

JACQUARD

DENVER • CHERRY CREEK

AUTOGRAPH COLLECTION®
HOTELS



SPECIAL EVENT DINING

Altogether Cherry Creek

MORNING



Breakfast Buffets | Breakfast Enhancements
Brunch Buffet | Refreshment Breaks

AFTERNOON



Grab & Go Lunch | Lunch Buffets
Plated Hot and Cold Lunches | Hors d'oeuvres

EVENING



Presentation Tables | Carving Stations | Reception
Plated Dinners | Narrative Inspired Dinner Buffet

BEVERAGES



Wines | Bar | Cash Bar



FOOD FACTS AND DETAILS

BREAKFAST BUFFETS

Includes Freshly Brewed Lavazza® Coffee and Hot Assorted Teas

HEALTHY START

Seasonal Melons and Berries
Gluten-Free Muffins
Steel Cut Oats
Yogurt Parfait, Honey, Granola, Berries
Skinny Greek Frittata, Spinach, Feta, Tomato
Chicken Cilantro Sausages
Fresh Orange, Grapefruit, and Pineapple Juices
Half-and-Half, Skim, and Almond Milk
Minimum 20 People

EXECUTIVE

Seasonal Melons and Berries
House Baked Pastries, Croissants and Gluten Free Muffins
Deep Dish Blueberry Crunch Pancakes
Cage Free Scrambled Eggs with Cheddar and Chives
Smoked Applewood Bacon and Polidori Breakfast Sausage
Breakfast Potatoes
Fresh Orange, Grapefruit, and Pineapple Juices
Butter and Fruit Preserves
Half-and-Half, Skim, and Almond Milk
Minimum 20 People

CONTINENTAL

Seasonal Melons and Berries
House Baked Pastries, Croissants, and Gluten Free Muffins
Assorted Yogurt
Fresh Orange, Grapefruit, and Pineapple Juices
Butter and Fruit Preserves
Half-and-Half, Skim, and Almond Milk

ENHANCEMENTS

Steel Cut Oats*
Croissant Breakfast Sandwiches*
Scrambled Eggs, Bacon, Cheddar
Buttermilk Biscuit Sandwiches*
(Egg, Sausage, Cheddar)
Green Chile Breakfast Burrito*
(Scrambled Eggs, Potatoes, Pepper Jack / Add Chorizo for an Additional Charge)
*Minimum 10 People

REFRESHMENT BREAKS

ALL DAY BEVERAGE BREAK | HALF DAY BEVERAGE BREAK

Includes Continuous Beverage Service

- Sparkling and Still Bottled Waters
- Coconut Waters
- Pepsi Sodas, Regular and Diet
- Sparkling Juices
- Lavazza Regular and Decaf Coffee
- Cream, Milk, and Assorted Sweeteners
- Assorted Teakoe Teas
- Milk, Honey, and Lemon

Minimum 5 People

BREAK ENHANCEMENTS

- Seasonal Whole Fruits
- Seasonal Fruit Skewers
- Individual Yogurt Cups
- Butter Croissants
- House Baked Muffins
- House Cinnamon Rolls
- Bagels With Smear
- Energy Bars
- Narrative. Snack Mix
- Roasted Cashews
- Mixed Nuts
- Local Chips
- OREO Brownies
- Chocolate Chip Cookies

- Artisan Still & Sparkling Water
- Coconut Water
- Sparkling Juice
- Assorted Pepsi Sodas
- Red Bull / Sugar Free
- Infused Spa Water
- Teakoe Infused Iced Tea
- Kombucha
- Organic Juices
- Juice Smoothies
- Assorted Teakoe Hot Teas
- (Milk, Honey, and Lemon)
- Freshly Brewed Lavazza Coffee
- (Cream, Milk, and Assorted Sweeteners)

ENERGY BREAKS

AFTERNOON BREAKS

Minimum 10 People

RAW ENERGY

Bananas and Honey Crisp Apples
Marcona Almonds, Dates, Dried Mango
Assorted Kombuchas
Natural Peanut Butter with Celery Sticks
Organic Oat Bars

ICE CREAM CART

Assorted Novelties,
Sandwiches and Flavored Ice
Presented In JACQ Cart

DIY TRAIL MIX

Roasted Almonds and Cashews
Dried Cranberries, Apricots, and Blueberries
Yogurt Covered Pretzels and M&M's™

Minimum 20 People

LOCAL CHEESES, MEATS, AND CRACKERS

MouCo and Haystack Mountain Creamery Cheeses
Cured Chorizo and Calabrese Salami
Artisan Crackers
Local Honey, Grain Mustard, Pickles

SWEET TOOTH

French Macaroon Cookies
Gluten-Free Chocolate Chip Cookies
Assorted Cake Pops
OREO Brownies
Lemon Bars

JUICE CLEANSE

Organic Colorado Juices
Juice Smoothies
Cucumber, Mint, Lemon Spa Water
Seasonal Vegetable Crudites with Red Pepper Hummus
White Cheddar Popcorn
Marcona Almonds
Dried Mango

CHEF INSPIRED LUNCH BUFFETS

Like the Jacquard Loom that introduced intricate, complex patterns to textile design, The Jacquard Hotel & Rooftop inspires a flavorful pattern of rotating banquet buffets that weave in the artful flavors of our food and beverage offerings. Enjoy a styled lunch, uniquely designed for each day.

Includes Freshly Brewed Teakoe Iced Tea and Water

SANDWICH BOARD

Chef's Soup Creation

Assorted Local Chips

Little Gem Caesar Salad with Focaccia Croutons and Pecorino Romano

Greek Villager Tomato Salad with Cucumber, Onion, Olives, Feta, and Basil

Smoked Turkey Croissant with Bacon, Avocado, Tomato, Spinach, and Green Goddess Dressing

Roast Beef Ciabatta with Cabernet Onions, Goat Cheese, Tomato, Horseradish, and Arugula

Curried Chickpea Salad Wrap with Celery, Cranberries, Almonds, Apples, and Greens

Gluten-Free Chocolate Chip Cookies

OREO Brownies

(Minimum 15 People)

DIY BOXED LUNCH

Seasonal Whole Fruits

Assorted Local Chips

Wild Arugula Salad with Goat Cheese, Walnuts, Cranberries, and Balsamic Dressing

Smoked Turkey Croissant with Bacon, Avocado, Tomato, Spinach, and Green Goddess Dressing

Roast Beef Ciabatta with Cabernet Onions, Goat Cheese, Tomato, Horseradish, and Arugula

Curried Chickpea Salad Wrap with Celery, Cranberries, Almonds, Apples, and Greens

Gluten-Free Chocolate Chip Cookies

(Minimum 15 People)

CHEF INSPIRED ROTATING LUNCH BUFFETS

Includes Freshly Brewed Teakoe Iced Tea And Water

(Minimum 20 People)

BURGER BAR

Baby Watermelon Wedges

Chef's Green Salad

BBQ Bacon Cheddar Macaroni Salad with Poblano Peppers, Carrot, and Cilantro

Assorted Local Chips

Colorado Angus Burger with Fried Onions, Bourbon Glaze, Pepper Jack, and Tomato

Buffalo Grilled Chicken Burger with Frank's Hot Sauce, Blue Cheese Aioli, Lettuce, and Tomato

Impossible Burger with Guacamole, Tomato, and Chipotle Aioli (Vegan)

OREO Brownies

GRILL & GREENS

Chef's Soup Creation

Warm Garlic Knots

Baby Romaine, Organic Spinach, and Spring Greens

Caesar, Balsamic Herb, and Buttermilk Ranch Dressings

Heirloom Tomatoes, Olives, Croutons, Seeds, Goat Cheese, Parmesan, Chopped Egg, Red Onion, Chickpeas, and Dried Cranberries

Garlic Rosemary Steak, BBQ Spiced Grilled Chicken, and Mustard Dill Planked Salmon

Gluten Free Chocolate Chip Cookies and Assorted Cake Pops

RANGE

Chef's Soup Creation

Cornbread with Honey Jalapeno Butter

Baby Mesclun Green Salad with Black Berries, Goat Cheese, and Pecans

Quinoa, Black Bean, and Corn Pilaf with Scallion, Tomato, and Lime

Great Range Bison Meatloaf with Balsamic Wild Mushroom Reduction

BBQ Spiced Salmon with Blood Orange Beurre Blanc and Fennel Citrus Relish

Sour Cream and Chive Whipped Yukon Potatoes

Campfire S'mores Bars

SONORAN

Baby Romaine, Cotija, Croutons, Chipotle Caesar Dressing

White Corn Tortilla Chips with Salsa Fresca and Salsa Verde

Roasted Corn Eloté Salad with Black Beans, Zucchini, Cotija, and Lime Mayo

Beef Barbacoa Tacos with Pico, Onions, Cilantro, and Lime

Chicken Green Chile Enchiladas with Tomatoes, Crema, and Jack Cheese

Spanish Style Rice with Tomatoes, Onion, and Cumin

Assorted Hot Sauces

Dulce de Leche Torte

HORS D'OEUVRES

*Minimum of 36 Pieces
Prices are per Piece
Choose Up To 5 Selections*

Hot

Honey Sriracha Chicken Meatballs, Sesame
Chicken Green Chile Empanada, Tomatillo Salsa
Chorizo Arepa, Manchego, Romesco Pesto
Crispy Paella Croquette, Roasted Piquillo Aioli
Southwest Crab Cake, Jalapeno Tartar Sauce
Beef Short Rib And Fontina Cheese Panini
Potato Brie And Truffle Fritter
Mini Cuban Sandwiches
Thai Peanut Chicken Sate
Spicy Peking Duck Spring Roll

Cold

Caesar Salad Deviled Egg
Fresh Strawberry And Whipped Brie, Balsamic
Pear, Bleu, Walnut, Fig Jam, Toasted Brioche
Antipasta Pick, Salumi, Mozzarella, Olive, Pepper
Smoked Prosciutto, Chevre, Raspberry, Profiterole
Scottish Salmon Lox, Blini, Salmon Roe, Dill Crème
Ahi Wonton, Sriracha, Tobiko, Cucumber, Wasabi
Smoked Trout, Potato Rosti, Horseradish, Pickled Onion
Beef Carpaccio Crostini, Truffle, Artichoke, Pecorino

PRESENTATION TABLES

Minimum 20 People

ORGANIC CRUDITES, CHIPS AND DIPS

Assorted Seasonal Heirloom Vegetables
Caramelized Onion and Goat Cheese, Pita Chips
Loaded Elote Guacamole, Tortilla Chips
Salmon Spread, Kettle Chips

LOCAL CREAMERY CHEESES

MouCo and Haystack Mountain Creamery Cheeses
Beehive® Teahive Rubbed Aged Cheddar
Dried Fruits, Honey, Candied Nuts
34 Degree Crisps, Nita Crisps, Almond Toasts
(Add Charcuterie for Additional Charge)

LOCAL CHARCUTERIE

Cured Chorizo and Calabrese Salami
Charcutnuvo Hand Made Sausages
Cornichons, Marinated Olives, Grain Mustard
Fresh Baguettes, Garlic Oil Grilled Ciabatta
(Add Creamery Cheeses for Additional Charge)

RAW BAR Per Piece

Chilled Jumbo Gulf Prawns, Alaskan King Crab
Scallop Ceviche
Horseradish Cocktail Sauce, Sauce Gribiche,
Citrus Mignonette, Fresh Lemon
36 Piece Minimum Per Selection

ASSORTED SUSHI ROLLS AND NIGIRI

Presented By Kobe An

Rolls: California or Philadelphia Per Piece
Rolls: Salmon Crunch or Spicy Tuna Crunch Per Piece
Nigiri: Tuna, Salmon or Yellowtail Per Piece
Tamari Soy Sauce, Fresh Wasabi, Pickled Ginger
**Additional Selections Available. Ask Catering Sales Manager For List*
36 Piece Minimum Per Selection

CARVING STATIONS

CEDAR PLANKED SKUNA BAY SALMON*

Fresh Dill Mustard Sauce
Pickled Onion Caper Relish
Potato Latkes
Serves 20

GINGER SOY MARINATED DUROC PORK LOIN*

Hoisin BBQ Glaze
Spicy Kim Chi
Pickled Cucumbers
Steamed Buns
Serves 20

SMOKED BARBECUE BRISKET*

Dr Pepper® BBQ Sauce
Escabeche Jalapeno Slaw
Potato Slider Buns
Serves 20

KING RANCH® ALL NATURAL BEEF TENDERLOIN*

Black Garlic-Red Wine Reduction
Arugula
Truffle Aioli
Petite Baguettes
Serves 20

COLORADO RAISED LAMB RACK*

Pomegranate Pan Sauce
Cucumber Mint Salsa
Toasted Farro Pilaf
Serves 20

*Charge per Attendant per Station

DESIGN YOUR OWN RECEPTION

*Choose One Chef-Inspired Salad, One Themed Station, and Miniature Treats
or Choose Two Themed Stations and Miniature Treats
Additional Stations are Charged per Person
Minimum 25 People*

CHEF INSPIRED SALADS

Tuscan Caesar

Roasted Tomatoes, Asiago,
Ciabatta Croutons, Crispy Capers

Balsamic Baby Spinach

Candied Walnuts, Dried Cherries,
Goat Cheese

Green Goddess Chop

Tomatoes, Corn, Green Beans,
Red Onion

THEMED STATIONS

Sliders, Sliders, Sliders

Brioche Buns and
Sweet Hawaiian Rolls

Choice of Two:

Wagyu Burgers, Impossible
Burgers, Ahi Tuna Burgers,
Grilled Buffalo Chicken

Tomato, Red Onions, Cheddar,
Bacon, Pickles, Ketchup,
Mustard, Truffle Mayo,
Arugula, Jalapenos, Soy
Ginger BBQ

Thick Cut Ranch Dusted
Potato Chips

Mac 'N Cheese Flight

Classic 5 Cheese:
Elbow Noodles, Crumbled
Cheez-It® Topping

Smoked Chicken
Green Chile, Pepper Jack,
Tortilla Crumbs

Maine Lobster
Mascarpone, Bacon, Peas,
Fresh Chives

Street Tacos

Grilled Corn and Flour Tortillas
Carne Asada Skirt Steak

Chicken Barbacoa

Jalapenos, Onions, Cotija,
Cilantro, Crema,

Pico de Gallo, Tomatillo Salsa,
Salsa Morita, Corn Tortilla
Chips

Flat Irons Grill

Venison Black Bean Chili:
Aged Cheddar, Sour Cream,
Cornbread

Bacon Wrapped Chicken
Skewers with Chipolte Glaze

Spinach And Cheese
Empanadas

Mini Bison Brats
Charred Peppers

MINIATURE TREATS

Mini Donuts

Chocolate Covered Cheesecake Pops

Assorted French Macaroons

OREO Brownies

Lemon Bars

Red Berry Opera Torte GF

PLATED DINNERS

*Choose one starter, one entrée, and one dessert. Prices are based on highest price of entrée selection.
All dinners are served with freshly brewed Lavazza® coffee and select teas, locally baked breads and cultured butter.*

Minimum 20 People

Starters

Minted Pea And Asparagus Bisque
Crème Fraîche, Pecorino Crisp

Curried Kabocha Squash Bisque
Marshmallow, Spiced Pepitas

Heirloom Tomato Salad
Burrata, Basil Pesto, Focaccia Crumbs, Watercress

Arugula And Poached Pear Salad
Fig Crostini, Haystack Chevre, Cabernet Dressing

Little Gem Caesar Salad
Pecorino, Egg Yolk, Crispy Caper, Ciabatta

Organic Baby Greens
Strawberries, Pistachios, Bleu, Champagne Vinaigrette

Desserts

Red Berry Opera Cake
Chambord® Anglaise

Black Forest Cheesecake
Brandied Cherries

Key Lime Mousse Cake
White Chocolate Decor

Dulce de Leche Carmel Cake
Horchata Crème

Hazelnut Dacquoise
Candied Orange, Ganache

Chocolate Espresso Cake
Amaretto Chantilly

Entrées

SWEET CORN POLENTA RAVIOLI Grilled Zucchini, Heirloom Tomato, Smoked Chevre, Arugula, Pepper Coulis	PAN SEARED SCOTTISH SALMON Green Pea Puree, Toasted Gnocchi, Artichoke Relish, Tarragon, Champagne
THYME AND CITRUS ROAST CHICKEN Crushed Fingerling Potatoes, Carrot Confit, Peas, Morels, Sherry Demi	MISO AND GINGER GLAZED HALIBUT Sesame Greens, Shiitake Mushrooms, Bamboo Rice, Orange Ginger Butter
CHAR GRILLED PORK RIBEYE Organic Cheddar Grits, Green Bean and Bacon Ragout, Bourbon Molasses	PEPPERED STRIPLOIN CHATEAU Horseradish Potato, Asparagus, Mushrooms, Marinated Tomato, Port Wine
COLORADO ANGUS FILET MIGNON Truffle Risotto, Garlic Spinach, Shallot Pancetta Jam, Cognac Pan Sauce	

Looking for something to 'wow' your guests? Ask about Pavlova Presented by Yours Truly Cupcakes

NARRATIVE INSPIRED DINNER BUFFET

Our narrative. inspired dinner buffet changes seasonally in order to incorporate the peak flavors of each season. We search for the best produce, humanely raised-all natural meats and sustainable seafood that our local farmers, ranchers and purveyors can provide. Your guests will experience flavors and preparations from our celebrated restaurant as well as from the Rocky Mountain region.

All dinners are served with freshly brewed Lavazza® coffee and select teas, locally baked breads and cultured butter.

Minimum 25 People

DINNER BUFFET

Chef's Soup Creation

Sourdough Bread, Cultured Butter

Baby Spinach Salad with Pears, Pomegranate, Walnuts, and Parmesan

Spiced Cauliflower and Roasted Root Vegetables, Minus 8 Vinegar, and Honey

Chicken Diablo with Cornbread Stuffing, Pepper Jack, and Piquillo Pepper Sauce

Black Angus Sirloin with Roasted Wild Mushrooms, and Cognac au Poivre Sauce

Pan Seared Blue Cobia with Crawfish Nantua Sauce, Roasted Tomatoes, and Chives

Double Roasted Red Potatoes with Harissa, Rosemary, and Garlic

Crème Brûlée with Candied Oranges and Gaufrettes

WINES

White and Rose Wines

Momo Sauvignon Blanc Marlborough, NZ
Casal Farneto 'Crisio' Verdicchio Riserva Marche, IT
Loimer Gruner Veltliner Kamptal, AT
Goldatzel Riesling Kabinett Feinherb (dry) Johannisberg, GE
Land of Saints Rosé Santa Barbara County, CA
Paolo Saracco Moscato (375ml) Moscato d'Asti, IT
Timbre Winery 'Opening Act' Chardonnay Santa Barbara County, CA
Division 'Un' Chardonnay Willamette Valley, OR
Olivier Leflaive 'Les Sétilles' Bourgogne Blanc Burgundy, FR
Chateau Montelena Chardonnay Napa Valley, CA

Sparkling Wines and Champagne

Bisol 'Jeio' Prosecco Rosé Brut , Vento, IT
Domaine Carneros Brut Carneros, CA
Schramsberg B.d.B. North Coast, CA
Gaston Chiquet Tradition Brut Champagne, FR

Red Wines

Graffito Malbec Mendoza, AR
Elderton Shiraz Barossa Valley, AU
Bacchus 'Gingers Cuvee' Pinot Noir California, US
Sierra Cantabria Crianza Tempranillo Rioja, SP
Two Mountain Winery Merlot Yakima Valley, WA
Antiquum Farm 'Juel' Pinot Noir Willamette Valley, OR
De Forville Langhe Nebbiolo Piedmont, IT
Trefethen Cabernet Sauvignon Napa Valley, CA
Produttori del Barbaresco Piedmont, IT

BAR

OPEN BAR

Priced per Person

READY TO WEAR*

Wheatley Vodka
Tanqueray Gin
Plantation 3 Star Rum
Four Roses Bourbon
Old Overholt Rye Whiskey
Bank Note Scotch Whiskey
Corazon Blanco Tequila

COUTURE*

Belvedere Vodka
Bombay Sapphire Gin
Captain Morgan Rum
Maker's Mark Bourbon
High West Double Rye Whiskey
Highland Park Magnus Scotch Whiskey
Don Julio Blanco Tequila

*Includes house and sparkling wine, craft, import, and domestic beer

HOSTED BAR

Priced per Drink

Ready to Wear Cocktails
Couture Cocktails
Wines
Cava
Prosecco Rose
Chardonnay
Sauvignon Blanc
Pinot Noir
Malbec

Domestic Beers
Coors Light
Coors Banquet
Crafted and Imported Beers
Corona
Heineken
Tivoli Helles Lager
Colorado Cider Company Grasshopp-ah Cider
Denver Beer Co. IPA

Specialty drinks and wine options available for all occasions, please ask your catering manager for suggestions.

Mixologist Required

*A fee will be charged for each mixologist for a period of up to three hours. Each additional hour is an additional charge per mixologist.
Each function requires one bar per 75 guests.*

A customary 26% taxable service charge and sales tax will be added to the prices.

CASH BAR

Priced per Drink

Ready to Wear Cocktails

Couture Cocktails

Wines

Cava

Prosecco Rose

Chardonnay

Sauvignon Blanc

Pinot Noir

Malbec

Domestic Beers

Crafted and Imported Beers

Soft Drinks

Bottled Waters

Mixologist and Cashier Required

A \$fee will be charged for each mixologist for a period of up to three hours.

Each additional hour is an additional charge per mixologist. Each function requires one bar per 75 guests.

An additional 3% city liquor tax will be charged on mixed drinks.

Cashier Fees

All cash bars of 50 people or more require a cashier. A fee will be charged for each cashier.

There is a \$250 revenue minimum per cash bar. Any shortage to this amount will be posted to the master account.

A 26% taxable service charge and sales tax will be added to the prices.

THE FINE PRINT

TAXES AND SERVICE CHARGES

All menu pricing is per person and subject to state and local taxes as well as service charges. Currently, taxes are 8% and the taxable service charge is 26%. These are subject to change.

EVENT DETAILS and GUARANTEES

All conference resumes and banquet event order details, which include menu selections and timing must be finalized at least two (2) weeks, or ten (10) business days prior to your event. To prepare properly for your event, the final guest count, also known as a “guarantee”, is due by Noon, five (5) business days prior to the event. If your event is on a Saturday or Sunday, you will have to have the final guarantees in on Monday at Noon for Saturday events and Tuesday at Noon for Sunday events. If a guarantee is not received by the Hotel, the estimated attendance outlined on the agreement will become the guarantee. The Hotel will charge for the guarantee or the actual number, whichever is greater.

EVENT SERVICE TIMES

The timing of the event is outlined on your agreement and on your event orders. Food presentation timing varies based on the meal period and the menu chosen.

The timing is outlined below:

Coffee Breaks – 30 minutes

Breakfast – 1 Hour




Lunch – 1 Hour

Dinner Buffets – 1.5 Hour

For longer service times, additional labor and food preparation may be necessary.

Please discuss your needs with our catering or conference service associate to assure proper pricing and timing.

FOOD and BEVERAGE

The selections on this banquet and catering menu are priced based on the ingredients outlined within the description. If you do not find a menu that fits your needs our catering or conference services manager would be pleased to provide you with a detailed menu proposal specifically created according to your taste and budget. Our hotel takes dietary restrictions very seriously. Gluten free,  vegetarian  and vegan  options are available. If you or anyone attending your event has any allergies or dietary restrictions, please ensure that your catering or conference services manager is made aware to assist in proper preparation. For the safety and well-being of our guests and in support of Colorado State laws no food or alcohol from the outside shall be permitted to be served in any of the Hotel's event or common area spaces. Additionally, Colorado Health Codes do not allow the removal of food or beverage from the premises.

Consumer advisory: All items are cooked to order and may be undercooked. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk for food borne illness.

THE FINE PRINT

LABOR and ADDITIONAL SERVICE FEES

To provide an exceptional experience the Hotel has a service standard for banquet and catering servers. For plated breakfast and luncheon service our server to guest ratio is one per twenty-five (1/25) for plated dinner service it is a one per twenty (1/20). Buffet service at breakfast and luncheon is one per forty (1/40) and at a buffet dinner is a one per thirty (1/30). Below, please find, the additional fees for service based on menu items chosen, or service selected or enhanced. For parties less than the minimum, a small group fee will be applied per meal period.

Chef Attendant Charged per 50 Guests or per Station

Mixologist Charged per 75 Guests

Cashier Charged per Hour • 3-Hour Minimum per Bar

Housekeeping Attendant Charged per Hour • 3-Hour Minimum

Banquet or Catering Server Charged per Hour • 4-Hour Minimum

SIGNAGE

Signage may be displayed directly outside of your meeting rooms only. The hotel reserves the right to remove signage from common areas that is not pre-approved or prepared in a professional manner. No signage is permitted in the lobby or outside the hotel.

PARKING

To provide the highest level of service to our guests, parking at the hotel is limited to valet only. Guests staying overnight will be charged the daily valet fee for overnight parking unless otherwise negotiated within your agreement. Event pricing is available at an hourly rate, please speak with your catering or conference services associate for more details.

MEETING SPACE

Our meeting space and hotel are smoke free. This is for the comfort and culinary enjoyment of the guests. Beverages are available on either a per person per hour or on a per drink consumption basis. All alcohol must be purchased through the hotel and remain on property in accordance with the state of Colorado Liquor Laws.

THE FINE PRINT

PRICES AND PAYMENT

Our culinary team focuses on the use of the finest seasonal ingredients from local, sustainable and regional purveyors. Because of this focus, some items will fluctuate in price and may not be always available. Prices on this menu are subject to change, and will be guaranteed six months prior to your event(s). To secure your event on a definite basis, the Hotel will require a non-refundable deposit at the time of reserving space. Credit card or bank certified check are our preferred method of payment. If a personal check is used, an additional two weeks must be allowed for processing and a credit card authorization must be on file as a back-up form of payment. Events booked and scheduled within 30 days of event date, will require full payment at time of contract. In the event of cancellation, a cancellation charge will be invoiced. The cancellation schedule will be outlined in your agreement. All food, beverages, and facility fees are subject to a 26% service charge and 8% sales tax. Taxes and service charges are subject to change, service charges are taxable in the State of Colorado.

SHIPPING

Please send deliveries no more than 3 days prior to your arrival date, as space is limited within the hotel. If packages arrive more than 3 days prior to arrival, additional storage fees may apply. To ensure efficient handling and storage of materials, please notify your catering or conference services manager in advance of any delivery. The first 4 boxes received under 25 lbs each, will be charged a per box handling fee.

For boxes from 26 -35 lbs, an additional per box fee will be charged. For shipments of more than 4 boxes and within the weight guidelines a surcharge of 50% respectively will be charged. If shipping pallets, or boxes of 36 lbs or greater, please call in advance to obtain costs and delivery methods, this is to ensure receipt at the hotel.

Please address all packages in the following manner:

(Client Name)/ (Group Name)

Care of (catering or convention services manager name)/ (Arrival Date)

The Jacquard Hotel & Rooftop

222 Milwaukee Street

Denver, CO 80206

Phone: 303.515.2000

PROUD PURVEYOR PARTNERSHIPS

The Jacquard Hotel & Rooftop proudly partners with the following fine purveyors that add imaginative flavor to our food and beverage program bringing style and value to the table of every celebrated event.



Established in 1895 in Torino, Italy, for over 120 years Lavazza has pursued perfection in every cup.



Classically brewed in Denver, CO. A passion for craft and flavor made from scratch.



A Colorado farm proving the best flavor comes from chickens that are healthy and free of antibiotics, hormones or steroids.

OUTDOOR EVENTS POLICY

THE JACQUARD ROOFTOP VENUE EVENTS

Sufficient indoor function space will be held for any scheduled outdoor event(s) in case weather precludes holding the event outdoors. Determinations on relocating an outdoor event due to wind, precipitation, heat or cold must be made no later than 12:00pm the day of the event in order for preparation of the alternate indoor location to be completed on a timely basis for the smooth execution of your event.

In order to ensure Food & Beverage quality and presentation, all outdoor meal events will be served "Buffet Style". If you prefer a plated meal option, please consult your Event Manager for an Indoor Location.

Any décor must be approved by the hotel. In general, anything light weight is a challenge due to any amount of wind. The hotel does not use or allow glass on the rooftop.

Hotel does provide linen-less tables. Any sit down events do require rental chairs. We are happy to work with you on selecting a chair that fits your needs.

Should you require Audio Visual Equipment for your event, INSPIRE will work with you for speakers, lighting, microphones / sound systems. If you are having entertainment, they are required to work with INSPIRE.

Vendor load in / out is one hour prior to start of event. Load out must happen the night of the event within one hour of the end. We can stage items on the southeast side, however, there is not protection from the elements.

WEATHER POLICY

Any of the following locally forecasted weather conditions will require the relocation of an outdoor event to its indoor back-up location: 30% or higher chance of precipitation, temperatures below 60 degrees or over 90 degrees, and wind gusts in excess of 15mph. Decisions will be made no less than five (5) hours prior to the scheduled start time. A client requested delay resulting in a double set up will be assessed a service charge per guaranteed guest.

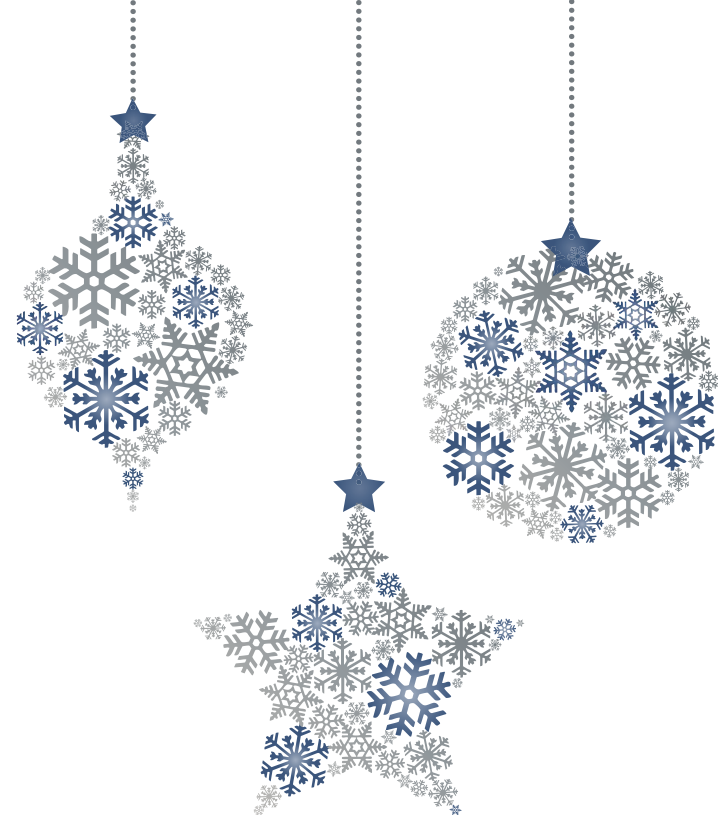
Customer Name:_____

Event Name:_____

Signature:_____

Date:_____

Quote:



HOLIDAY CARVING STATIONS

HERB ROASTED PRIME RIB*

Creamy Horseradish, Black Garlic Steak Sauce, Mini Popovers
Serves 20

HONEY GLAZED HAM*

Warm Pineapple Chutney, Red eye Gravy, Arugula Pesto
Serves 20

SMOKED ROASTED PORK LOIN*

Romesco Sauce, Honey Mustard
Serves 20

BUTTER ROASTED TURKEY BREAST*

Herb Gravy, Cranberry Aigre-Doux
Serves 20

VEGETABLE WELLINGTON*

Grilled Vegetables Wrapped in Puff Pastry
Spicy Tomato Cream, Basil Pesto
Serves 20

*An Attendant Charge per Station Applies

HOLIDAY BUFFET ADDITIONS

BRAISED BEEF SHORT RIBS

Mushroom Farro with Red Wine Demi-Glace
Sour Cherry
Serves 20

BUTTER BASTED LOBSTER TAILS

With Citrus Aioli
Spicy Crispy Carrots, Chives
Serves 20

SOUS VIDE DUCK BREAST

Multigrain Pilaf
Sweet Sherry Sauce, Pickled Shallots
Serves 20