

LUNCH & DINNER

FEES AND CHARGES

~ Please note: credit cards are not accepted for payment ~

1. USAGE FEE:

Includes use of the *Main Residence* or *Carriage House* and use of our glassware, dishware, Flatware, banquet tables & chairs, standard linen quantity, and an on-site event captain.

Non-profit Organizations & Government Agencies (You must provide your non-profit tax identification number)

	Tuesday through mid-day Friday	Mid-day Friday through Saturday evening
0-50 guests	\$300	\$600
51 + guests	\$450	\$900

Corporate and Personal

	Tuesday through mid-day Friday	Mid-day Friday through Saturday evening
0-50 guests	\$600	\$1,200
51 + guests	\$900	\$1,800

2. LABOR, SERVICE, AND NON-ALCOHOLIC BEVERAGE, PER GUEST: \$13.50

3. LABOR: PRE-DINNER RECEPTION SERVING FOOD OR BEVERAGE, PER GUEST: \$ 3.50

4. SECURITY CHARGES:

- Administrative Fee: \$50.83
- State Trooper hourly rate (two hour minimum): \$80.33

5. PER GUEST FOOD PRICES ARE FOUND ON THE FOLLOWING PAGES.

- PLEASE NOTE: You will be billed directly by the caterer for the food and this payment is due the day of your event.

6. MISCELLANEOUS FEES AND CHARGES WHICH MAY APPLY:

Holiday and Holiday Weekend surcharge	\$500.00
Additional event time, per hour	\$125.00
Additional set-up time, per half hour	\$ 75.00
47" LCD TV	\$175.00
DVD Player	\$ 25.00
Multimedia Projector	\$ 75.00
Lectern, Microphone	\$ 50.00 - 150.00
Conference Phone	\$ 25.00
Piano Rental	\$125.00
Cake Cutting & Service Charge	\$100.00
Formal Coat Check	\$100.00
Tablecloths, beyond standard set-up	\$10.00 each

The Governor's Residence at the Boettcher Mansion 2020

Gf- gluten free, V- vegan

-----Side Salads-----

- Market Garden Salad** 6 Gf, V
mixed greens, seasonal vegetables, vinaigrette / creamy herb
- Caesar Salad** 6
romaine, garlic crouton, tomato, parmesan, lemon garlic dressing
- Pacific Coast Salad** 7 Gf, V
pea shoots, napa cabbage, carrots, radishes, scallions, ginger sesame dressing
- Bistro Salad** 8 gf
baby greens, candied walnuts, dried cherries, chevre, champagne vinaigrette

-----Entrees-----

-----Sea-----

- Nicoise Salad** 24 gf **Chardonnay**
mixed greens, grilled fish, fingerling potatoes, haricot vert, tomatoes, olives, egg, caper vinaigrette
- Seared Salmon Fillet** 26 gf **Chardonnay**
tomato ginger sauce, scallions, jasmine rice, seasonal vegetables
- Ginger Shrimp** 26 **Riesling**
soba noodle salad, wasabi peas, seasonal vegetables
- Alamosa Striped Bass** 30 **Riesling**
lemon herb sauce, whole grain pilaf, seasonal vegetables

-----Garden-----

- Boulder Salad** 20 Gf, V **Chardonnay**
kale, spinach, quinoa, black beans, red peppers, avocado, pepitas, citrus vinaigrette
- Summer Squash Roll** 18 **Sauvignon Blanc**
roasted veggies, boursin, white beans, whole grain pilaf
- Seasonal Pasta** 18 **Pinot Grigio**
white wine herb sauce, white beans, pine nuts, vegetables, parmesan

Gratuity Not Included

Customized Menus Available

----Air----

Chicken Caesar Salad	17		Chardonnay
romaine, chicken breast, parmesan, tomato, croutons, caesar dressing			
BBQ Chicken	18	gf	Shiraz
smoked chicken thigh, potato salad, mixed baked beans, pickled vegetable			
Chopped Chicken Salad	20	gf	Pinot Noir
mixed greens, chicken, bacon, goat cheese, kalamata, avocado, tomato, red wine vinaigrette			
Mediterranean Chicken	22		Pinot Grigio
tomato, farmers cheese, pesto, couscous, seasonal vegetables			
Madeira Braised Chicken	22	gf	Rioja
roasted garlic mashed potatoes, seasonal vegetables			

----Land----

Bacon Pork Tenderloin	24	gf	Pinot Noir
mustard cream sauce, wilted greens, brown rice, seasonal vegetables			
Smoked Pork Loin Chop	24	gf	Merlot
apple horseradish slaw, herb roasted fingerlings, seasonal vegetables			
Grilled Shoulder Tender	24	gf	Malbec
chimichurri sauce, onion fries, polenta, seasonal vegetables			
Ropa Vieja	26	gf	Barbera
tomato pepper sauce, olives, black beans, rice, seasonal vegetables			
High Point Bison	26-42	gf	Shiraz
various cuts depending on availability roasted sweet pepper sauce, toasted pepitas, sage polenta, seasonal vegetables			
Colorado Lamb Chops	38	gf	Cabernet Sauvignon
lemon garlic yogurt sauce, roasted fingerlings, seasonal vegetables			
Beef Tenderloin	40	gf	Cabernet Sauvignon
peppercorn crust, mushroom butter sauce, sweet potato mash, seasonal vegetables			

Gratuity Not Included

Customized Menus Available

-----Dessert-----

Fresh Fruit	6	gf	seasonal fruit, greek yogurt, honey
Fruit Cobbler Cake	6		seasonal fruit, vanilla ice cream
Chocolate Pecan Pie	7		pecans, chocolate, creme anglaise
Crostata	8		seasonal fruit, orange cornmeal crust, pastry cream
Baklava	8		Walnuts, pepitas, pistachios, sorbet, citrus syrup
Flourless Chocolate Cake	8	gf	chocolate cake, fruit coulis, whipped cream
Tropical Carrot Cake	8	gf	ginger, carrot, macadamia nut, coconut cream cheese frosting