



Banquet Menu

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All Day Meeting Packages

Tramway 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

Flatiron Vegetable Soup – Grilled Brie Toast Points

Nickel Salad (V, GF) – Mixed Greens, Pickled Red Onions, Heirloom Tomatoes, Candied Walnuts, Blue Cheese,
Lemon Vinaigrette

Build Your Own Sandwiches

Artisan Sliced Breads

Black Forest Ham, Roasted Turkey, Roast Beef, Assorted Sliced Cheese

L/T/O/P

Potato Salad

Boulder Potato Chips

DESSERT

Assorted Cookies and Brownies

Break

Select One

Nickel Nuts + Assorted Dried Fruits (GF,DF)

Chips and Dips - Tortilla Chips + Salsa Trio + Guacamole (GF,DF)

COFFEE STATION

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

All Day Meeting Packages

14th Street Meeting Package – \$155 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

Flatiron Vegetable Soup – Grilled Brie Toast Points

Nickel Salad (V, GF) – Mixed Greens, Pickled Red Onions, Heirloom Tomatoes, Candied Walnuts, Blue Cheese, Lemon Vinaigrette

Crisp Caesar Salad – Romaine Hearts, Shaved Parmesan-Reggiano, Sun-Dried Tomatoes, Kalamata Olives, Parmesan Crostinis, Caesar Dressing

CHOICE OF TWO SLIDERS

Steak Sliders – L/T/O/P, House Aioli, Cheese, on a Brioche Bun

Grilled Chicken Sliders - L/T/O/P, Spicy House Aioli, Cheese, on a Brioche Bun

Veggie Sliders – Roasted Root Vegetables and House Aioli on a Brioche Bun

Boulder Bagged Chips

DESSERTS

Carrot Cake Bites

Ganache Brownies Bites

BREAKS AM- PM

Nickel Nuts + Assorted Dried Fruits (GF,DF)

Roasted Carrot and Ginger Dip, Three-Onion French Dip, Artisan Breads, Gluten Free Bread, and Naan

COFFEE STATION

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

All Day Meeting Packages

Chancellor Meeting Package – \$175 Per Person

BREAKFAST

Mini Quiche Bites
Sliced Seasonal Fruit + Mint & Honey Drizzle (GF,DF)
Avocado Toast Station (DF)
Scrambled Eggs (V, GF)
Denver Potatoes, Peppers and Onions (VE,GF,DF)
Applewood Smoked Bacon, Chicken Apple Sausage, OR Plant-Based Sausage (GF,DF)
Assorted Pastries (V)
Includes Orange Juice + Grapefruit Juice

LUNCH

CHOICE OF (1) APPETIZER

Charcuterie Board
Wild Mushroom Empanadas (V)
Avocado Bisque (V)

CHOICE OF (2) SALADS

Nickel Salad (V,GF) – Mixed Greens, Pickled Red Onions, Heirloom Tomatoes, Candied Walnuts, Blue Cheese, Lemon Vinaigrette
Crisp Caesar Salad – Romaine Hearts, Shaved Parmesan-Reggiano, Sun-Dried Tomatoes, Kalamata Olives, Parmesan Crostinis, Caesar Dressing
Strawberry Salad (V,GF) – Frisee Lettuce, Strawberry, Candied Walnuts, Feta and Balsamic Vinaigrette

CHOICE OF (3) ENTREES

Salmon Ratatouille (GF,DF) – Served Over Herbed Brown Rice
Steak, Fig, and Goat Cheese Naan Pizza with Arugula
Stuffed Spinach Artichoke Airline Chicken Breast with a Lemon Beurre Blanc and Smashed Potatoes
Stuffed Mushroom (GF,DF,V) – with a Quinoa Summer Squash Stuffing and an Herb and Sun-dried Tomato Pesto

CHOICE OF (2) DESSERTS

Ganache Brownie Bites
Carrot Cake Bites
Red Velvet Cupcakes

BREAKS AM- PM

Mini Seasonal Fruit Skewers + Nickel Trail Mix Bars (GF)
Boulder Chips + Homemade Pretzels, Stone Ground Mustard and Violet 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 Bars (GF,DF)
Mini Seasonal Fruit Skewers (VE,GF,DF)

SWEET & SALTY \$26 PER PERSON

Buttered Popcorn (V,GF)
Peanut Butter Chocolate Pretzel Brittle (V)
Nutella, Chocolate Banana Crackers (V)

TABLETOP BREAK \$28 PER PERSON

Chip and Dip Bar – Salsa Trio + Guacamole (V,DF)
Jalapeno Poppers - Honey Cream Cheese (V)

ON A BREAK \$28 PER PERSON

Warm Pretzels + Stone Ground Mustard + Violet Mustard (DF)
Fried Brie Bites + Honey Raspberry Jam (V)

FOURTEENER BREAK \$35 PER PERSON

Charcuterie - Chef's Selection of 3 Cured Meats and 3 Local Cheeses
+ Crostini + Seasonal Jam + Dried Fruits
Crudit  + Three-Onion French Dip (V,GF)

ON CONSUMPTION

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

All Day Breaks + Beverages

Coda Regular + Decaf Coffee + Assortment of Hot Teas

\$88 Per Gallon Or \$44 Per Half Gallon

Carafe of Juice, Orange, Grapefruit, OR Cranberry

\$35 Per Half Gallon

Iced Tea OR Lemonade

\$50 Per Gallon

BEVERAGES (PRICED ON CONSUMPTION)

Assorted Sodas	\$6
Bottled Iced Tea	\$6
Still Bottled Water	\$5
Sparkling Bottled Pellegrino	\$7
Assorted LaCroix	\$6
Coconut Water	\$8
Naked Juices	\$12

BREAK ENHANCEMENTS

Cookies	\$46 Dozen
GF Cookies	\$62 Dozen
Brownies	\$46 Dozen
Raw Nuts (GF,DF)	\$14 Per person
Spiced Nuts (GF,DF)	\$14 Per person
Boulder Bagged Chips - On Consumption	\$5
House Popcorn (GF)	\$10 Per person
Sliced Seasonal Fruit (GF,DF)	\$12 Per person
Veggie Crudit� + Dip (GF)	\$11 Per person



Breakfast

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

TRAMWAY BREAKFAST BUFFET \$39 PER PERSON

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

14TH STREET BREAKFAST BUFFET \$44 PER PERSON

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

CHANCELLOR BREAKFAST BUFFET \$55 PER PERSON

Mini Quiche Bites
Sliced Seasonal Fruit + Mint & Honey Drizzle (GF,DF)
Avocado Toast Station (DF)
Scrambled Eggs (V, GF)
Denver Potatoes, Peppers and Onions (VE,GF,DF)
Applewood Smoked Bacon, Chicken Apple Sausage, OR Plant-Based Sausage (GF,DF)
Assorted Pastries (V)



Lunch Buffets

Tramway Lunch Buffet – \$51 Per Person

LUNCH

CHOICE OF (1)

SOUP OR SALAD

Flatiron Vegetable Soup – Grilled Brie Toast Points

Nickel Salad (V, GF) – Mixed Greens, Pickled Red Onions, Heirloom Tomatoes, Candied Walnuts, Blue Cheese, Lemon Vinaigrette

Build Your Own Sandwiches

Artisan Sliced Breads

Black Forest Ham, Roasted Turkey, Roast Beef, Assorted Sliced Cheese

L/T/O/P

Potato Salad

Boulder Potato Chips

DESSERT

Assorted Cookies and Brownies

14th Street Lunch Buffet – \$68 Per Person

LUNCH BUFFET

CHOICE OF TWO

Flatiron Vegetable Soup – Grilled Brie Toast Points

Nickel Salad (V, GF) – Mixed Greens, Pickled Red Onions, Heirloom Tomatoes, Candied Walnuts, Blue Cheese, Lemon Vinaigrette

Crisp Caesar Salad – Romaine Hearts, Shaved Parmesan-Reggiano, Sun-Dried Tomatoes, Kalamata Olives, Parmesan Crostinis, Caesar Dressing

CHOICE OF TWO SLIDERS

Steak Sliders – L/T/O/P, House Aioli, Cheese, on a Brioche Bun

Grilled Chicken Sliders - L/T/O/P, Spicy House Aioli, Cheese, on a Brioche Bun

Veggie Sliders – Roasted Root Vegetables and House Aioli on a Brioche Bun

Boulder Bagged Chips

DESSERTS

Carrot Cake Bites

Ganache Brownies Bites



Lunch Buffets (Cont'd)

Chancellor- \$75 Per Person

CHOICE OF (1) APPETIZER

Charcuterie Board
Wild Mushroom Empanadas (V)
Avocado Bisque (V)

CHOICE OF (2) SALADS

Nickel Salad (V,GF) – Mixed Greens, Pickled Red Onions, Heirloom Tomatoes, Candied Walnuts, Blue Cheese, Lemon Vinaigrette
Crisp Caesar Salad – Romaine Hearts, Shaved Parmesan-Reggiano, Sun-Dried Tomatoes, Kalamata Olives, Parmesan Crostinis, Caesar Dressing
Strawberry Salad (V,GF) – Frisee Lettuce, Strawberry, Candied Walnuts, Feta and Balsamic Vinaigrette

CHOICE OF (3) ENTREES

Salmon Ratatouille (GF,DF) – Served Over Herbed Brown Rice
Steak, Fig, and Goat Cheese Naan Pizza with Arugula
Stuffed Spinach Artichoke Airline Chicken Breast with a Lemon Beurre Blanc and Smashed Potatoes
Stuffed Mushroom (GF,DF,V) – with a Quinoa Summer Squash Stuffing and an Herb and Sun-dried Tomato Pesto

CHOICE OF (2) DESSERTS

Ganache Brownie Bites
Carrot Cake Bites
Red Velvet Cupcakes



Lunch Boxes - \$40 Per Person

CHOICE OF (1) SANDWICH

Chicken Caesar Wrap – Roasted Chicken + Romaine Lettuce + Sundried Tomatoes
+ Croutons + Parmesan Cheese

BLT Wrap – Heritage Blend Lettuce + Heirloom Tomatoes + Applewood Smoked Bacon
+ Garlic Aioli

Sicilian Sandwich – French Baguette + Smoked Ham + Salami + Pepperoni + Smoked
Provolone + L/T/O + Teatro Vinaigrette

Pesto Caprese – Sourdough + Tomato + Mozzarella + Basil + Pesto (V)

CHOICE OF ONE

Side Salad (V), Potato Salad (GF), Bagged Chips

SIDES

Sliced Fruit (GF,DF)

Bottle Of Water

Fresh Baked Cookie



Dinner Buffets

Tramway Dinner Buffet – \$88 Per Person

DINNER BUFFET

SALAD

Nickel Salad (V, GF) – Mixed Greens, Pickled Red Onions, Heirloom Tomatoes, Candied Walnuts, Blue Cheese, Lemon Vinaigrette

CRUDITES

Seasonal Vegetables, House Ranch, Three-Onion French Dip, Roasted Carrot and Ginger Dip

ENTRÉE

Slow-Roasted Chicken Breast with an Herb Beurre Blanc
&
Sauteed Pork Tenderloin with a Bourbon Mustard Glace

SIDES

Peruvian Mashed Potatoes OR Herb Brown Rice
&
Roasted Root Vegetables

DESSERT

Carrot Cake Bites
&
Fruit Tarts

ALL DINNER BUFFETS COME WITH DINNER ROLLS AND BUTTER
VEGETARIAN OPTIONS AVAILABLE
ADDITIONAL ENTRÉE CAN BE ADDED FOR \$20.00 PER PERSON



Dinner Buffets

14th Street Dinner Buffet – \$120 Per Person

DINNER BUFFET

SALAD

Crisp Caesar Salad – Romaine Hearts, Shaved Parmesan-Reggiano, Sun-Dried Tomatoes, Kalamata Olives, Parmesan Crostinis, Caesar Dressing

BREADS AND SPREADS

Roasted Carrot and Ginger Dip, Three-Onion French Dip, Salmon Dip, Artisan Breads, Gluten Free Bread, and Naan

ENTRÉE

Slow-Roasted Chicken Breast with an Herb Beurre Blanc
&
Pan-Seared Petite Tender Steak with Peppercorn Glace

SIDES

Peruvian Mashed Potatoes OR Herb Brown Rice
&
Roasted Root Vegetables OR Lemon Garlic Glazed Asparagus

DESSERTS

Carrot Cake Bites
&
Donut Bites with Chocolate and Vanilla Glazes

ALL DINNER BUFFETS COME WITH DINNER ROLLS AND BUTTER
VEGETARIAN OPTIONS AVAILABLE
ADDITIONAL ENTRÉE CAN BE ADDED FOR \$20.00 PER PERSON



Dinner Buffets

Chancellor Dinner Buffet – \$145 Per Person

SALAD

Beefsteak Tomato Salad – Thick Sliced Beefsteak Tomato, Burrata Cheese,
Tobacco Onions, Sage Vinaigrette

FRONT RANGE ANTIPASTI

Colorado Meats and Cheeses, Collection of Marinated and Grilled Vegetables,
Olives, Roasted Sun-dried Tomatoes, Artichoke Hearts, Stone Ground Mustard
and Preserves, Artisan Bread, Gluten Free Bread, and Naan

ENTRÉE

Cast Iron Seared Salmon with White Wine Beurre Blanc
&
Pan-Seared Petite Tender Steak with Peppercorn Glace

SIDES

Peruvian Mashed Potatoes OR Herb Brown Rice
&
Roasted Root Vegetables OR Lemon Garlic Glazed Asparagus

DESSERTS

Carrot Cake Bites
&
Lemon Curd Bites

ALL DINNER BUFFETS COME WITH DINNER ROLLS AND BUTTER
VEGETARIAN OPTIONS AVAILABLE
ADDITIONAL ENTRÉE CAN BE ADDED FOR \$20.00 PER PERSON



Additional A La Carte Selections

Flatiron Vegetable Soup (V)	\$10 Per person
Side Salad (V)	\$8 Per person
Potato Salad	\$8 Per person
Charcuterie Board	\$21 Per person
Boulder Bagged Chips	\$5 Consumption

BEVERAGES (Priced On Consumption)

Assorted Sodas	\$6
Bottled Iced Tea	\$6
Still Bottled Water	\$5
Sparkling Bottled Pellegrino	\$7
Assorted LaCroix	\$6
Coconut Water	\$8
Naked Juice	\$12

**Specialty soda order available, priced separately*

BREAKFAST ENHANCEMENTS

Sliced Seasonal Fruit + Berries (GF,DF)	\$12 Per person
Steel Cut Oats with Butter + Brown Sugar (GF)	\$8 Per person
Honey + Vanilla Greek Yogurt + House-made Granola + Berry Compote (GF)	\$10 Per person
Soft Scrambled Eggs (GF)	\$10 Per person
Egg Whites (GF)	\$10 Per person
Applewood Smoked Bacon, OR Plant Based Sausage (GF,DF)	\$10 Per person
Assorted Morning Breads + Croissants	\$48 Doz
Assorted Seasonal Muffins	\$48 Doz



Cocktail + Reception

Passed Appetizers - \$10 Per Piece

MINIMUM OF 30 PIECES PER ITEM

Truffle and Parmesan Deviled Eggs (V, GF)

Tapenade Toast Points (V) – Mixed Olives

Bruschetta Bites (V, DF) – Heirloom Tomato + Basil + Garlic Oil + Balsamic Reduction

Cornucopia (V) – Savory Shell filled with Vegetables

Roasted Vegetable Kabob (VE, DF, GF) – Cabernet Marinated Root Vegetables

Fried Brie Bites, Honey Raspberry Jam (V)

Staged Appetizers - \$12 Per Piece

MINIMUM OF 30 PIECES PER ITEM

Wild Mushroom Empanada (V) – Sauteed Mushrooms, White Wine, Crème

Fraiche, Herbs and a Brown Onion Sauce

Poker Chip Shrimp (GF) – Bourbon-Marinated Shrimp on Cucumber Poker Chip

with Remoulade and Pickled Onions

Bison Meatball – Spicy Bison Meatball, Green Chili Sauce Topped with Cotija

Cheese on Colorado Flatbread

Beef Steak Tomato Bite (V, GF) – Thick Sliced Beef Steak Tomato, Burrata Cheese,

Tobacco Onions, Sage Vinaigrette

Spring Rolls (V) – Vegetable Spring Roll with a Lemon Grass Teriyaki

Endive Bite (GF) – Endive filled with Chicken, Mixed Olives, and Herbed Cream

Cheese

Fig and Goat Cheese Bite (V) – Sliced Fig with Goat Cheese and Chive

Chicken Apple Sausage Bite – Potato Coin, Red Pepper, and Pomodoro



Cocktail + Reception

Dessert Reception - \$12 Per Piece

MINIMUM OF 20 PIECES PER ITEM

Donut Bites – Vanilla and Chocolate Glazes

Ganache Brownie Bites

Carrot Cake Bites

Macaroons

Petite Four Sec

Mini Cheesecake Bites

Flourless Chocolate Torte Bites (GF)

Cinnamon Apple Turnovers (DF)

Tiramisu Bites

Lime Mango Bites (VE,DF)

Strawberry Shortcake Bites

Coffee Cake Bites

Xango Tortilla Bites

Red Velvet Cupcakes

Chef's Selection Charcuterie - \$26 Per Person

Colorado Meats and Cheeses, Collection of Marinated and Grilled Vegetables, Olives,

Roasted Sun-dried Tomatoes, Artichoke Hearts, Stone Ground Mustard and Preserves,

Artisan Breads, Gluten Free Bread, and Naan



Barrel Bar Packages



Teatro Package

Open Bar \$30 First Hour Per Person | \$23 Per Person Per Each Additional Hour

Mell Vodka, Tanqueray Gin, Jim Beam Bourbon, House Tequila, Bacardi Silver Rum, and Dewar's White Label Scotch

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

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



Study Package

Open Bar \$36 First Hour Per Person | \$26 Per Person Per Each Additional Hour

Tito's Vodka, Caprock Gin, Four Roses Bourbon, Rittenhouse Rye Whiskey, Silver Tequila, Breckenridge Spiced Rum, and Monkey Shoulder Scotch

All Barrel-aged Cocktail Selections

All Colorado Draft Beers

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

**CUSTOM BAR PACKAGE MENUS WILL BE PRINTED FOR ALL EVENTS
\$250 BARTENDER FEE FOR 3 HOURS (1) BARTENDER FOR 25 OR LESS GUESTS**



Barrel Bar Packages



Nickel Package

Open Bar \$46 First Hour Per Person | \$33 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

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

** Selected by Bar Manager*



Upstage Package

BEER + WINE ONLY

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

Coors Light, Coors Banquet, New Belgium Fat Tire Amber, Corona, 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

\$250 BARTENDER FEE FOR 3 HOURS (1) BARTENDER FOR 25 OR LESS GUESTS



Barrel Bar Packages



Wine Cellar Package

OUR MOST CUSTOMIZABLE MENU

3 Specialty Cocktails

Choice of

Manhattan, Nickel Negroni, Brown Sugar Old Fashioned, or Rosemary Lemon Drop

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 \$20

Call Drinks \$18

Beer \$10

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

\$250 BARTENDER FEE FOR 3 HOURS (1) BARTENDER FOR 25 OR LESS GUESTS

General Event Information

All Food And Beverage is subject to a 27% service fee and 8% sales tax. Groups under 15 people will be charged an additional \$20.00 per person for each meal.

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 within 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 all menu options and counts as well as beverage choices (Bar Package) 2 weeks in advance and understand that due to the fluctuating vintages and brewery production, that some items may need to be substituted.

If a la carte is preferred, an additional 25% charge will be added to the total bill.

We can customize menus for those with dietary restrictions.
V = Vegetarian, DF = Dairy Free, VE = Vegan, GF = Gluten Free

SPECIAL ORDERS

Special orders that are not on the menu are available by request at Market Price.

BARTENDER FEE: \$250 BARTENDER FEE PER BARTENDER FOR 3 HOURS
(1) BARTENDER FOR 25 OR LESS GUESTS
CUSTOM BAR PACKAGE MENUS WILL BE PRINTED FOR ALL EVENTS