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RENAISSANCE[®]

BOULDER FLATIRON HOTEL

EVENT MENUS

2019



500 Flatiron Boulevard
Broomfield, CO 80021

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vegetarian | 
gluten free | 
vegan | 



BREAKFAST BUFFETS

RENAISSANCE BOULDER FLATIRON HOTEL

all buffets are served with freshly brewed Starbucks coffee and hot Tazo teas
any buffets for groups less than 20 guests will be subject to a \$10 per person price increase

classic continental | \$29 per person

fresh fruit juices

orange, cranberry, apple

fresh sliced seasonal melons and berries

greek yogurt with Flatz baked granola (V)

freshly baked breakfast breads, pastries and croissants

local assorted bagels

whipped butter, cream cheese, peanut butter, assorted Patty's Pantry Preserves

flatirons continental | \$34 per person

fresh fruit juices

orange, cranberry, apple

fresh sliced seasonal melons and berries

freshly baked breakfast breads, pastries and croissants

local assorted bagels

whipped butter, cream cheese, peanut butter, assorted Patty's Pantry Preserves

smoked salmon spread

whipped cream cheese, capers, red onion

greek yogurt parfaits with Flatz granola and fresh berries (V)

hot irish oatmeal, dried fruits, toasted pecans, raw sugar (V)

hard boiled eggs (V)

cottage cheese (V)

boulder healthy starter | \$35 per person

fresh fruit juices

orange, cranberry, apple

coconut water

fresh sliced seasonal melons and berries

assorted whole fruits

select two:

- tofu scramble (V) (GF)

- veggie quiche (V)

- egg white frittata (V)

acai bowl topped with coconut fresh berries and sliced bananas (V)

smoothie shooters (V)

assorted gluten free muffins (V) (GF)

Aspen energy bars (V)

yogurt and Flatz baked granola (V) (GF)

local Bee Squared honey



prices are subject to 25% service charge and 8.16% sales tax. all menus and prices are subject to change

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RENAISSANCE BOULDER FLATIRON HOTEL

all buffets are served with freshly brewed Starbucks coffee and hot Tazo teas
any buffets for groups less than 20 guests will be subject to a \$10 per person price increase

classic hot | \$37 per person

fresh fruit juices
orange, cranberry, apple
fresh sliced seasonal melons and berries
assorted whole fruits
freshly baked breakfast breads, pastries and croissants
roasted Flatz breakfast potatoes
cage-free scrambled eggs (V) (GF)
cheddar cheese, salsa, green onion, assorted hot sauces

select two proteins:

- crispy bacon
- turkey bacon
- grilled ham steaks
- country sausage link

additional charge: chicken apple sausage or Continental's seasonal breakfast sausage

select one accompaniment:

- country french toast (V)
fresh berries, strawberry sauce
- fresh pancakes (V)
fresh berries, whipped butter, maple syrup
- mini quiche
roasted vegetable, ham, spinach, cheddar

el dorado | \$40 per person

fresh fruit juices
orange, cranberry, apple
fresh sliced seasonal melons and berries
assorted whole fruits
freshly baked breakfast breads, pastries and croissants
roasted Flatz breakfast potatoes
greek yogurt with Flatz baked granola
Kashi cereal bowls
cage-free scrambled eggs (V) (GF)
cheddar cheese, salsa, green onion, assorted hot sauces

select two proteins:

- crispy bacon
- turkey bacon
- grilled ham steaks
- country sausage link

additional charge: chicken apple sausage or Continental's seasonal breakfast sausage

select one accompaniment:

- heuvos rancheros (GF)
crisp tortilla, refried beans, carnitas, poached eggs, pico de gallo, cheese, and sour cream
- breakfast burritos
bacon, sausage, egg, potato, cheddar, pico de gallo, chorizo, cotija cheese, peppers, onions, and eggs



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BREAKFAST

RENAISSANCE BOULDER FLATIRON HOTEL

enhancements

omelet action station | \$12 per person

may be added to any breakfast buffet or à la carte

eggs to order, including egg whites, cage-free whole eggs
cheddar cheese, feta cheese
mushrooms, onions, bell peppers, spinach
bacon, ham, turkey sausage
fresh salsa, pico de gallo, assorted hot sauces

chef attendant required per 25 guests | \$100 per attendant

à la carte | per person

assorted breakfast breads | \$36/dozen

assorted bagels | \$36/dozen

whipped cream cheese, assorted preserves, butter

breakfast meats | \$5

fresh cut seasonal fruit | \$5

greek yogurt and Flatz baked granola parfaits | \$5

cage-free scrambled eggs | \$4

mini muffins | \$24/dozen 

whole wheat breakfast burritos | \$6

hard boiled eggs | \$22/dozen

smoked salmon and mini bagels | \$10

crème fraîche, capers, tomato, red onion, honey smoked salmon, arugula

french toast | \$4 

Kashi cereal bowls | \$5 

acai bowls | \$9  



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LUNCH BUFFETS

RENAISSANCE BOULDER FLATIRON HOTEL

all buffets are served with iced tea and water
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the bistro | \$49 per person

oven fresh baguettes with garlic rosemary olive oil 🌿
mixed field greens salad
white bean ham hock and lacinato kale soup 🍷
chicken paillard
marinated tomatoes, wild arugula and lemon beurre blanc
grilled beef tournedos
pearl onions, bacon lardons and mushroom jus
pan roasted scottish salmon 🍷
braised artichokes, heirloom tomatoes, swiss chard and kalamata olives
penne pasta
fresh herbs, chili flake, roasted garlic oil and shaved parmesan
warm weather vegetables (available April-September)
cold weather vegetables (available October-March)
chocolate pot de crème 🍷
strawberry pound cake 🍷

tacos on the street | \$45 per person

posole soup 🍷
fresh avocado, lime, cilantro, cabbage slaw
southwest salad 🍷 🍷
crisp romaine, pico de gallo, poblano, tortilla strips, chipotle dressing

choose three:

- grilled steak 🍷
sautéed pepper, onions, mushrooms
- shredded chicken
- market white fish
- pork barbacoa

chilaquiles 🍷 🍷
roasted chile sauce, cotija cheese, cilantro
masa and flour tortillas
accoutrement
red and green salsa, assorted hot sauces, cheddar and cotija cheese, sour cream, guacamole, pico de gallo, shredded lettuce, cabbage slaw
spanish rice, buracho beans
sopapillas 🍷
Colorado honey, cajeta caramel



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LUNCH BUFFETS

RENAISSANCE BOULDER FLATIRON HOTEL

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colorado native | \$46 per person

field greens salad (V) (GF)

feta cheese, frisse, marinated tomatoes, bermuda onions and red wine vinaigrette

quinoa salad (V) (GF)

black beans, roasted corn, cherry tomatoes, red onion and cilantro lime vinaigrette

herb crusted rainbow trout

sauteed mushrooms and lemon sage jus

pan roasted chicken breast (GF)

english pea puree and lemon beurre blanc

Niman Ranch pork loin

tomato bacon jam and natural jus

garlic smashed potatoes (V) (GF)

warm weather vegetables (available April-September)

cold weather vegetables (available October-March)

peach or apple cobbler (V)

vanilla whipped cream

the wrangler | \$42 per person

choose two:

- beef burger
- Continental sausage bratwurst (GF)
- pulled pork
- bbq bone-in chicken
- turkey burger
- spicy black bean burger (V)
- shredded brisket

fresh garden salad (V) (GF)

seasonal vegetables, ranch, balsamic, lemon basil vinaigrette on the side

potato salad (V) (GF)

creamed corn (V)

fruit salad

baked beans

kettle potato chips

bbq sauce, assorted mustards, dill pickles, spicy peppers, ketchup, mayonnaise

assorted rolls, buns, jalapeno cheddar cornbread

pecan pie (V)

strawberry pound cake (V)



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LUNCH BUFFETS

RENAISSANCE BOULDER FLATIRON HOTEL

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chef's sandwich board | \$39 per person

tomato basil soup 

organic arugula salad

sundried tomatoes, feta cheese, shaved red onions, focaccia croutons, red wine vinaigrette, ranch, and balsamic on the side

sliced roast beef, black forest ham, roasted turkey, grilled chicken 

cheddar, swiss, havarti, pepperjack, goat cheese spread  

bibb lettuce, shaved red onions, marinated tomatoes  

accoutrements

assorted mustards, mayonnaise, pesto, sundried tomato mayonnaise, creamy horseradish, pickles, sport peppers, roasted mushrooms

assorted rolls and sliced breads

pasta salad 

assorted dessert bars 

farmer's market | \$42 per person

choose two:

- farro and kale salad  

shaved parmesan, radish sprouts, toasted almonds, citrus vinaigrette

- baby cobb salad 

bacon, blue cheese, hard boiled egg, peppercorn ranch

- orzo pasta salad 

seasonal vegetables, feta cheese

choose three:

- roast beef, havarti, horseradish aioli, radish sprouts, arugula, tomato, ciabatta

- crispy chicken and kale caesar, sun-dried tomato, parmesan, whole wheat wrap

- shaved italian beef, provolone, giardiniera and sweet peppers, jus, French bread

- turkey club, avocado, bacon, boursin spread, whole wheat bread

- roasted vegetable, arugula sweet peppers, goat cheese, sun-dried tomato wrap 

- shaved pork, ham, pickles garlic mayonnaise, provolone, ciabatta

- grilled chicken, fresh mozzarella, marinated tomato, basil garlic spread, multigrain bread

assorted kettle chips

assorted cookies and dessert bars 



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LUNCH BUFFETS

RENAISSANCE BOULDER FLATIRON HOTEL

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soup & salad buffet | \$34 per person

served with warm rolls and butter

choice of two soups and two salads

soups:

-roasted tomato (V) (GF)

parmesan cheese and sweet basil

-chicken posole (GF)

-vichy carrot (GF)

lemon and mint compound butter

-thai coconut (GF)

tofu and kaffir lime

**shrimp or chicken available for an additional cost*

-broccoli white cheddar cheese

-tortilla (GF)

lime and cilantro

salads:

-Flatz (V) (GF)

candied pecans, wild berries, red onions and maple vinaigrette

-caesar

shaved parmesan, oven roasted tomatoes and garlic croutons

-mediterranean (V) (GF)

mixed greens, kalamata olives, diced tomatoes, red onions, cucumbers, feta cheese and red wine vinaigrette

-southwest jicama

blistered corn, black beans, diced tomatoes, avocado, green onions, shredded jack cheese, chipotle ranch and crispy tortilla strips

-roasted beet (V) (GF)

hazelnuts, Haystack goat cheese, red onions, julienne carrots and blackberry vinaigrette

-vegan chop chop (V) (GF)

mixed greens, tomatoes, cucumbers, red onions, brown rice, black beans, herb vinaigrette

add to any salad | per person

-chicken | \$7

-steak | \$9

-salmon | \$8

assorted cookies and dessert bars



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LUNCH BUFFETS

RENAISSANCE BOULDER FLATIRON HOTEL

all buffets are served with iced tea and water

grab-n-go | \$34 per person

groups less than 25, choose 2 sandwiches

groups larger than 25, choose 3 sandwiches

choose one:

- farro and kale salad (V) (GF)

shaved parmesan, radish sprouts, toasted almonds, citrus vinaigrette

- potato salad (V) (GF)

- fruit and berry salad (V) (GF)

lavender honey dressing

choose sandwiches:

- roast beef, havarti, horseradish aioli, radish sprouts, arugula, tomato, ciabatta
- crispy chicken and kale caesar, sundried tomato, parmesan, whole wheat wrap
- turkey club, avocado, bacon, Boursin spread, whole wheat bread
- roasted vegetable, arugula sweet peppers, goat cheese, sun-dried tomato wrap (V)
- chicken salad on a croissant, bibb lettuce, tomato
- shaved ham and swiss, herbed mayonnaise, bibb lettuce, tomato, multigrain bread

assorted kettle chips

whole fruit

freshly baked cookies



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EXECUTIVE PLATED LUNCH

RENAISSANCE BOULDER FLATIRON HOTEL

plated lunches are served with iced tea and water

option one | \$39 per person

house salad
one entrée from category one
two accompaniments

option two | \$44 per person

house salad
one entrée from category one
one entrée from category two
two accompaniments (per entree)

entrées

category one:

pan roasted chicken breast (GF)

pancetta cream sauce

crisp fava bean cakes (V) (GF)

*wilted kale, pickled onions and cucumber
yogurt sauce*

Niman Ranch pork loin

apple cider glaze and caramelized shallots

herb crusted rainbow trout

lemon sage jus

tri-color tortellini

sauce carbonara

category two:

sautéed pacific halibut (GF)

braised leeks and sherry mushrooms

sautéed veal cutlets

lemon caper white wine sauce

grilled beef strip loin (GF)

tarragon emulsion and pan jus

grilled scottish salmon (GF)

*bay scallops, heirloom tomatoes and citrus
beurre blanc*

rosemary grilled shrimp (GF)

garlic compound butter

accompaniments

roasted garlic whipped potatoes (V) (GF)

pecan rice pilaf (GF)

parsley new potatoes (V) (GF)

white cheddar scalloped potatoes (V) (GF)

sour cream and chive smashed red

bliss potatoes (V) (GF)

annatto red pepper rice (GF)

herb roasted yukon potatoes (V) (GF)

lemon garlic capellini (V)

parmesan peppercorn penne pasta (V)

chef's warm weather vegetables

(available April-September)

chef's cold weather vegetables

(available October-March)



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BREAKS

RENAISSANCE BOULDER FLATIRON HOTEL

indigenous favorites | \$19 per person

Justin's Nut Butter with Aspen energy bar bites (V)
dried apples and bananas
Colorado game jerky
assorted Izze sodas
Colorado munchies mix (V)
assorted candy bars
Colorado cheese and 34 Degree's crackers

wake up call | \$17 per person

cold brew coffee and hot drip coffee
strawberry lemonade
hibiscus iced tea
chocolate covered espresso beans
salted nuts
assorted yogurts
palmiers (V)

sanitas trail mix | \$18 per person

Flatz granola (V)
yogurt covered pretzels (V)
m&ms and peanut m&ms
dried fruit
blueberries, cherries, apples, bananas and mango
peanuts, walnuts, hazelnuts
toasted coconut
strawberry lemonade
hibiscus iced tea

smoothie stop | \$16 per person (V) (GF)

choose two:

wild berry
piña colada
kiwi lime
spinach apple kale
peanut butter chocolate banana
strawberry banana yogurt (V)



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BREAKS

RENAISSANCE BOULDER FLATIRON HOTEL

major league | \$19 per person

mixed nuts
mini pretzels 🌱
white cheddar popcorn (V)
warm soft pretzels (V)
assorted mustards
stadium nachos (V)
chips, queso, pickled jalapenos
franks in a blanket
chipotle ketchup

minor league | \$16 per person

white cheddar popcorn (V)
warm soft pretzels (V)
assorted mustards
stadium nachos (V)
chips, queso, pickled jalapenos

ice cream social | \$18 per person (V)

vanilla, chocolate, and pistachio ice cream
cookie and brownie pieces
chocolate espresso nibs
caramel, chocolate, and strawberry sauce
peanuts, sprinkles, whipped cream, cherries, pretzel crumbles
dried bananas and figs
includes an attendant for 30 minutes of service

blockbuster | \$17 per person

popcorn trio (V)
caramel, cheddar, sea salt
assorted candy bars
pretzel twists 🌱
assorted Boulder Chips
assorted Boylan's natural sodas



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BREAKS

RENAISSANCE BOULDER FLATIRON HOTEL

flatirons fiesta | \$13 per person

tri-color corn chips
house made guacamole
roasted corn black bean salsa
pico de gallo
sour cream 

beer thirty | \$70 per bucket

10 assorted Colorado microbrews
rosemary toasted nuts
pretzel bites 
assorted mustards
mountain munchies trail mix 

enhancements

à la carte | per person

chef's cheese board | \$15 
fruit kabobs with lime-yogurt dressing | \$5  
yogurt and granola parfaits | \$5 
rocky mountain trail mix | \$4 
kettle potato chips | \$3
white cheddar popcorn | \$3 
soft pretzel bites | \$4 
yogurt covered pretzels | \$4 
vegetable crudité | \$10 
assorted candy bars | \$6
salted cocktail nuts | \$6
assorted cookies | \$36/dozen
turtle brownies | \$48/dozen



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DINNER

RENAISSANCE BOULDER FLATIRON HOTEL

all dinners are served with freshly brewed Starbucks coffee and hot Tazo tea

all dinners are served with dinner rolls

any buffets for groups less than 20 guests will be subject to a \$10 per person price increase

mount evans

buffet \$50 per person | plated \$55 per person

one salad

one entrée protein (category one only)

one accompaniment

one vegetable

one dessert

pikes peak

buffet \$65 per person | plated \$70 per person

one salad

one soup

two entrée proteins (category one & two)

one accompaniment

one vegetable

one dessert

mount elbert

buffet \$75 per person | plated \$80 per person

two salads

one soup

three entrée proteins (any category)

two accompaniments

two vegetables

two desserts



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DINNER

RENAISSANCE BOULDER FLATIRON HOTEL

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salads

Flatz

*candied pecans, wild berries, red onions
and maple vinaigrette*

mediterranean

*mixed greens, kalamata olives, diced
tomatoes, red onions, cucumbers, feta
cheese and red wine vinaigrette*

roasted beet

*hazelnuts, Haystack goat cheese, red
onions, julienne carrots and blackberry
vinaigrette*

caesar

*shaved parmesan, oven roasted tomatoes and
garlic croutons*

southwest jicama

*blistered corn, black beans, diced tomatoes,
avocado, green onions, shredded jack cheese,
chipotle ranch and crisp tortilla strips*

vegan chop chop

*mixed greens, tomatoes, cucumbers, red onions,
brown rice, black beans, herb vinaigrette*

soups

roasted tomato

parmesan cheese and sweet basil

chicken posole

vichy carrot

lemon and mint compound butter

thai coconut

tofu and kaffir lime

**shrimp or chicken available
for an additional cost*

broccoli white cheddar cheese

tortilla

lime and cilantro



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DINNER

RENAISSANCE BOULDER FLATIRON HOTEL

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entrées

category one:

pan roasted chicken breast (GF)

pancetta cream sauce

herb crusted rainbow trout

lemon sage jus

grilled beef top sirloin

chimichurri and oven roasted tomatoes

crisp fava bean cakes (V) (GF)

wilted kale, pickled onions and cucumber yogurt sauce

Niman Ranch pork loin

apple cider glaze, tomato bacon jam and natural jus

tri-color tortellini

sauce carbonara

chicken paillard

tomato basil coulis

mushroom risotto (V)

fall vegetable ragout

category two:

grilled beef strip loin (GF)

tarragon emulsion and pan jus

slow roasted prime rib (GF)

beef au jus and creamy horseradish

grilled filet mignon

black garlic demi-glace and shoestring onions

grilled scottish salmon (GF)

bay scallops, heirloom tomatoes and citrus beurre blanc

rosemary grilled shrimp (GF)

garlic compound butter

sautéed pacific halibut (GF)

celeriac puree, braised leeks and sherry mushrooms

sautéed veal cutlets

lemon caper white wine sauce

grilled Colorado lamb chops (GF)

braised artichokes, heirloom tomatoes, black garlic and roasted mushrooms

portabella mushroom napoleon (V) (GF)

roasted red pepper coulis



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accompaniments

roasted garlic whipped potatoes (V) (GF)
pecan rice pilaf (GF)
parsley new potatoes (V) (GF)
white cheddar scalloped potatoes (V) (GF)
sour cream and chive smashed red bliss
potatoes (V) (GF)

annatto red pepper rice (GF)
herb roasted yukon gold potatoes (V) (GF)
lemon garlic capellini (V)
parmesan peppercorn penne pasta (V)
steamed jasmine rice (V) (GF)

vegetables

warm weather (available April-September):

sautéed spaghetti squash (GF)
garlic, tomatoes and sweet basil
steamed asparagus (V) (GF)
lemon infused olive oil
summer corn succotash (GF)
steamed snap peas and baby carrots (GF)
english peas and creamed pearl onions

green bean amandine (GF)
braised Kohlrabi
wild mushroom ragout
grilled zucchini (GF)
*onions, tomatoes with brown
butter and balsamic glaze*

cold weather (available October-March):

roasted root vegetables (GF)
golden beets and caramelized onions
creamed spinach
grated pecorino cheese
roasted butternut squash (GF)
brown sugar bread crumbs
braised fennel (GF)
leeks and button mushrooms

braised red cabbage (GF)
lady apples and red wine sauce
caramelized cauliflower (GF)
garlic chive butter
roasted brussel sprouts (GF)
bacon lardons
glazed turnips and carrots (GF)



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desserts

blueberry crème brûlée (V) (GF)

chocolate mousse parfait (V)

amarena cherries and gaufrette cookie

new york cheesecake (V)

fresh strawberries and whipped cream

dutch apple pie (V)

vanilla crème anglaise

chocolate lovin' spoonful cake (V)

raspberry coulis

peach cobbler (V)

vanilla whipped cream



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RECEPTIONS

RENAISSANCE BOULDER FLATIRON HOTEL

presentations

vegetable crudité | \$10 per person

minimum of 10 guests

seasonal selection of fresh vegetables and country olives

flatbread and crackers

smoky ranch, blue cheese, roasted tomato goat cheese spread

chilled seafood display | \$35 per person

minimum of 30 guests

poached shrimp (GF)

smoked scallops (GF)

oysters on the half shell (GF)

smoked salmon (GF)

crab and cream cheese napoleon (GF)

champagne mignonette, cocktail sauce, capers

hard boiled eggs, diced red onions

assorted hot sauces, fresh citrus, assorted crackers

artisan cheese board | \$14 per person

minimum of 15 guests

local and international cheese

toasted nuts, preserves, Colorado honey

crackers and flatbread

melting pot | \$18 per person

minimum of 20 guests

swiss cheese fondue (V)

crisp apples

diced baguettes

broccolini

red peppers

cauliflower

marble potatoes

pearl onions



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RECEPTIONS

RENAISSANCE BOULDER FLATIRON HOTEL

presentations

butchers board | \$18 per person

minimum of 15 guests

calabrese, soppressata, speck 

white cheddar, blue cheese  

marinated olives  

giardiniera, peppers, grilled vegetables, cornichons  

slider station | \$16 per person

minimum of 15 guests

angus beef patties and mini potato buns

portabella mushrooms, caramelized onions, shredded lettuce, sliced tomatoes, pickles 

assorted cheeses, ketchup, mustard, mayo 

hors d'oeuvres

ordered in quantities of 50 pieces

available hand passed with one attendant per 50 guests | \$100 per attendant

hot | \$5 per piece

grilled chicken satay with spicy peanut sauce 

crispy pork belly skewer with apple cider

glaze and pickled red onion

greek spanakopita 

beef wellington canape with mushroom duxelle

firecracker shrimp with tobiko caviar and red chili

mayo

blue crab cakes with dill remoulade

bacon wrapped diver scallops 

vegetable spring rolls sweet chili sauce

chicken pot stickers with ponzu vinaigrette

mozzarella arancini sauce arabiata

cold | \$5 per piece

cumin rubbed beef tenderloin with roasted

poblanos and chipotle mayo

mini chicken tostada with cilantro and lime 

smoked salmon canapés with crème fraîche and

red onion

shrimp and mango relish on cucumber round 

tomato basil bruschetta 

ricotta and olive tapenade bruschetta 

danish brie candied walnut and gala apple

canape 

asian duck salad on sesame wonton

smoke scallop and black truffle en croute

ahi and avocado poke on taro root chips 



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RECEPTIONS

RENAISSANCE BOULDER FLATIRON HOTEL

dessert

dessert display | \$17 per person (V)

minimum of 15 guests

choose 3:

- turtle cheesecake
- caramel apple pie
- chocolate fondant
- strawberry cheesecake
- key lime tartlet
- macarons

dessert shooters | \$13 per person (V)

minimum of 15 guests

choose 3:

- strawberry shortcake
- chocolate mousse & marshmallow
- key lime & graham cracker
- macerated berries & chantilly cream (GF)



prices are subject to 25% service charge and 8.16% sales tax. all menus and prices are subject to change

RECEPTIONS

RENAISSANCE BOULDER FLATIRON HOTEL

action stations

minimum of 25 people

the wok

chef attendant required per 75 guests | \$125 per attendant

pan fried noodles or stir-fry rice

asian inspired vegetables

assorted sauces

choice of:

chicken | \$16 per person

beef | \$17 per person

shrimp | \$18 per person

mac & cheese | \$17 per person

three cheese velouté 

cavatapi pasta

garden peas

applewood smoked bacon

roasted jalepenos

diced tomatoes

spinach

green onions

herb bread crumbs

street tacos | \$18 per person

marinated skirt steak

lettuce

pico de gallo

napa cabbage

crema

guacamole

guajillo red chili

limes

flour & corn tortillas



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RECEPTIONS

RENAISSANCE BOULDER FLATIRON HOTEL

action stations

sushi station | \$30 per person

based on 5 pieces per person, minimum of 50 people

cucumber salad

seaweed salad

ahi & salmon sashimi

sticky sushi rice

spicy tuna roll

california roll with crab

avocado and cucumber roll (V)

smoked salmon roll

philadelphia roll

vegetable roll (V)

charred asparagus, cucumber, avocado and carrot

carving stations

minimum of 25 guests

includes rolls and condiments

chef attendant required per 75 guests | \$125 per attendant

roasted prime rib | \$18 per person

creamed horseradish

gourmet mustards

au jus

oven roasted turkey breast | \$12 per person

orange cranberry relish

mayonnaise

mustard

honey glazed spiral cut ham | \$14 per person

horseradish

herb mayonnaise

stone ground mustard



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RECEPTIONS

RENAISSANCE BOULDER FLATIRON HOTEL

custom reception packages

minimum of 30 guests

includes 3 attendants for 2 hours of service

includes cocktail tables, lounge seating, and ambiance lighting

R lounge package | \$75 per person

choose:

- five hors d'oeuvres (hot or cold)
- three action stations

mini R lounge package | \$65 per person

choose:

- three hors d'oeuvres (hot or cold)
- two action stations

hors d'oeuvres

hot

- grilled chicken satay with spicy peanut sauce 
- crispy pork belly skewer with apple cider glaze and pickled red onion
- greek spanakopita 
- beef wellington canape with mushroom duxelle
- firecracker shrimp with tobiko caviar and red chili mayo
- blue crab cakes with dill remoulade
- bacon wrapped diver scallops 
- vegetable spring rolls sweet chili sauce
- chicken pot stickers with ponzu vinaigrette
- mozzarella arancini sauce arabiata

cold

- cumin rubbed beef tenderloin with roasted poblanos and chipotle mayo
- mini chicken tostada with cilantro and lime 
- smoked salmon canapés with crème fraîche and red onion
- shrimp and mango relish on cucumber round
- tomato basil bruschetta 
- ricotta and olive tapenade bruschetta 
- danish brie candied walnut and gala apple canape 
- asian duck salad on sesame wonton
- smoke scallop and black truffle en croute
- ahi and avocado poke on taro root chips 

action stations:

- the wok
- mac & cheese
- street tacos
- sushi station (add \$15 per person)



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BEVERAGES

RENAISSANCE BOULDER FLATIRON HOTEL

packages

all day refreshment package

\$28 per person

Starbucks regular and decaf coffee
hot Tazo tea
Pepsi soft drinks
bottled water

half day refreshment package

\$18 per person

Starbucks regular and decaf coffee
hot Tazo tea
Pepsi soft drinks
bottled water

à la carte

freshly brewed Starbucks regular and decaf coffee | \$80 per gallon

assorted roasts available upon request

flavored syrups | \$10 per gallon

hot Tazo tea | \$80 per gallon

Pepsi soft drinks | \$4 each

bottled water | \$3 each

iced tea | \$14 per carafe

lemonade | \$14 per carafe

fruit juices | \$14 per carafe

arnold palmer | \$14 per carafe

hot chocolate | \$80 per gallon

hot apple cider | \$55 per gallon

Izze fruit flavored drinks | \$6 each

San Pellegrino sparkling water | \$6 each

Aqua Panna still water | \$6 each

Pure Leaf tea | \$6 each

Red Bull energy | \$6 each

IBC root beer | \$6 each

Naked smoothie | \$7 each



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BEVERAGES

RENAISSANCE BOULDER FLATIRON HOTEL

bar attendant required per 75 guests | \$125 per attendant

Colorado law prohibits the sale of alcohol to people under 21 years of age or to anyone visibly intoxicated

after hours

hosted or cash bar service

hosted bar charges are based on actual consumption

premier bar

liquor | \$10 host | \$11 cash

grey goose vodka
crown royal
makers mark
3 sheets rum
bacardi rum
bombay sapphire gin
patron silver tequila
johnny walker black
amaretto di saronno
bailey's irish cream
kahlua

wine | \$16 host | \$17 cash

bouvet brut
king estate pinot gris
kim crawford sauvignon blanc
la crema chardonnay
meiomi pinot noir
rodney strong cabernet
alexander valley vineyards
homestead red

beer | price per bottle

local microbrews | \$7

5:00 afternoon ale, whacked out wheat,
fat tire amber ale, denver pale ale,
escape to Colorado IPA, face down brown ale
perfect drip pilsner, odell IPA, talbot cider

imported beers | \$6

corona extra, stella artois,
guinness, heineken

domestic beers | \$5

budweiser, bud light, miller lite,
coors light, coors banquet, michelob ultra

deluxe bar

liquor | \$9 host | \$10 cash

tito's vodka
jack daniels
jim beam
cruzan rum
johnny walker red
captain morgan
tangeray gin
sauza gold tequila
amaretto di saronno
bailey's irish cream
kahlua

wine | \$12 host | \$13 cash

piccini prosecco
hahn pinot gris
rodney strong chardonnay
hahn pinot noir
rodney strong merlot
murphy goode red blend
murphy goode cabernet sauvignon

beer | price per bottle

local microbrews | \$7

5:00 afternoon ale, whacked out wheat,
fat tire amber ale, denver pale ale,
escape to Colorado IPA, face down brown ale
perfect drip pilsner, odell IPA, talbot cider

imported beers | \$6

corona extra, stella artois,
guinness, heineken

domestic beers | \$5

budweiser, bud light, miller lite,
coors light, coors banquet, michelob ultra



prices are subject to 25% service charge and 8.16% sales tax. all menus and prices are subject to change

BEVERAGES

RENAISSANCE BOULDER FLATIRON HOTEL

bar attendant required per 75 guests | \$125 per attendant

Colorado law prohibits the sale of alcohol to people under 21 years of age or to anyone visibly intoxicated

after hours

hosted or cash bar service

hosted bar charges are based on actual consumption

house bar

liquor | \$8 host | \$9 cash

absolut vodka
jack daniels
jim beam
cruzan rum
johnny walker red
tanqueray gin
sauza gold tequila

wine | \$8 host | \$9 cash

canyon road wines
merlot
cabernet sauvignon
pinot grigio
chardonnay

beer | price per bottle

local microbrews | \$7
5:00 afternoon ale, whacked out wheat,
fat tire amber ale, denver pale ale,
escape to Colorado IPA, face down brown ale
perfect drip pilsner, odell IPA, talbot cider
imported beers | \$6
corona extra, stella artois,
guinness, heineken
domestic beers | \$5
budweiser, bud light, miller lite,
coors light, coors banquet, michelob ultra

after hours packages

colorado package

\$35 per person per hour

90 shilling
fat tire
easy street
dpa
coors light
breckenridge bourbon
woody creek gin
spring 44 vodka
two rivers chardonnay
two rivers syrah
grande river meritage white
grande river malbec

open bar | per person

premier

two hours | \$35
each additional hour | \$10

deluxe

two hours | \$31
each additional hour | \$10

house

two hours | \$29
each additional hour | \$10

beer & wine only | per person

premier

two hours | \$29
each additional hour | \$9

deluxe

two hours | \$25
each additional hour | \$9

house

two hours | \$23
each additional hour | \$9



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WINE

RENAISSANCE BOULDER FLATIRON HOTEL

based on availability | prices are per bottle
additional wines available on request

white & rosé

Willakenzie Rosé, OR | \$51
Henri Gaillard Rosé, France | \$38
King Estate Pinot Gris, OR | \$51
Santa Christina Pinot Grigio, Italy | \$42
Chateau Ste. Michelle Riesling, WA | \$30

Capture Sauvignon Blanc, CA | \$51
Kim Crawford Sauvignon Blanc, New Zealand | \$42
Jean-Luc Colombo Viognier, France | \$51
Sonoma-Cutrer Chardonnay, CA | \$51
Franciscan Estate Chardonnay, CA | \$47

red

Giapoza Pinot Noir, CA | \$42
A to Z Wineworks Pinot Noir, OR | \$44
Raptor Ridge Pinot Noir, OR | \$58
Palacio del Burgo Rioja Crianza, Spain | \$54
Hahn Merlot, CA | \$38
Terrazas Malbec, AR | \$38

Gibbs Cabernet Franc, CA | \$51
EOS Estate Cabernet Sauvignon, CA | \$38
Francis Ford Coppola Cabernet Sauvignon, CA | \$47
Robert Mondavi Cabernet Sauvignon, CA | \$66
Four Vines Zinfandel, CA | \$42

sparkling

Giuliana Prosecco, Italy | \$38
Bouvet Brut, France | \$48
Domaine Carneros Brut, CA | \$66
Taittinger Brut, France | \$115



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EVENT TECHNOLOGY

RENAISSANCE BOULDER FLATIRON HOTEL

video

ballroom projection package | \$675

lcd projector, fastfold 7.5' x 10' screen, av table, required cabling and power

meeting room projection package | \$500

lcd projector, tripod screen, av table, required cabling and power

meeting room support projection package | \$175

client to provide own projector

tripod screen, av table, required cabling and power

lcd projector package | \$350

client to provide own screen

lcd projector, av table, required cabling and power

lcd television | \$175

wireless presentation slide remote with laser | \$40

audio

wireless microphone | \$150

handheld or lavalier

mixers | required for 2 or more microphones

4 channel | \$50

12 channel | \$125

16 channel | \$175

laptop audio interface | \$75



additional equipment is available upon request. please contact your event manager for more information
equipment rental prices are per day. there is a minimum rental period of one day on all equipment.
prices are subject to 25% service charge and 8.16% sales tax. all menus and prices are subject to change

EVENT TECHNOLOGY

RENAISSANCE BOULDER FLATIRON HOTEL

presentation support

enhanced wireless internet | per person

basic | \$9.95

up to 3mbps

advanced | \$19.95

up to 9mbps, with dedicated password

custom bandwidth | call for pricing

hard wired internet line | \$250

power run | \$5 per person

shipping & handling | call for details

flipchart | \$65

post-it pad with markers and easel

whiteboard | \$50

flipchart easel | \$15

client to provide own flipchart

polycom conference phone | \$150

dedicated phone line | \$100

client to provide own phone

event enhancements

small LED reception package | \$200

includes up to (6) LED lights with custom color options

large LED reception package | \$400

includes up to (15) LED lights with custom color options

custom gobo graphic | \$200

requires 2 week advanced notice

dedicated meeting room technician | \$65 per hour

4 hour minimum

pipe and drape | \$15 per foot



additional equipment is available upon request. please contact your event manager for more information
equipment rental prices are per day. there is a minimum rental period of one day on all equipment.
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MEETING PACKAGES

RENAISSANCE BOULDER FLATIRON HOTEL

planner's packages

minimum of 20 guests required

associate package | \$45 per person

early morning

fresh fruit juices
sliced seasonal fruits and berries
chef's selection of freshly baked
breakfast breads
yogurt and granola parfaits
choice of: kashi cereal bowls or
umpaqu cups

mid-morning

freshly brewed Starbucks
coffee
hot Tazo teas
soft drinks
bottled water
trail mix
breakfast bars

afternoon

freshly brewed Starbucks coffee
hot tazo teas
soft drinks
San Pellegrino sparkling water
assorted gourmet cookies or
brownies

executive package | \$75 per person

early morning

fresh fruit juices
sliced seasonal fruits and berries
chef's selection of freshly baked
breakfast breads
bagels with fruit preserves, butter
and cream cheese
yogurt and granola parfaits
choice of: kashi cereal bowls or
umpaqu cups

mid-morning

freshly brewed Starbucks
coffee
hot Tazo teas
soft drinks
bottled water
trail mix
breakfast bars

afternoon

freshly brewed Starbucks coffee
hot Tazo teas
soft drinks
San Pellegrino sparkling water
bottled water
assorted gourmet cookies or
brownies

lunch

choose one:

tacos on the street
the wrangler
farmer's market
chef's sandwich board



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INFORMATION

RENAISSANCE BOULDER FLATIRON HOTEL

food & beverage

Due to liability and legal restrictions, no outside beverage and food may be brought into the Hotel. The Hotel reserves the right to charge for any beverages and food supplied in violation of this policy. The Hotel specifically prohibits the removal of food from any catered function by the client or any of the invitees. If alcoholic beverages are to be served on the Hotel premise, the Hotel will require that all beverages are dispensed by the Hotel servers and bartenders. The Hotel's alcoholic beverage license requires the Hotel to (1) request proper identification of any person of questionable age and refuse alcoholic beverage service if the person is either under age or proper identification cannot be produced and (2) refuse alcoholic beverage service to any person, who, in the Hotel's judgment, appears intoxicated.

guarantees

To ensure the success of your event, it is necessary that you provide us with menu selections, beverages, audio/visual equipment, room setup, starting and finishing times, which must be confirmed in writing at least five (5) business days prior. The exact number of guests in attendance for each function will need to be confirmed at least three (3) business days prior. This number will become your guarantee, not subject to reduction. Final charges will be based on the guaranteed guest count or the actual attendance, whichever is greater.

meeting agenda

In order to provide the finest service to your group, it is important that you notify your event manager with time changes in your agenda. The on-site group contact is responsible for abiding by the established times outlined on the banquet event orders as the hotel may have commitments of function space prior to or following the arranged program.

