



HOLIDAY MENUS



THE GOLDEN HOTEL
800 ELEVENTH STREET ★ GOLDEN, COLORADO 80401
THEGOLDENHOTEL.COM 303.279.0100



Displays

- Vegetable crudité with ranch and bleu cheese dressings \$125 serves 50
- Baked brie wheel in puff pastry with cranberry compote and toasted almonds \$150 serves 35
- Sliced fresh fruit display \$150 serves 50
- Antipasto display with cheese, vegetables, Italian meats and crostini \$300 serves 50
- Domestic and imported cheese board \$250 serves 50
- Holiday wreath with Allouette cheese, herbed garlic and roasted red pepper \$200 serves 50
- Assorted miniature desserts \$15 per person

Hot Specialties | served and priced by the dozen

Minimum of two dozen

- Coconut shrimp with sweet chili sauce \$47
- Ginger soy beef satay \$38
- Blackened chicken skewer with pineapple jalapeno chutney \$38
- Eggplant and ricotta bites with tomato and basil \$38
- Fried artichoke croquettes with lemon thyme aioli \$40
- Sage sausage stuffed mushrooms \$35
- Sweet potato and sage risotto cakes \$40
- Crab cakes with smoke corn salsa \$50

Cold Specialties | served and priced by the dozen

Minimum of two dozen

- Prosciutto wrapped asparagus on rye \$40
- Pumpnickel toast with caper sour cream and house smoked salmon \$44
- Thyme roasted tomato crostini with shaved parmesan \$36
- Ceviche shooters with peach pico de gallo \$45
- Steak au poivre with roasted potato, caramelized onions and crème fraiche \$42

HORS D'OEUVRES



Each option offers freshly brewed Mighty Leaf iced tea and Lavazza coffees and are served with freshly baked artisan rolls, sweet creamery butter and chef's choice of seasonal starch and vegetables. Please choose from the following to create your customized plated dinner.

Starters | select one

Young spinach leaves with dried winter fruits, red tomatoes, candied walnuts, goat cheese, red onions and passed balsamic dressing

Chopped salad with cucumber, tomatoes, sweet carrots, dried cherries, roasted pistachios and passed avocado ranch dressing

Sweet potato bisque with fresh basil and garlic crème fraiche

Spicy red chili with shredded cheddar cheese and chopped onions

PLATED SELECTIONS

Entrées | select up to three

Higher price will apply

Butternut squash ravioli with a toasted sage cream sauce, spinach, roasted peppers and toasted pecans \$31

Fire roasted thyme crusted chicken breast with black current reduction \$33

Pan seared salmon fillet with dill caper cream \$35

Braised lamb shank with mint infusion \$48

Parmesan and pine nut crusted trout with saffron beurre blanc \$38

Grilled beef filet and woodland mushrooms with port wine glaze \$42

Endings | select one

Caramel apple pie with cinnamon whipped cream

Flourless chocolate cake with winter berry sauce

Pecan pie with condensed cinnamon caramel sauce

Served with freshly brewed Mighty Leaf iced tea, Lavazza coffee and are served with freshly baked artisan rolls, sweet creamery butter and chef's choice of seasonal starch and vegetable. Please choose from the following to create your customized buffet. Each buffet offered with a 90 minute service. Minimum 20 guests required.

Starters | select two

Young spinach, candied pecans, applewood smoked bacon, shaved red onion and dried cherries with strawberry vinaigrette

Lettuce wedges, shaved white onion, crumbled bleu cheese and red tomatoes with warm bacon dressing

Fried potato salad with applewood smoked bacon, snipped scallions and Dijon mayo

Platters of sliced tomatoes and fresh mozzarella with balsamic drizzle

Farm greens, red onions, sweet carrots and Roma tomatoes with house dressing

Pasta salad with winter root vegetables and black olive dressing

Entrées

Select two entrées | \$47 per person

Select three entrées | \$52 per person

Smoked pork medallions with roasted apples and spiced apple demi

Herbed trout with candied pecans, snipped chives and caper cream

Seared salmon fillet with maple bourbon glaze

Roasted breast of chicken with crumbled local goat cheese, sundried tomato sauce

Roasted beef sirloin with crumbled gorgonzola cheese and woodland mushroom red wine demi

Butternut squash ravioli with sage cream sauce

Stuffed chicken breast with crab and rosemary, lemon butter

Pasta pomodoro with bison meatballs in a roasted garlic and tomato coulis

Endings | select two

Pumpkin pie

Apple crisp

Holiday cookies

Warm apple-cranberry cobbler

Pecan pie

BUFFET SELECTIONS





Carving station offered with a 90 minute service time

Carving Station | requires chef attendant \$100

Serves 30

Rosemary and garlic leg of lamb, minted sauce \$300

Natural breast of turkey, gravy, house rolls \$300

Smoked honey ham with warm pineapple chutney and Hawaiian rolls \$275

Slow roasted prime rib of beef with horseradish sauce and dinner rolls \$325

ENHANCEMENTS



Domestic Bottled Beer | \$5 per bottle

Coors, Coors Light, Coors Non-Alcoholic

Premium Bottled Beer | \$6 per bottle

Colorado Native, Blue Moon Belgian White, New Belgium Fat Tire, Odell IPA

Domestic Keg Beer | \$400 per keg

Coors, Coors Light

Premium Keg Beer | \$475 per keg

Colorado Native, Blue Moon Belgian White, New Belgium Fat Tire, Odell IPA

Specialty Wines | pricing is per bottle

Hahn Chardonnay \$34

Kris Pinot Grigio \$35

Whitehaven Sauvignon Blanc \$37

La Crema Chardonnay \$50

Willamette Valley Vineyards Pinot Gris \$43

Joel Gott Cabernet Sauvignon \$42

The Show Malbec \$39

Edna Valley Merlot \$33

Mark west Pinot Noir \$33

Menage a Trois midnight red blend \$37

Decoy by Duckhorn Cabernet \$65

House Wine | \$7 glass

Cabernet

Merlot

Pinot Noir

Chardonnay

Pinot Grigio

BEER & WINE



Hand Crafted Deluxe Drinks | \$8 per drink

Svedka Vodka
Seagrams Gin
Cruzan Rum
Jim Beam Whiskey
Johnny Walker Red Scotch
Sauza Tequila

Hand Crafted Premium Drinks | \$10 per drink

Absolut Vodka
Tanqueray Gin
Captain Morgan Rum
Breckenridge Bourbon
Jameson Whiskey
Cazadores Tequila
Dewars Scotch
Kahlua
Baileys

Specialty Drinks | \$10 per drink

Bloody Mary
Mimosa

SPIRITS



Hosted Beer & Wine Bar Package | \$21 per person

Two hours of service time; \$8 per person for each additional hour
Domestic, imported and craft bottled beer
Rockbrook Chardonnay, Pinot Grigio, Cabernet, Merlot
La Vieille Ferme Rose

Hosted Well Bar Package | \$23 per person

Two hours of service time; \$11 per person for each additional hour
Domestic, imported and craft bottled beer
Rockbrook Chardonnay, Pinot Grigio, Cabernet, Merlot
La Vieille Ferme Rose
Hand Crafted Deluxe Drinks

Hosted Premium Bar Package | \$26 per person

Two hours of service time; \$13 per person for each additional hour
Domestic, imported and craft bottled beer
Rockbrook Chardonnay, Pinot Grigio, Cabernet, Merlot
La Vieille Ferme Rose
Hand Crafted Premium Drinks

BAR PACKAGES

Pricing is per drink unless otherwise noted. The Golden Hotel serves alcohol responsibly; all guests must be 21 years of age or older to consume alcohol. All patrons must present a valid photo ID or they will be refused service. Vertical licenses will not be accepted by The Golden Hotel.

All Buffets

Served with coffee, tea and water. Food and beverages are in place for 90 minutes. Requires a minimum of 20 guests unless otherwise noted. Chef attendants are required for carving and pasta stations and are charged at \$100 each. Banquet food must be consumed on property and not taken off premise.

Plated Meals

Served with coffee, tea and water during the dinner service. Groups of all sizes with multiple entrée selections, require meal cards with name and symbol to indicate meal selection. Groups over 20 guests must also assign seating for plated meals. Duet entrées are available for plated meals; please ask your sales representative for suggestions.

Meal Hours

Breakfast 6:30 a.m. - 11:00 a.m. daily
Lunch 11:00 a.m. - 4:00 p.m. daily
Dinner 4:00 p.m.-10:00 p.m. daily

Break Food

Break food is in place for 90 minutes. Requires a minimum of 10 guests unless otherwise noted.

Dietary Requests

Many items are gluten free and most can be modified to be soy, dairy and nut free.

Liquor

All food and beverages must be provided by The Golden Hotel. Colorado liquor laws require that the hotel sell and serve only beer, wine and liquor purchased by the hotel from a licensed distributor.

Outside Dessert Service

A charge of \$2 per person will apply for all cakes and desserts brought into banquet functions from outside vendors. This service fee includes the cake table with linen, dessert plates, silverware and the cake cutting service.

Payment Information and Guarantees

The hotel catering department is to be notified a minimum of 7 days in advance to your function of your guaranteed number of guests for all meetings and social events. Total charges are due and payable the day of your guarantee based on the guarantees provided.



CATERING GUIDELINES