



## Gaylord Rockies Catering Menu





# SERVE360

DOING GOOD IN EVERY DIRECTION

*The culinary world has an increasingly critical role to play in today's most pressing environmental issues. Our resort is committed to responsible operations for the benefit of their local communities, the environment, and our planet.*

1 in 6 Colorado children are food insecure and 10% of Coloradans don't know where their next meal will come from. Gaylord Rockies partners with **We Don't Waste**, a food recovery charity, to donate food to community organizations and food banks.

We support Marriott International's **#skipthestrav** campaign as part of our efforts to reduce our environmental impact. If needed, straws are available upon request.

We recognize that animal welfare is an important part of a safe and responsible food & product supply chain. Gaylord Rockies is committed to sourcing **100% of our eggs from cage-free sources**.

We have partnered with the Anderson Cabot Center for Ocean Life to develop a **Responsible Seafood** resource with Banned, Avoid, and Enjoy lists of species to use for reference when making purchasing decisions. Furthermore, we support the procurement of seafood that is certified or rated by a third-party environmental scheme or is part of a Fishery Improvement Project (FIP) or Aquaculture Improvement Project (AIP).



GAYLORD ROCKIES™

RESORT & CONVENTION CENTER

*Colorado*

# Continental Breakfast



coffee + tazo teas | orange + cranberry juice

## Longs Peak Continental Buffet • 38

Assorted Individual Yogurts | House-made Granola + Dried Cranberries + Golden Raisins

Seasonal Whole Fruit

### Select three:

Assorted Muffins (Includes gluten friendly option)

Fresh Baked Coffee Cakes

Fruit Breads (Includes gluten friendly option)

Cinnamon Rolls

Butter + Nutella + Preserves + Honey

## Mt. Evans Continental Buffet • 42

Assorted Individual Yogurts | House-made Granola + Dried Cranberries + Golden Raisins

Seasonal Fruit Salad | Honey + Mint Gastrique

Smoothie Shooters

Banana + Nutella

Pineapple + Baby Kale

Strawberry + Mango

### Select Three:

Assorted Muffins (Includes gluten friendly option)

Fresh Baked Coffee Cakes

Fruit Breads (Includes gluten friendly option)

Cinnamon Rolls

Butter Croissants

Butter + Nutella + Preserves + Honey

## Enhancement Option:

**Breakfast Sammies** • 12 | *priced per sammie*

Bacon + Cage Free Egg + Cheese + Flour Tortilla + Salsa Verde (Gluten Friendly Available)

Grilled Vegetables + Egg Whites + Pico de Gallo + Whole Wheat Wrap

Cage Free Scrambled Egg + Cheese + Buttermilk Biscuit

Fried Chicken Buttermilk Biscuit + Sausage Gravy

Cage Free Egg + Ham + Cheddar Croissant Sandwich

**Hard Boiled Cage Free Eggs** • 48 | *priced per dozen*

*A twelve (12) egg minimum order applies*

**Full Table Settings & Service** • 3 | *priced per person*

# Breakfast Buffet



coffee + tazo teas | orange + cranberry juice

## Torreys Peak Breakfast Buffet • 47

Seasonal Sliced Fresh Fruits + Berries

Assorted Individual Yogurts | House-made Granola + Dried Cranberries + Golden Raisins

Cage Free Scrambled Eggs | Shredded Cheddar Cheese

## Grays Peak Breakfast Buffet • 50

Chilled Grapefruit Juice

Seasonal Sliced Fresh Fruits + Berries

Smoothie Shooters

Assorted Individual Yogurts | House-made Granola + Dried Cranberries + Golden Raisins

Steel Cut Oatmeal | Brown Sugar + Blueberries

### Select One:

Cage Free Scrambled Eggs | Shredded Cheddar Cheese

Cage Free Egg Whites Scrambled | Sautéed Spinach

## *Both Breakfast Buffet Options Include the Following:*

### Select Three:

Assorted Muffins (Includes gluten friendly option)

Fresh Baked Coffee Cakes

Fruit Breads (Includes gluten friendly option)

Cinnamon Rolls

Assorted Danish

Butter Croissants

Butter + Nutella + Preserves + Honey

### Select One:

Seasonal Potato Hash | Peppers + Onions

Roasted Marble Potatoes | Caramelized Sweet Onions + Parsley

Sweet Potato & Yukon Hash | Sweet Peppers

Potato Cakes | Buttered Leeks

### Select Two:

Chicken Apple Sausage

Smoked Bacon

Turkey Sausage

Pork Sausage

Canadian Bacon

# Breakfast Enhancements



priced per guest; as additions to continental, breakfast & brunch- a la carte pricing available

## Bagels + Lox • 21

Smoked Salmon + Lox  
Assorted Bagels + Capers + Onions + Parsley Tomato  
+ Cream Cheese

## Omelet Action\* • 18

Cage Free Eggs + Egg Whites  
Pork Sausage + Ham + Smoked Salmon  
Mushrooms + Peppers + Onions + Tomatoes  
Spinach + Cheddar Cheese

## Vanilla Pancakes • 10

Whipped Cinnamon Butter + Fruit Compote + Maple  
Syrup

## Belgian Waffles • 14

Colorado Palisade Peach Compote + Vanilla Chantilly +  
Maple Syrup

## Individual Cold Cereals • 7

Skim Milk + 2% Milk

## Continental Meats + Cheese Display • 16

Emmental + Manchego Cheese  
Black Forest Ham + Peppered Salami + Smoked Turkey  
Breast + Dried Fruits + Grain Mustard + Cornichon Walnut  
Cranberry Bread + Sliced Baguette

## Thick Sliced Brioche French Toast • 10

Orange Jam + Vanilla Maple Syrup

## House-made Quiche • 12

Cage Free Eggs + Bacon + Gruyere Cheese

## House-made Quiche <sup>Ⓟ</sup> • 12

Spinach + Mushroom

## Spanish Frittata • 12

Cage Free Eggs + Potato + Pepper + Olives + Onion gr

## Steel Cut Oatmeal • 9

Raisins + Almonds + Brown Sugar + Maple Syrup

## Greek Yogurt Parfait Verrines • 10

Almond Granola + Seasonal Berries

All items are subject to a 25% taxable service charge and 8.5% sales tax. Fees are subject to change

\*additional chef attendant required - \$200 charge applies based upon maximum of three (3) hours

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# Morning Break Package



breaks are designed for a 30-minute or 60-minute service period

## Coffee Shop • 24 | 34

Assorted Doughnut Holes  
Orange Madeleines  
Seasonal Coffee Cakes  
Almond Biscotti  
Starbucks Bottled Frappuccino's

## Colorado Trail • 20 | 30

Craisins + Dried Fruit + Cashews + Almonds +  
Pumpkin Seeds + Sunflower Seeds + Toasted Coconut +  
Peanuts + Yogurt Covered Pretzels  
San Pellegrino Sparkling Waters

## Light + Fresh • 22 | 32

Whole Fruit + Packaged Granola + Breakfast Bars  
Assorted Cheese Plate | Crackers + Baguette  
Individual Greek Yogurts + Fruit Yogurts  
Pure Leaf Bottled Teas

## Taste of Colorado • 28 | 38

Four Points Energy Bars + Bobo's Oat Bars  
Bags of Ricky's Lucky Nuts  
Bags of Open Road Snacks Popcorn  
Peach Cinnamon Vanilla Infused Lemonade

## Acai Yogurt Bar • 19 | 29

Build Your Own Parfait  
House-made Granola + Toasted Pepitas + Roasted Almonds +  
Dried Cranberries + Currants + Shredded Coconut + Fresh Berries  
Peach Ginger CQ Infused Water

## Grains + Seeds • 21 | 31

Overnight Oats + Honey Flaxseed  
Chia Pudding Cups + Coconut Milk  
Seasonal Toppings + Berries  
Green Smoothie Shots

## Recharge • 24 | 34

Assorted House-made Smoothies  
Gluten Free Granola Bars  
Fresh Fruit Skewer + Yogurt Dip  
Seasonal French Macarons  
Strawberry Basil CQ Infused Water

### ***Add Beverages to any 30-minute or 60-minute Break Package:***

Add Coffee and Tazo Teas +6 | +10

Add Soft Drinks and Bottled Waters +4 | +8

Add Coffee | Tazo Teas | Soft Drinks | Bottled Waters +8 | +12

# Afternoon Break Packages



breaks are designed for a 30-minute or 60-minute service period

## **Fiesta • 26 | 36**

Tortilla Chips  
Jalapeno + Tomato Queso | Sour Cream + Scallions  
Ham & Cheese Croquetas  
Mini Beef Empanadas + Spicy Salsa  
Warm Cinnamon Churros + Caramel Dip  
Mexican Spiced Hot Chocolate

## **Protein Power • 24 | 34**

Assorted Health + Energy Bars  
Vegetable Crudité + Hummus Dip  
Apple Wedges + Peanut Butter  
Red Bull  
Gatorade

## **Sweet + Savory • 25 | 35**

Chocolate + Caramel Dressed Kettle Corn  
Parmesan + Truffle Popcorn  
Chocolate Covered Pretzel Sticks  
Terra Chips  
House-made Rice Crispy Treats  
Individual Bottled Starbucks Cold Brew Coffee

## **Milk + Cookies • 17 | 27**

Chocolate Chip + Macadamia Nut + M & M's + Oatmeal Raisin  
Individual Cartons of 2% Milk, Strawberry Milk + Chocolate Milk

## **Mediterranean • 25 | 35**

Spiced Mixed Olives  
Toasted Pita + Hummus + Baba Ganoush  
Harissa Grilled Vegetable Roll Up + Lemon Aioli  
Cherry Clafoutis  
Honey & Pistachio Baklava  
Mint Iced Tea

## **Stadium • 25 | 35**

Soft Pretzels + Cheddar Cheese Dip  
Tri Color Tortilla Chips + Pico de Gallo + Guacamole  
Cracker Jacks  
Mini Corn Dogs + Mustard + Ketchup  
Assorted Izzie Sparkling Juice

## **High Tea • 28 | 38**

Scones + Cream + Jams  
Cucumber + Salmon Tea Sandwich  
Ham + Crème Fraiche Spread Tea Sandwich  
Egg + Watercress Tea Sandwich  
Coffee + Tazo Tea

# A la Carte Selections



## Beverage Selections I priced per gallon

Coffee + Tazo Tea	104
Iced Coffee	104
Hot Apple Cider	105
Hot Chocolate + Whipped Cream	108
Lemonade	72
Iced Tea	72
Orange + Grapefruit + Cranberry + Apple Juices	92
CQ Infused Water <i>(Based on a 3 Gallon Container)</i>	175

## From the Bakery I priced per dozen

Assorted Muffins (Includes gluten friendly option)	68
Fruit & Nut Bread (Includes gluten friendly option)	68
 Rosenberg's Bagels + Cream Cheese	70
Assorted Biscotti	60
Rugelach	54
Assorted French Macarons	72
Florentines + Madeleines + Lady Fingers	72
Brownies + Blondies	68
Chocolate Chunk + Oatmeal Raisin +	68
Macadamia + M & M's + Sugar Cookies	

## Beverage Selections I priced individually

Pepsi Soft Drinks	6.5
Aquafina Bottled Waters	6.5
San Pellegrino Sparkling Waters	7.5
Pure Leaf Bottled Teas	7.5
Red Bull Energy Drinks	8
Starbucks Cold Brew Coffee	9
Milk Cartons	6
Tropicana Juices	7.5
Bottled Fruit Smoothies	10

## Packaged Snacks I priced individually

Yogurts	6.5
Whole Fruit	4.5
Cheddar + Mozzarella Cheese Sticks	6
Chips + Pretzels + Popcorn Bags	6
Energy + Protein Bars	6
Granola Bars	5.5
Haagen-Dazs Ice Cream Bars	8
Assorted Candy Bars	5
Mixed Nuts	6
Hard Boiled Eggs I priced per dozen	48

## Snack Displays I priced per person

Seasonal Sliced Fruit Display	14
Local Artisan Cheese Display + Crackers + Baguette	18
Chips + Pico de Gallo + Green Chili Salsa	15

## Gluten Friendly Options I priced per dozen

Strawberry + Melon Skewers <i>gf, v</i>	72
Italian Hazelnut Cream Shots + Apple Skewer <i>v</i>	72
Individual Peanut Butter Shots + Celery Stix <i>v</i>	72
Mochi Japanese Ice Cream <i>gf</i>	48

## Gluten Friendly Options I priced individually

SuperSeedz Gourmet Pumpkin Seeds Garlicky Dill <i>gf, v</i>	5
SuperSeedz Gourmet Pumpkin Seeds Sea Salt <i>gf, v</i>	5
Biena Chickpea Snacks Rockin Ranch <i>gf, v</i>	6
 Biena Chickpea Snacks Honey Roasted <i>gf, v</i>	6
 Bobo's Apple Pie Oat Bar <i>gf, v</i>	6.5
 Bobo's Almond Butter Oat Bar <i>gf, v</i>	6.5
 Four Points Powder Day PB&J Energy Bar <i>gf</i>	7
 Four Points Mountain Mocha Espresso Energy Bar <i>gf</i>	7
Justin's Peanut Butter Cups Dark Chocolate <i>gf</i>	6

All items are subject to a 25% taxable service charge and 8.5% sales tax. Fees are subject to change



# Plated Lunch



coffee + tazo tea | rolls with butter

## Starter | Select One

- Wild Mushroom Bisque <sup>v</sup>
- Potato & Leek Bisque <sup>v</sup>
- Summer Corn Chowder <sup>gf</sup>
- Green Chili & Vegetable Soup <sup>gf, v</sup>
- Red Summer Gazpacho <sup>gf, v</sup>
- Caesar Salad <sup>v</sup>
- Crisp Romaine Lettuce + Shaved Parmesan + House-made Focaccia Croutons + Classic Caesar Dressing
- Mixed Red Oak Leaf Greens <sup>gf, v</sup>
- Blistered Grape Tomatoes + Roasted Mushrooms + Pickled Onions+ Honey Balsamic Vinaigrette
- Organic Greens <sup>gf, v</sup>
- Toasted Pistachio + Queso Fresco + Dried Cherries + Raspberry Vinaigrette
- Baby Spinach Salad <sup>gf</sup>
- Goat Cheese + Shaved Egg + Crispy Pancetta+ Lemon Vinaigrette

## Entrée | Select One

*Served with locally sourced, in season vegetables*

- Honey and Citrus Glazed Chicken Breast  
54  
Asiago Cheese Mashed Potato + Marsala Chicken Jus
- Rosemary Chicken Breast 56  
Parmesan Risotto + Apricot Chutney  
Chicken Demi-Glace
- Tomato Braised Beef Short Rib 60  
Creamy Polenta + Swiss Chard + Cipollini Onions
- Grilled Churrasco Skirt Steak 62  
Potato & Onion Hash + Chimichurri
- Pan Seared Salmon  
56  
Fennel & Seasonal Vegetable Farro Medley  
Beurre Blanc
- Sicilian Kalamata Chicken 55  
Cheese Tortellini + Gigante Beans  
Light Tomato Broth

*If seeking an Vegan or Vegetarian entrée, please connect with your Event Manager to discuss our current offerings*

## Dessert | Select One

- Classic Cheesecake
- 65% Dark Chocolate Mousse
- Pear and Almond Tart with Vanilla Sauce
- Vanilla Brûlée with Fresh Raspberries
- Fresh Seasonal Fruit and Berry Tart
- Salted Chocolate Caramel Brûlée
- Meyer Lemon Meringue Tart
- Add a custom chocolate logo for an additional 1 dollar each*

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# Lunch Buffet



coffee + tazo tea | water + iced tea | +\$2 pp for CQ infused water station

day of week menu • 62 | non day of week menu • 67

## Sunday | Delicatessen

### Soup + Salad

Broccoli & Sharp Cheddar Soup<sup>vf</sup>

Farfalle Pasta Salad <sup>vf</sup>

Roasted Tomatoes + Basil Pesto + Kalamata Olives

Green Bean Salad <sup>gf</sup>

Grain Mustard Vinaigrette + Smoked Bacon + Toasted Almonds

Create Your Own Spinach + Blonde Frisee

Candied Walnuts + Focaccia Croutons + Dried Cranberries+ Balsamic Vinaigrette

### Sandwiches + Wraps

Italian Hoagie

Spicy Salami + Prosciutto + Provolone + Roma Tomatoes

Warm Roast Beef Sandwich

Caramelized Onions + Munster Cheese

Smoked Turkey and Brie Panini Ciabatta + Fig Aioli

Whole Wheat Vegetable Wrap <sup>gf, vf</sup>

Hummus Spread + Arugula + Roasted Squash and Zucchini

### Dessert Minis

Lemon Blueberry Bars

Chocolate Pot De Crème <sup>gf</sup>

Oatmeal Raisin Cookies

## Monday | Modern American Brasserie

### Soup + Salad

Barley + Andouille Sausage Soup

Broccoli + Cabbage Slaw <sup>vf</sup>

Cashew Crunch + Fuji Apple

Fingerling Potato Salad <sup>gf</sup>

Chesapeake Crab + Fennel Pollen

Create Your Own Seasonal Green<sup>vf</sup>

Cherry Tomatoes + English Cucumber + Vidalia Onions + Shaved Carrots + Elderflower Vinaigrette

### Entrées + Sides

Local Busy Bee Honey Glazed Rotisserie Chicken <sup>gf</sup>

Seared Atlantic Salmon + Sauce Vierge <sup>gf</sup>

Sweet Corn and Potato Succotash <sup>gf, vf</sup>

Orecchiette Pasta<sup>vf</sup>

Locally Grown Mushrooms + Edamame

Buttered Parker House Rolls

### Dessert Minis

Chocolate Mousse Shot Glass <sup>gf</sup>

The Rockies Cheesecake <sup>nf</sup>

Chocolate Chip Cookies <sup>nf</sup>

## Tuesday | Pikes Peak

### Soup + Salad

Tomato and Tuscan Bean Soup <sup>gf, vf</sup>

Bocconcini and Grape Tomato Salad <sup>gf</sup>

Pine Nut and Arugula Pesto + Aged Balsamic

Farro and Grilled Vegetables

Ricotta Salata + Rosemary + Thyme

Create Your Own Chopped Romaine Hearts

Shaved Parmesan + Whole Wheat Croutons + Artichoke Hearts  
Citrus & Garlic Dressing

### Entrées + Sides

Herb Marinated Chicken Scallopini + Marinara Sauce <sup>gf</sup>

Cold Smoked Pork Rack + Olive Crust + Lemon and Parsley <sup>gf</sup>

Gremolata Olive Roasted Seasonal Vegetables <sup>gf, vf</sup>

Orzo Pasta Risotto + Rock Shrimp + Pecorino + Cream & Pinot  
Grigio Reduction

Assorted Focaccia Breads

### Dessert Minis

Espresso Tiramisu

Coconut Panna Cotta <sup>gf</sup>

Cannoli's

All items are subject to a 25% taxable service charge and 8.5% sales tax. Fees are subject to change

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# Lunch Buffet



coffee + tazo tea | water + iced tea | +\$2 pp for CQ infused water station

day of week menu • 62 | non day of week menu • 67

## Wednesday | Front Range

### Soup + Salad

Fire Roasted Tomato and Bell Pepper Bisque *gf, v*

Macaroni Salad + Sweet Peas + Parsley + Paprika Aioli *v*

Bloody Mary Shrimp & Pasta Salad + Celery + Cucumber + Grilled Poblano Peppers

Create Your Own Cobb Salad Iceberg Wedges + Smoked Bacon + Egg + Pickled Onion + Blue Cheese Dressing

### Entrées + Sides

White Chicken Chili | Tomatillo + Avocado Crema *gf*

House Smoked Brisket + Dr. Pepper BBQ Glaze *gf*

100% Angus Beef Hot Dogs + Ale Poached and Grilled  
House-made Pickle and Dill Relish + Dijon Mustard + Poppy Seed Bun

Charred Broccolini with Chili Flakes and EVOO

Loaded Baked Potatoes + Bacon Bits + Sour Cream + Cheddar Cheese

Potato Rolls

### Dessert Minis

Florida Key Lime Shooter *gf*

Coconut Magic Bar

Rich Fudge Brownie

All items are subject to a 25% taxable service charge and 8.5% sales tax. Fees are subject to change

## Thursday | Latin Flavors

### Soup + Salad

Chicken Tortilla Soup + Avocado + Pulled Chicken *gf*

Fish Ceviche Shooter + Aji Amarillo + Cilantro + Quinoa Crunch *gf*

Pulled Achiote Chicken Salad + Lemon + Pickled Jicama *gf*

Create Your Own Mesclun Greens + Crispy Plantains + Black Beans + Tomatoes + Hearts of Palm + Mango Dressing *gf*

### Entrées + Sides

Blackened Mahi Fillet + Chayote + Habanero Glaze *gf*

Barbacoa Beef Taco + Flour and Corn Tortillas *gf*  
Pico de Gallo + Smashed Avocado + Crema + Queso Blanco + Pickled Onions

Mexican Tomato Rice

Stewed Pinto Beans

Elote Street Corn + Queso Fresco + Chili Powder + Lime Aioli

Pan de Queso

### Dessert Minis

Mexican Flan Shot Glass *gf*

Mango Mousse Cake

Dulce De Leche

## Friday | Healthy Choices

### Soup + Salad

Sweet Potato and Mint Soup *gf, v*

Red and White Quinoa Salad + Shaved Drunken Goat Cheese + Bean Sprouts *gf*

Seared Ahi Tuna + Cucumber + Macadamia Nuts + Cilantro + Gluten Friendly Soy Dressing

Lacinato Kale + Compressed Pear + Roasted Cauliflower Florets + Pomegranate Vinaigrette *gf*

### Entrées + Sides

Poached Black Cod + Tomato + Parsley Nage *gf*

Grilled Chicken Breast + Hearts of Palm + Cilantro Ragout *gf*

Vegetable + Marble Potato Ratatouille *gf, df, v*

Steamed Seasonal Vegetables + Olive & Tomato Chimichurri *gf, v*

Assorted Whole Wheat and Multigrain Rolls

### Dessert Minis

Light Milk Chocolate Cream *gf*

Berry Yogurt Temptation

Bittersweet Chocolate Bar

# Lunch Buffet



coffee + tazo tea | water + iced tea | +\$2 pp for CQ infused water station

day of week menu • 62 | non day of week menu • 67

## Saturday | Mediterranean

### Soup + Salad

Spiced Lentil and Fennel Soup *gf, v*

Israeli Couscous Salad + Parsley + Roasted Peppers + Citrus and Wild Garlic Dressing *v*

Chick Pea Hummus *gf* + Baba Ganoush *gf* + Assorted Pita Breads *v*

Chermoula Prawns + Oregano Meyer Lemon Dip *gf*

Create Your Own Chopped Iceberg + Roasted Tomatoes + Mixed Marinated Olive + Spiced Almonds + Yogurt Dressing

### Entrées + Sides

Flame Grilled Chicken Kebob + Spiced Tomato Sugo *gf*

Harissa Crusted Salmon Fillet + Eggplant and Artichoke Stew *gf*

Wild Rice Medley + Seasonal Herbs *v*

Vegetable Moussaka *gf, v*

### Dessert Minis

Greek Yogurt & Local Honey Parfait *gf*

Rose Water Cookies

Turkish Date Nut Bar

## Market Place Reception Style Lunch • 62

Designed for a Tradeshow Environment, Great for a Networking Experience

*Individual Appetizers Displayed in Sustainable Containers*

Soup + Salad

Market Fresh Gazpacho of the Day Shooters

Baby Mixed Lettuces + Micro Radishes + Blistered Tomatoes + Toasted Sunflower Seeds + Citrus and Chive Vinaigrette

Fingerling Potato Salad

Buttermilk and Chive Dressing + Bavarian Mustard + Crispy Bacon Bits

Quinoa Salad | Caramelized Fennel + Fried Chickpeas + Honey-Citrus Dressing

### Rollups + Big Bites | Select 3

*Any Wrap or Roll May be Gluten Friendly*

Tuna Fish Sandwich + Bibb Lettuce + Sliced Tomato + Multigrain Roll

Chicken Breast Sandwich | Cucumber + Tomato + Goat Cheese + Micro Greens + Hummus on Sourdough Roll

Harissa Grilled Vegetable Wrap *gf, v*

Baby Spinach and Artichoke Hummus Spread *gf, v*

Roast Beef Sandwich + Baby Arugula + Asiago + Roasted Tomato + Mushroom Aioli on Ciabatta Bread

## Rollups + Big Bites | Continued

B.H.B (Bacon + Ham + Brie) Sandwich

Grilled Apple + Caramelized Red Onion Aioli on Pretzel Roll

Greek Style Wrap *v*

Romaine Lettuce + Toasted Feta Cheese +

Roasted Tomato + Cucumbers + Red Onion + Peppers +

Oreganata Dressing and Kalamata Tapenade

Turkey Sandwich + Spinach + Brie + Roasted Red Onion +

Spinach and Artichoke Hummus Spread on Sourdough Roll

Italian Style Hero

Mortadella + Salami + Capicola + Provolone + Roasted Red Peppers + Pickled Red Onion on

Crusty Sesame Bread with Red Wine Vinaigrette

Roasted Tomato and Mozzarella Sandwich *v*

Balsamic Onions + Artichokes and Pesto on Ciabatta Bread

Tuscan Sandwich *v*

Broccoli Rabe + Kale + Roasted Eggplant + Candied Cipollini + Sundried Tomato and Fontina on Ciabatta Roll

### Dessert Minis

Crema Catalan *gf*

Seasonal Fruit Verrine *gf, v*

Assorted Brownies and Blondies

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# Cocktails + Wine + Beer



## Hosted Package Resort Bar

Grey Goose Vodka + Bacardi Superior + Knob Creek + Jack Daniel's Whiskey + Johnny Walker Black + Bombay Sapphire Gin + Crown Royal + Patron Silver + Remy Martin VSOP

Resort Varietal Wine | Red + White + Sparkling

Bud + Michelob Ultra + Coors Light  
Corona + Stella Artois

Blue Moon + Sam Adams Seasonal  
Dry Dock Grand Lodge Golden Ale + Dry Dock Apricot Blonde  
Stem Off Dry Cider

<b>First Hour</b>		<b>35</b>
<b>Second Hour</b>		<b>48</b>
<b>Third Hour</b>	<b>61</b>	
<b>Fourth Hour</b>		<b>71</b>
<b>Fifth Hour</b>		<b>81</b>

## Hosted Package Premium Bar

Absolute + Bacardi Superior + Captain Morgan Spiced Rum + Maker's Mark + Jack Daniel's Whiskey + Johnny Walker Red + Tanqueray Gin + 1800 Silver + Canadian Club + Courvoisier VS

Premium Varietal Wine | Red + White + Sparkling

Bud + Michelob Ultra + Coors Light  
Corona + Stella Artois

Blue Moon + Sam Adams Seasonal  
Dry Dock Grand Lodge Golden Ale + Dry Dock Apricot Blonde  
Stem Off Dry Cider

<b>First Hour</b>		<b>31</b>
<b>Second Hour</b>		<b>42</b>
<b>Third Hour</b>	<b>53</b>	
<b>Fourth Hour</b>		<b>61</b>
<b>Fifth Hour</b>		<b>69</b>



Colorado is home to 139 licensed craft breweries that produce \$446 million a year into the state economy and employ 4,000 locals. The Gaylord Rockies is proud to support the Colorado craft brewers and would be happy to customize a Colorado craft brew bar experience for attendees! Speak with your Event Manager on the current offerings.

## Batch Cocktails • 175 | priced per batch

Lemon Cucumber  
*Recommended pairing with Vodka, Gin, or Rum*

Strawberry Basil  
*Recommended pairing Vodka, Tequila or Rum*

Peach Ginger  
*Recommended pairing with Whiskey or Spiced Rum*

*Additionally available as a mocktail*

## Coffee & Cordials • 15 | priced per drink

Baileys + Kahlua + Amaretto  
Whipped Cream + Chocolate Shavings + Candied Orange

## Hosted on Consumption | priced per drink

	<b>Resort</b>	<b>Premium</b>
Cocktails	14.5	12.5
Wine	16	14
Craft Beer	11	
Beer (Import/Domestic)	10	
Cordials	15	
Sodas/Bottled Water	6.5	
Cash Bar Service	500++ min per bar	
Wine By the Bottle	Starting at 50	
Bartender	200 (Up to 3 hours)	
Cashier	200 (Up to 3 hours)	

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# Reception Small Bites



priced per piece • 9 Minimum order of 25 pieces

## Chilled

- Olive + Artichoke Crostini | Tomato Jam + Manchego Cheese<sup>✓</sup>
- Vegetable Summer Roll | Glass Noodles + Thai Basil + Sweet Chili <sup>gf, ☉</sup>
- Naan Crisp | Paneer + Caponata<sup>✓</sup>
- Bocconcini + Tomato Skewer | Aged Balsamic <sup>gf, ✓</sup>
- Smoked Chicken | Curry Cone + Mint Yogurt
- Serrano Ham + Tomato Quince Bocado | Manchego Cheese
- Smoked Tenderloin en Croute | Truffled Mushrooms
- Duck Summer Roll | Tamarind Glaze <sup>gf</sup>
- Poached Jumbo Shrimp | Bloody Mary Pipette <sup>gf</sup>
- Lobster Enchilada | Marinated Mango <sup>gf</sup>
- Rock Shrimp & Citrus Ceviche | Avocado Crème <sup>gf</sup>
- Ahi Tuna Poke | Sesame Cone + Macadamia

## Hot

- Mini Potato Croquettes | White Truffle Oil <sup>✓</sup>
- Corn & Edamame Quesadilla<sup>✓</sup>
- Artichoke Croquettes Stuffed with Goat Cheese <sup>gf, ✓</sup>
- Thai Curry Samosa Triangle<sup>✓</sup>
- Mushroom Arancini <sup>gf, ✓</sup>
- Chicken + Cheese Empanadas
- Sesame Chicken Spring Roll
- Coney Island Frank in a Blanket | Yellow Mustard
- Mini Cheese Burger Slider
- Short Rib & Stilton Tart
- Lobster & Corn Spring Roll
- Paella Bite <sup>gf</sup>
- Classic Mini Crab Cake | Caper Parsley Aioli <sup>gf</sup>
- Thai Scallop Tart

## Packaged Pricing\*

Select 4 • 34      Select 5 • 42      Select 6 • 51

\*packaged menus are ordered for the guarantee noted on the event order; a la carte pricing applies thereafter\*

# Reception Stations





## **Pasta\* • 30**

### **Prepared to Order / Select 2**

Penne ala Vodka  
Mini Rigatoni + Rustic Tomato Bolognese + Ricotta

Campanella Carbonara  
Smoked Ham + Parmesan Cream

Orecchiette   
Kalamata Olives + Escarole + Oven Roasted Tomatoes +  
Pecorino Cheese *(offered on the side)*

Three Cheese Tortellini   
Mushroom Minestrone

Potato Gnocchi   
Toasted Hazelnuts + Arugula Pesto Cream Sauce

Orecchiette   
Broccoli Rabe + Roasted Garlic & Blistered Cherry Tomato Sauce

## **Mini Brioche Slider\* • 32**

### **Select 2**

BBQ Pulled Chicken | Cole Slaw  
Meatball Parmesan + Mozzarella  
Angus Beef Burger | Smoked Gouda + Pickled Jalapeno  
BBQ Pulled Pork | Cole Slaw  
Crab Cake | Caper Aioli  
+\$4 Bison Burger | Smoked Gouda + Pickled Jalapeno  
House-made Potato Chips

## **Rockies Crudité • 14**

Carrots + Peppers + Cucumber + Asparagus + Squash  
Garlic Parmesan Cream *gf*  
Mint Dill Yogurt *gf*  
Lemon Paprika Hummus *gf, v*

## **Mezze • 20**

White Bean Hummus *gf, v*  
Roasted Tomato + Eggplant Salad *gf, v*  
Spinach + Artichoke + Feta Spread *gf*  
Tabbouleh Salad   
Kalamata + Cucumber + Red Pepper  
Toasted Pita

## **Antipasto • 27**

Salami + Prosciutto + Auricchio Provolone  
Marinated Artichoke Hearts with Roasted Red Peppers  
Roasted Fennel + Red Endive + Olive Oil + Fresh Herbs and  
Crushed Red Pepper  
Roasted Eggplant + Asparagus + Radicchio + Garlic Herb  
Vinaigrette  
Tuscan Olives and Fresh Herbs  
Breadsticks and French Bread

## **Neptune Display *gf* • 52**

Jumbo Shrimp  
Cracked Crab Claws  
Oysters on the Half Shell  
Lemons + Mignonette Sauce + Cocktail Sauce  
*(based on 4 total pieces per person)*  
*(Minimum of 50 people)*

## **Artisanal Cheese Display • 24**

Four American Cheeses  
House-made Fruit Compote  
Crackers + Flat Breads + Sliced French Bread

## **Banh Mi Steamed Lotus Bun Sandwich\* • 25**

Ginger Barbeque Pork Belly  
Mongolian Beef Short Rib  
House-made Pickled Cabbage Slaw + Spicy Aioli

## **Best of Colorado\* • 50**

Slow Roasted Bison Loin | Wild Sage + Elderberry Glace  
Braised Lamb Shanks | Raisins + Oregano de la Sierra  
IPA Poached Venison Sausage | Pickled Sweet Mustard Seeds  
Smashed Fingerling Potatoes + Caramelized Onions

## **Porcini Dusted Striploin\* *gf* • 34**

Mashed Potato + Wild Mushroom Ragout + Port Wine Reduction

## **Grilled Cold Smoked Rack of Pork\* *gf* • 30**

Caramelized Shallots + Chilled Fresh Apple Sauce +  
Butterball Potatoes

## **Sage Roasted Turkey Breast\* *gf* • 24**

Shaved Brussel Sprouts + Mashed Potatoes + Cranberry Relish +  
Pan Gravy

## **Pan Seared Scallops\* *gf* • 36**

Sweet Potato Puree + Saffron Vanilla Sauce

## **Pan Sautéed Wild Forest Mushrooms\* • 20**

White Truffle + Pearl Onions+ Chives + Porcini Cream Reduction

All items are subject to a 25% taxable service charge and 8.5% sales tax. Fees are subject to change

\*additional chef attendant required - \$200 charge applies based upon maximum of three (3) hours 15

# Sweet Endings Stations



## Sully's Dessert Buffet • 30

### Select 5

Salted Chocolate Caramel Tart *nf*

Citron Meringue Tart

Opera Cake

Assorted French Macarons

Banana and Passionfruit Parfait *gf*

Truffle Pops *gf*

Rockies Signature Cheesecake Shortbread Crust with Mascarpone

Whipped Cheesecake *nf*

Chocolate Praline Napoleon

Bittersweet Caramel Mousse

Chai Tea Profiterole

Mixed Berry Dome

Pineapple Mango Shots *gf*

Espresso Tiramisu

Coffee + Tazo Tea

## S'mores\* • 17

Chef's Selection of House-made Flavored Marshmallows

Dark Chocolate Ganache

Graham Crackers

## Banana Whiskey Foster\* • 26

Caramelized Bananas

Stranahan's Local Whiskey

Pecan Crunch

Chocolate Sauce

Whipped Cream

## Seasonal Cobbler Station\* • 23

*Sample Selections, Final Will Vary Based on Season,*

*Chef's Selection of 2*

Rhubarb and Honey

Colorado Peach

Marinated Cherry

Spiced Apple

Vanilla Chantilly Cream

Warm Custard Sauce

## Hot Chocolate Bar • 18

Milk + Dark Chocolate

House-made Assorted Marshmallows

Cinnamon

Sea Salt

Nutmeg

Vanilla Chantilly Cream

Ginger Snap + Spekulatius Cookies

## International Pastry • 16

Chef's Selection of Mini Pastries | Cookies | Sables

*(Based on 2 pieces per person)*

## House-made Bread Pudding Station • 19

Warm Bourbon Sauce Anglaise

Chocolate Chips + Orange Peel + Whipped Cream,

Chef's Seasonal Gelato Offering

All items are subject to a 25% taxable service charge and 8.5% sales tax. Fees are subject to change

\*additional chef attendant required - \$200 charge applies based upon maximum of three (3) hours 16



# Plated Dinner



coffee + tazo tea | rolls with butter

## Premium Starter | Third Course Included, Fourth Course +14

Wild Mushroom Cream  
Truffle Oil + Puff Pastry en Croute

Potato + Leek Bisque *gf*  
Sour Cream + Bacon

Roasted Tomato Bisque *V*  
Toasted Pine nuts + Parmesan Foam

Roasted Pumpkin Cream *gf, V*  
Glazed Pumpkin Seeds + Aged Balsamic

Seasonal Mesclun Greens *gf*  
Oven Roasted Tomato + Cucumber + Radishes + Toasted Hazelnuts &  
Cherries + Balsamic Vinaigrette

Quinoa + Barley *v*  
Fresh Spinach + Pistachios + Apricots + Cumin Orange Vinaigrette

Spinach + Kale + Red Endive  
Shaved Drunken Goat Cheese + Pomegranates + Pickled Mustard Seeds  
+ Bacon Lardons + Chives + Champagne Vinaigrette

Brie + Pear Tart *V*  
Petite Rocket Greens + Balsamic

Roasted Artichoke + Caramelized Onion Tart  
Red Endive + Candied Pistachios

Goat Cheese Tart  
Leek + Asparagus + Bundled Greens + Beet Vinegar Syrup

## Resort Starter | Third Course Upgrade +10, Fourth Course +18

Grass Fed Beef Carpaccio *gf*  
Basil Pesto + Parmesan + Fried Capers + Micro Herbs + Truffle Oil

Tuna Nicoise *gf*  
Seared Ahi Tuna + French Beans + Roasted Tomatoes + Purple Potatoes +  
Boiled Egg + Kalamata Olives + Fingerling Potatoes + Minus 8 Vinaigrette

Burrata and Heirloom Tomatoes *gf, V*  
Local Burrata + Micro Basil + Lemon Sea Salt + Extra Virgin Oil + Aged  
Balsamic

Lobster Salad *gf*  
Compressed Apple + Quinoa Crunch + Celery Aioli + Celery Hearts

All items are subject to a 25% taxable service charge and 8.5% sales tax. Fees are subject to change

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# Plated Dinner



coffee + tazo tea | rolls with butter

## Entrée | Select One

Pan Seared Chicken Supreme <sup>gf</sup> Roasted Oyster Mushrooms + Bean Medley + Butter Mashed Potato + Rosemary Chicken Jus	87
Tomato Stuffed Chicken Ballotine Swiss Chard + Lemon Farro + Lemon Thyme Jus	89
Paprika Dusted Salmon <sup>gf</sup> 92 Shiitake Mushrooms + Snow Pea Risotto + Verjus Emulsion	
Panko + Lemon Crusted Cod <sup>gf</sup> Braised Mustard Greens + Parsnip Puree+ Pickled Red Onion	94
Dry Dock Coffee Stout Braised Beef Short Rib 95 Root Vegetables Gratin + Crispy Brussel Sprouts + Pinot Noir Demi Glace	
Tomato Braised Beef Short Rib <sup>gf</sup> Manchego Polenta + Heirloom Carrots + Natural Jus	95
Herb Crusted Loin of Colorado Lamb <sup>gf</sup> Gruyere Potato Gratin + Two Color Bean Medley + Port Lamb Jus	104
Herb Roasted Tenderloin <sup>gf</sup> Cauliflower Puree + Asparagus + Roasted Tomatoes + Green Peppercorn	105

## Duet Entrée Options

Grilled Skirt Steak and Baked Salmon <sup>gf</sup> Peruvian Potato Hash + Caramelized Pearl Onions + Parsley and Tomato Chimichurri	110
Beef Tenderloin and Glazed Jumbo Shrimp <sup>gf</sup> Asiago Polenta + Asparagus + Chile Lime Beurre Blanc	112
Beef Tenderloin and Miso Glazed Seabass <sup>gf</sup> Pickled Shiitakes, Baby Bok Choy + Carrot Ginger Puree + Jasmine Rice	115
Taste of Colorado Herb Crusted Lamb Lollipop + Roasted Bison Loin <sup>gf</sup> Truffle Potato Puree + Haricot Vert + Gooseberry Glace	130
Delmonico Steak and Lobster Tail <sup>gf</sup> Preserved Lemon Risotto + Heirloom Tri Color Carrots + Foie Gras Infused Demi Glace	140

## Dessert | Select One

Citron Tart Lemon Cream + Almond Pain de Genes + Raspberry Compote + Torched Meringue
Modern Chocolate Symphony <sup>nf</sup> Dark Chocolate Mousse + Chocolate Biscuit + Light Chocolate Cremeaux + Black Chocolate Glaze
Tropical Fruits <sup>gf</sup> Passionfruit and Banana Mousse + Mango Gel + Coconut Dacquoise + White Chocolate Glaze
Caramel Chocolate Mousse Sea Salt Sable + Rice Crispy Crunch + Morello Cherry Sauce
Berry Yogurt Cremeaux <sup>nf</sup> Blackcurrant Mousse + Sponge Cake + Red Chocolate Glaze + Strawberry Compote
Hazelnut Napoleon Praline Crunch + Milk Chocolate Chantilly + Seasonal Berries + Banana Swipe

*Add a custom chocolate logo for an additional 1 dollar each*

All items are subject to a 25% taxable service charge and 8.5% sales tax. Fees are subject to change

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# Dinner Buffet



coffee + tazo tea

## Quandary Peak • 120

### Soup + Salad

Chef's Market Soup of the Day

Roasted Beet Salad *gf*  
Green Apples + Goat Cheese Crumble + Toasted Pine Nuts +  
Honey Balsamic Dressing

Roasted Asparagus & Shitake Mushroom Salad *gf*  
Soy Bean + Red Pepper + Blond Miso Vinaigrette

Mixed Endive & Frisée Salad  
Pears + Toasted Almond + Parmesan + Lemon Vinaigrette

Back Bay Shrimp Salad *gf*  
Caper Remoulade + Cucumber + Green Beans

### Entrees

Grilled Flat Iron Steak+ *gf*  
Idaho Wedge Frites + Roasted Asparagus + Cabernet Demi

Summer Bratwurst Green Cabbage *gf*  
Crisp Fingerling Potato + Warm Mustard Vinaigrette

Brick Pressed Chicken Breast with Lemon Marsala + Chicken Jus *gf*

Corn Crusted Salmon + Grilled Hearts of Palm Salad

Wild Mushroom Risotto *V*

Orecchiette Pasta + Broccoli Rabe + Eggplant + Chili Flakes *V*

### Desserts

Dark Chocolate Mousse *gf*

Coconut Panna Cotta *gf*

Assorted French Macarons

Pineapple Milk Chocolate Shot *gf*

## The Americas • 140

### Cocktail Bar

Individual Bloody Mary Shrimp Shots *gf*  
Lobster Mango Margarita *gf*  
Citrus Scallop Mojito + Avocado + Micro Mint *gf*

### Antipasto Bar

Roasted Vegetables + Marinated Olives + Marinated Artichokes +  
Roasted Fennel + Endive with Olive Oil  
Crackers + Flatbreads

### Pasta Bar\*

Farfalle Carbonara with Pancetta and Peas  
Campanelle with Ratatouille Sauce

Sliced Fresh Baguette Bread

### Noodle | Sushi Bar

Soba Noodle Salad + Roasted Eggplant + Snow Peas +  
Napa Cabbage + Ponzu Vinaigrette

Assorted Maki Rolls *gf*  
(2 pieces Per Person)  
Wasabi + Pickled Ginger + Soy Sauce

### Dim Sum

#### Steamer Baskets

Chicken Lemongrass Dumpling

Pork Dumpling

Vegetable Shu Mai

Sriracha, Soy Sauce

## Montagne

### Cold

Italian Cheeses  
House-made Fruit Compote + Focaccia Crisps

Sicilian Meats + Prosciutto + Salami + Soppresata

### Hot

Sicilian Seafood Risotto  
Shrimp + Mussel + Clams + Saffron

Fritto Misto Calamares  
Fennel + Preserved Lemon + Olives

Salt Cod Fritters + Chili Aioli

### Dessert Bar

Taste of Colorado Mini Pastries

All items are subject to a 25% taxable service charge and 8.5% sales tax. Fees are subject to change

\*additional chef attendant required - \$200 charge applies based upon maximum of three (3) hours 19

# Catering Guidelines



## Service Charge + Taxes + Fees

Subject to change; current fees apply as detailed below:

- 25% taxable service charge applies to all food, beverage, & fee based charges
- 28% taxable service charge applies to all outdoor food functions
- 8.5% sales tax applies to all food, beverage, rental & fee based charges
- \$150 fee applies to serviced meal or action stations of less than twenty-five (25) guests
- \$200 bartender fee applies per bar for 3 hours; \$75 per hour thereafter
- \$200 cashier fee applies per cashier for 3 hours; \$75 per hour thereafter
- \$200 chef fee for 3 hours; \$75 per hour thereafter

Gaylord Rockies does not provide ticket collectors during meal functions. Badge checking is the sole responsibility of the customer. Safety Services agents may be contracted for ticket collecting

## Lifestyle Preferences

Your guests are important to us. We understand that many attendees have individualized preferences and dietary requirements when it comes to their everyday meal choices. When developing your food and beverage programs, our menus and buffet signage note the following information to ensure you can easily create meal selections to support your attendee's food and beverage needs:

gf= Gluten Friendly

nf = Nut Free

df= Dairy Free

∅= Vegan

∇= Vegetarian

## Early Setup

Gaylord Rockies reserves the right to charge additional labor fees for food functions where early set-up is required. Early set-up is considered to be any event requested to be set and ready more than 15 minutes prior to the event start time. This includes, but is not limited to, security sweeps, décor deliveries and requests for assistance with placing individual items at your guests' seats. Please contact your event manager for additional information and fee structures.

## Bars

Per our Colorado state beverage licensing, Gaylord Rockies will supply product and bartending labor for all events featuring alcoholic beverages. Self-serve bars will not be permitted. Cash bars must generate sales of \$500 (inclusive). The customer will be responsible for the difference of actual sales per bar. Cash bar sales do not apply towards contracted F&B minimums. 1 cashier and 1 bartender suggested per every 200 guests on cash bars.

## Outside Food & Beverage

Due to liability, legal restrictions and licensing, no outside food or beverage of any kind may be brought into the hotel. Gaylord Rockies is the only licensed authority to purchase, sell and serve liquor on the premises. Gaylord Rockies reserves the right to confiscate items brought in and/or assess fees in alignment with current banquet retail pricing. Patron grants the right of the hotel to make reasonable substitutions on the menu without prior consent. Colorado law requires persons to be a minimum of 21 years of age to consume alcoholic beverages. Gaylord Rockies reserves the right to refuse alcohol service to anyone.

## Expected + Guarantee Due Dates

Ten (10) business days prior to function date:

- Hotel requires the customer to submit an expected (exp) number of guests for each scheduled event. The expected (exp) number of guests is reflected on the banquet event order. Should the expected (exp) number fluctuate by more than 10% thereafter, the hotel reserves the right to increase per person pricing for those attendees by an additional 20%.
- Three (3) business days prior to function date:
- The final guaranteed (gtd) number of guests must be submitted by 9 am MDT. The guarantee (gtd) is reflected on the banquet event order. If the guarantee (gtd) is not received by the cut off date & time, the hotel will default to the expected (exp) number provided during the planning process or as stated above.
- The guarantee (gtd) becomes the minimum number of guests used in calculating food preparation and staffing needs. Should the actual number of guests in attendance of the event exceed the guarantee (gtd), the customer will be charged for that number of total serviced guests.

## Banquet Sets

For seated buffet and plated functions, the hotel will provide seating for three percent (3%) over the guarantee, with a maximum overset of fifty (50) people. Food will be prepared for the guarantee, not the overset. Oversets include linen, china, silver, glassware and reserved signage. Preset courses are not provided for the overset; however, are available for an additional per person cost. For set requests above and beyond 3%, additional labor fees apply. Seating is arranged for 10 guests per 72" round, should fewer than 10 guests be requested, additional labor fees will incur. The hotel reserves the right to change event space to a more suitable area should attendance increase or decrease. To ensure food quality, buffet pricing is based on a maximum of two (2) hours or less. Additional charges may apply for extending hours of service.

## Special Meals

Special plated meal requests are due 72 business hours by 9 am MDT and are included in the overall guarantee. Additional required meals over and above the originally agreed upon amount are subject to additional per person fees. Kosher and Halal meals require 5 days advance notice and are subject to a \$75 fee each in addition to existing menu price.

## Event Cancellations

Cancellations of events within 72 business hours will result in 100% of the product costs, service charges and taxes associated being used for billing purposes.

## Décor & Vendors

Props and décor not provided by a preferred partner of Gaylord Rockies will require a safety services agent to be present during load in & load out. A certificate of insurance is required to be submitted for all vendors prior to load in. PSAV is exclusive to rigging, truss and electric.

## Grand Lodge, Suite & Outdoor Guidelines

Grand Lodge & outdoor events must conclude by 10pm and start no earlier than 7am per Aurora city noise ordinance. Guest room events must conclude by 9pm and start no earlier than 6am. Weather calls will be made 5 hours prior. For morning events, weather calls will be made by 5pm, day prior. Gaylord Rockies reserves full decision making authority on severity of weather and relocation of events. Temperatures below 60 degrees, in excess of 100 degrees, 30% chance of precipitation and/or winds in excess of 20 miles an hour shall be cause to hold the function indoors. Disposable products and no glass containers are used for all outdoor functions.

The prices herein are subject to increase in the event costs of food, beverages, or other costs of operations increase at the time of the function. Customer grants the right to the Hotel to increase such prices or to make reasonable substitutions on the menu with prior written notice to the customer, providing, however, customer shall have the right to terminate this agreement within fourteen (14) days after such written notice from Gaylord Rockies. Taxes and service charge percentages are subject to change.

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Celebrate Network



Ideate



Decide



Produce



Promote



Educate

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RESORT & CONVENTION CENTER

Colorado