR SALAD

Chef's Soup of the Moment

Charred Caesar Salad - Roasted Tomato + Croutons + Shaved Pecorino

Build Your Own Sandwiches

Assorted Sliced breads

Ham, Turkey, Roast Beef, Assorted Sliced Cheese

L/T/O/P

Cole Slaw (GF)

Boulder Potato Chips

DESSERTS

Assorted Cookies and Brownies

Colfax Lunch Buffet - \$62 Per Person

LUNCH BUFFET

CHOICE OF TWO

Spinach Salad - Blueberries + Goat Cheese + Almonds + Citrus Vinaigrette (GF)

Chef's Soup of the Moment

Charcuterie Board

CHOICE OF TWO ENTREES

Short Rib Sliders - Coleslaw

Grilled Chicken Sandwiches - Sourdough L/T/O/P + Aioli

Veggie Wraps - Grilled Vegetables + Spinach Tortilla + Sliced Carrots + Cucumbers + Hummus (DF)

DESSERTS

Mini Cheesecakes

Flourless Chocolate Cake (GF)

Gluten-Free Cookies



Lunch Buffets (Cont'd)

Denver Dry Goods - \$70 Per Person

CHOICE OF (1) APPETIZER

Charcuterie Board
Hummus Board (GF,DF)
Soup of the Moment

CHOICE OF (2) SALADS

Charred Caesar - Roasted Tomato + Croutons + Shaved Pecorino
Spinach Salad - Blueberries + Goat Cheese + Almonds + Citrus Vinaigrette (GF)
Beet Salad - Goat Cheese + Spicy Candy Pistachios + Frisée + Raspberry Basil Vinaigrette (GF)

CHOICE OF (3) ENTREES

Salmon Niçoise Salad – Spinach + Roasted Red Pepper + Olives (GF,DF)
Chilled Steak Salad - Romaine + Grilled Vegetables (GF,DF)
Short Rib Mac and Cheese
Stuffed Bell Pepper - Impossible Meat + Corn + Black Beans + Avocado + Piquillo Pepper Coulis (GF,DF)

CHOICE OF (2) DESSERTS

Mini Cheesecakes
Assorted Brownies
Gluten-Free Cookies



Lunch Boxes - \$38 Per Person

CHOICE OF (1) SANDWICH

Turkey BLT Wrap

Reuben - Rye + Swiss + Fancy Sauce + Sauerkraut

Chicken Salad Wrap - Assorted Vegetables + Pulled Roasted Chicken

Caprese – Tomato + Mozzarella (GF)

CHOICE OF ONE

Coleslaw (GF), Potato Salad (GF), Bagged Chips

SIDES

Seasonal Whole Fruit (GF,DF)

Bottle Of Water

Fresh Baked Cookie



Additional A La Carte Selections

Chefs Choice Soup	\$9 Per person
Oven Roasted Salmon with Salsa Verde (GF,DF)	\$15 Per person
Rotisserie Chicken (GF,DF)	\$8 Per person
Basil Pesto Pasta (DF)	\$7 Per person
Pasta Salad	\$5 Per person
Potato Salad	\$5 Per person
Chef Salad *Add Chicken \$8 (GF,DF)	\$12 Per person
Assorted Charcuterie Board	\$21 Per person
Coleslaw (GF)	\$5 Per person
Boulder Bagged Chips	\$5 Consumption

BEVERAGES (Priced On Consumption)

Assorted Coke Sodas	\$6
Bottled Iced Tea	\$6
Still Bottled Water	\$5
Sparkling Bottled Pellegrino	\$7
Assorted LaCroix	\$6
Coconut Water	\$8
Red Bull (Regular + Sugar Free)	\$8

**Specialty soda order available, priced separately*

BREAKFAST ENHANCEMENTS

Sliced Seasonal Fruit + Berries (GF,DF)	\$10 Per person
Steel Cut Oats with Butter + Brown Sugar (GF)	\$12 Per person
Honey + Vanilla Greek Yogurt + House-made Granola + Berry Compote (GF)	\$10 Per person
Soft Scrambled Eggs (GF)	\$5 Per person
Egg Whites (GF)	\$7 Per person
Applewood Smoked Bacon, OR Plant Based Sausage (GF,DF)	\$7 Per person
Breakfast Burrito – Bacon + Roasted Potatoes + Eggs + Onion + Peppers + Cheddar Cheese + Fried Cilantro	\$12 Per person
Bacon, Egg, and Cheese Breakfast Sandwich	\$9 Per person
Cinnamon Roll French Toast	\$12 Per person
Salmon + Lox + Bagels + Capers + Cream Cheese	\$15 Per person
Assorted Cereals	\$5 Per person
Assorted Morning Breads + Croissants	\$48 Doz
Assorted Seasonal Muffins	\$48 Doz



Cocktail + Reception

Passed Appetizers - \$9 Per Piece

MINIMUM OF 30 PIECES PER ITEM

- Buffalo Chicken Jalapeno Popper - Cream Cheese (GF)
- Mushroom Ragu Phyllo Cups - Parmesan
- Mushroom Truffle Croquettes - Garlic Aioli + Truffle + Oil
- Salmon Cake Sliders - Remoulade
- Fried Brie Bites - Honey Raspberry Jam
- Lamb Slider - Cucumber + Tzatziki + Feta
- Creamed Spinach Ricotta Crostini - Sliced Speck
- Bruschetta - Heirloom Tomato + Basil + Garlic Oil + Balsamic Reduction (DF)
- Beef Carpaccio Canape - Parmesan Crisp + Horseradish Cream Sauce

Staged Appetizers - \$11 Per Piece

MINIMUM OF 30 PIECES PER ITEM

- Turnovers - Spinach + Roasted Tomato + Brie
- Smoked Gouda Steak - Pinwheels + Basil Pesto
- Chicken Florentine Flatbread - Spinach + Tomatoes
- Salmon Ceviche - Corn Chips (GF,DF)
- Green Tomato Caprese - Avocado + Balsamic Reduction (GF,DF)
- Antipasto Skewers - Tomato + Mozzarella + Artichoke + Olive (GF,DF)



Cocktail + Reception

Dessert Reception - \$10 Per Piece

MINIMUM OF 20 PIECES PER ITEM

Mini Cheesecakes - Chantilly + Seasonal Berries
Fresh berries - Citrus Mascarpone + Honey (GF)
Peanut Butter Brownie Bites - Raspberry Compote
Mini Peach Pie Tarts - Toasted Almonds + Chantilly Cream
Carmel Apple Tarts - Carmel Drizzle
Mini Avocado Cake - Avocado Frosting + Berries (DF)
Mini Chocolate Espresso Tarts - Sea Salt
Mini Beignets - Seasonal Compote
Assorted Chocolate Truffles (GF)

Chef's Selection Charcuterie - \$21 Per Person

3 Assorted Meats + 3 Assorted Cheeses + House Pickled Vegetables + Pate Fui + Crostini's | 2oz. Portions



Barrel Bar Packages



Teatro Package

Open Bar \$26 First Hour Per Person | \$21 Per Person Per Each Additional Hour

Mell Vodka, Tanqueray Gin, Jim Beam Bourbon, House Tequila, Bacardi Silver Rum, and Dewar's Scotch
Coors Light, Coors Banquet, New Belgium Fat Tire Amber, Odell's IPA, and Tommy Knocker Blood Orange
IPA

Murphy Goode Wines, California
Cabernet Sauvignon, Pinot Noir, Chardonnay, and Sauvignon Blanc



Study Package

Open Bar \$34 First Hour Per Person | \$21 Per Person Per Each Additional Hour

Tito's Vodka, Caprock Gin, Four Roses Bourbon, Rittenhouse Rye Whiskey, Silver Tequila, Bacardi Silver
Rum, and Dewar's White Label Scotch

All Barrel-aged Cocktail Selections

All Colorado Draft Beers

Murphy Goode, California
Chardonnay, Pinot Noir, Cabernet Sauvignon, and Sauvignon Blanc

**CUSTOM BAR PACKAGE MENUS WILL BE PRINTED FOR ALL EVENTS
\$200 BARTENDER FEE. (1) BARTENDER PER 50 GTD GUESTS
ADDITIONAL BARTENDERS UPON REQUEST. BARTENDER FEE PER BARTENDER**



Barrel Bar Packages



Nickel Package

Open Bar \$44 First Hour Per Person | \$32 Per Person Per Each Additional Hour

Spirits Include Existing Barrel Bar Set With A Premium Scotch & Bourbon List*

All Barrel-aged Cocktails and Specialty Cocktails & All Colorado Draft Beers

Sommelier selected wines including Sparkling, Rosé, White, and Red Selections

** Selected by Bar Manager*



Upstage Package

BEER + WINE ONLY

Open Bar \$24 First Hour Per Person | \$18 Per Person Per Each Additional Hour

Coors Light, Coors Banquet, New Belgium Fat Tire Amber, Odell's IPA, and Tommy Knocker Blood Orange IPA

Full Selection Of Drafts Beers Available Via Cocktail Service

Murphy Goode Wines, California
Chardonnay, Pinot Noir, and Cabernet Sauvignon

PACKAGE IS NOT AVAILABLE FOR EVENTS IN THE NICKEL

CUSTOM BAR PACKAGE MENUS WILL BE PRINTED FOR ALL EVENTS

\$200 BARTENDER FEE. (1) BARTENDER PER 50 GTD GUESTS

ADDITIONAL BARTENDERS UPON REQUEST. BARTENDER FEE PER BARTENDER



Barrel Bar Packages



Wine Cellar Package

OUR MOST CUSTOMIZABLE MENU

3 Specialty Cocktails

Manhattan, Nickel Negroni, Viuex Carre

Full List Of Current Draft and Bottled Beers

Preselected Wine From Private Dining Wine List Including 1 Rosé Or Sparkling, 1 White Wine, 1 Red Wine

Draft Beer And Cocktails Serviced From Nickel Bar Via Cocktail Server
Wine Service Is Tableside

Based On Consumption

Specialty Cocktails \$18

Call Drinks \$18

Beer \$8

Wine Charged By The Bottle Per Contracted Bottle Price

**PACKAGE IS NOT AVAILABLE FOR EVENTS IN THE NICKEL
PACKAGE IS ONLY AVAILABLE FOR PARTIES OF 24 OR LESS**

**CUSTOM BAR PACKAGE MENUS WILL BE PRINTED FOR ALL EVENTS
\$200 BARTENDER FEE. (1) BARTENDER PER 50 GTD GUESTS
ADDITIONAL BARTENDERS UPON REQUEST. BARTENDER FEE PER BARTENDER**

General Event Information

All Food And Beverage is subject to a 25% service fee and 8% sales tax, with a \$20.00 per person, per meal charge for groups under 15 people.

EVENT CHANGES

All event menu selections are due 2 weeks in advance. All final counts are due 72 business hours prior to the event.

Additional guests over 5 inside of 72 hours prior to the start of the event will be charged at the menu price plus 20%

Menu changes within 72 hours will be charged at the cost of change plus 20%.

Changes to room, furniture, or service set-up within one week will be subject to a \$150.00 fee.

MENU SELECTIONS

All clients will need to preselect menu and beverages (Bar Package) 2 weeks in advance and understand that due to the craft nature of our vintages and breweries, that some items may need to be substituted.

SPECIAL ORDERS

Special orders are available by request, (non-menu) items. Will be charged at Market Price.