



ST JULIEN  
BOULDER'S HOTEL & SPA

# BANQUET MENU



2  
BREAKFAST

6  
BREAK

8  
LUNCH

15  
RECEPTION

21  
DINNER

28  
BEVERAGE

30  
POLICIES

Please add a taxable 20% service charge & current sales tax to prices. Menus & pricing are subject to change.

# Breakfast

## CONTINENTAL BREAKFAST BUFFETS

Breakfast Buffets must be ordered for the entire group.  
Pricing is based on 90 minutes of service. Add \$3 per guest for each additional 30 minutes.

### Classic Continental :: \$37 per guest

- Sliced Seasonal Fresh Fruits & Berries
- Assorted Breakfast Pastries
- Assortment of Greek Yogurt and Regular Yogurt, Plain & Flavored
- House-Made Granola
- Assorted Breakfast Cereals with Skim, Whole & Soy Milk
- Orange Juice & Cranberry Juice
- St Julien Downtown Blend, OZO Coffee Company, Boulder, CO
- Tazo Teas

### Boulder Blend Continental :: \$41 per guest

- Assorted Moe's Bagel Bar  
Smoked Salmon, Red Onions, Sliced Tomatoes, Capers, Dill,  
Plain & Flavored Cream Cheese, Butter & Preserves
- Assortment of Greek Yogurt and Regular Yogurt, Plain & Flavored
- House-Made Granola
- Hard Boiled Eggs
- Sliced Seasonal Fresh Fruits & Berries
- Orange Juice & Cranberry Juice
- St Julien Downtown Blend, OZO Coffee Company, Boulder, CO
- Tazo Teas



Please add a taxable 20% service charge & current sales tax to prices. Menus & pricing are subject to change.



# Breakfast

## BREAKFAST BUFFETS

Breakfast Buffets must be ordered for the entire group. Menus must have a minimum guarantee of 20 guests. Pricing is based on 90 minutes of service. Add \$3 per guest for each additional 30 minutes.

### Breakfast on the Rocks :: \$49 per guest

#### Eggs (select one)

- Scrambled Eggs with Fine Herbs
- Denver Frittata
- Spinach & Swiss Cheese Frittata
- Roasted Red Pepper & Fresh Herb Frittata
- Sun Dried Tomato & Goat Cheese Frittata

#### Breakfast Meats (select two)

- Applewood Smoked Bacon
- Traditional Pork Sausage
- Hatch Chile Chicken Sausage
- Grilled Ham Steak
- Turkey Sausage Pattie

#### Waffles, French Toast or Oatmeal (select one)

- Pearl Sugar Waffles with Seasonal Berries  
Seasonal Fruit Compote, Pure Maple Syrup, Butter & Whipped Cream
- Brioche French Toast with Cinnamon & Bailey's Liqueur Seasonal Fruit Compote,  
Pure Maple Syrup, Butter & Whipped Cream
- Organic Steel-Cut Oatmeal  
Dried Fruits, Chopped Nuts, Brown Sugar, Cinnamon,  
Skim, Whole & Soy Milk

#### St Julien Breakfast Potatoes

#### Sliced Seasonal Fresh Fruits & Berries

#### Assortment of Greek Yogurt and Regular Yogurt, Plain & Flavored

#### House-Made Granola

#### Assorted Bagels

#### Plain & Flavored Cream Cheese

#### Butter & Preserves

#### Orange Juice & Cranberry Juice

#### St Julien Downtown Blend, OZO Coffee Company, Boulder, CO

#### Tazo Teas



Please add a taxable 20% service charge & current sales tax to prices. Menus & pricing are subject to change.

# Breakfast

## BUFFET ENHANCEMENTS

Enhancements are only available in addition to one of our Breakfast Buffets. Per guest Buffet Enhancements must be ordered for the entire group. Pricing is based on 90 minutes of service. Add \$3 per guest for each additional 30 minutes.

### Breakfast Sandwich (select one) :: \$10 per guest

- Croissant Sandwich with Bacon, Egg & Cheese
- English Muffin Sandwich with Bacon, Egg & Cheese

### Breakfast Burrito :: \$10 per guest

- Sausage, Egg, Potatoes, Cheese, Pico de Gallo & Roasted Tomato Salsa

### Farm Fresh Scrambled Eggs with Fine Herbs :: \$9 per guest

### Avocado Toast Bar :: \$17 per guest

- Pickled Onions, House Salsa, Sliced Tomato, Sliced Radish, Everything Bagel Seasoning

### Scrambled Organic Tofu :: \$9 per guest

- Mushrooms, Spinach, Tomatoes, Asparagus, Bell Peppers, Chipotle Aioli & Toasted Naan Bread

### Organic Steel-Cut Oatmeal :: \$8 per guest

- Dried Fruits, Chopped Nuts, Brown Sugar, Cinnamon, Skim, Whole & Soy Milk

### Breakfast Meats (select one) :: \$7 per guest

- Applewood Smoked Bacon
- Traditional Pork Sausage
- Hatch Chile Chicken Sausage
- Grilled Ham Steak
- Turkey Sausage Pattie

### Overnight Quinoa :: \$11 per guest

- Banana, Almond Milk, Honey and Chia Seeds

## ACTION STATIONS

A Chef Attendant is required for every 50 guests at \$165 per Attendant.

### Omelets Made to Order :: \$22 per guest

- Selection of Whole Eggs & Egg Whites
- Ham, Bacon, Chorizo Sausage, Wild Mushrooms, Sweet Bell Peppers, Green Onions, Jalapenos, Spinach, Asparagus, Tomatoes, Cheeses & Diced Onions



Please add a taxable 20% service charge & current sales tax to prices. Menus & pricing are subject to change.

# Breakfast

## PLATED BREAKFASTS

\$41 per guest

One menu selection for the entire group. Pastries and Fruit will be served as first course.

### Plated Breakfasts are served with:

- Sliced Seasonal Fresh Fruit & Berries
- Basket of Assorted Breakfast Pastries with Butter & Preserves
- Orange Juice
- St Julien Downtown Blend, OZO Coffee Company, Boulder, CO
- Tazo Teas

### Breakfast Meats (select one)

- Applewood Smoked Bacon
- Traditional Pork Sausage

### Entrée (select one)

- Sun Dried Tomato and Goat Cheese Frittata
- Grilled Tomato and Spinach Florentine Benedict
- Traditional Quiche Lorraine



Please add a taxable 20% service charge & current sales tax to prices. Menus & pricing are subject to change.

## THEME BREAKS

Theme breaks must be ordered for the entire group. Pricing is based on 30 minutes of service. Add \$2 per guest for each additional 30 minutes.

### Boulder Superfood :: \$24 per guest

- House-Made Fruit, Nut & Oat Bar, Banana Spice Cookies, Granny Smith Apple Chips & Kale Chia Smoothie

### Health Nut :: \$21 per guest

- Yogurt Covered Raisins, Almonds, Fresh Fruit Kabobs with Honey Yogurt Dip, Assorted Kombucha

### Going Green :: \$21 per guest

- Green Apples with Caramel Dip, Zucchini Bread, Banana Bread, Celery with Peanut Butter, Izze Sparkling Apple Juice

### Make-a-Mix :: \$22 per guest

Guests create their own trail mix from assorted items, such as:

- Granola, Peanuts, Toasted Almonds, Dried Fruits, Cashews, Golden Raisins, Wasabi Peas, Pretzels, Dark Chocolate Chips, Chocolate Covered Espresso Beans & Assorted Izze Sparkling Juice

### Backpacker's Bounty :: \$21 per guest

- Energy Bars, House-Made Beef Jerky, Mountain Munchie Mix, Orange Wedges, Mini Peanut Butter & Jelly Sandwiches on Whole-Grain Bread & Honest Tea Honey Green Tea

### After School :: \$22 per guest

- House-Made Peanut Butter Blast Brownie and Oatmeal Cream Pies, Smucker's Uncrustables, Goldfish Crackers, Lemonade

### Build your Own Parfait :: \$21 per guest

- Greek Yogurt, Mixed Berries, House-Made Granola, CO Honey, Seasonal Fruit, Chia Seeds, Banana. Sub Acai for Yogurt +\$3

### Time For Happy Hour :: \$26 per guest

- Potato Chips, Tortilla Chips, Onion Dip, Guacamole, Roasted Tomato Hummus
- Colorado Micro Brew Beers, St Julien House Chardonnay & Cabernet Sauvignon (2 drinks per person)

### 7th Inning Stretch :: \$21 per guest

- Warm Pretzels with Cheese Dip & Assorted Mustards, Fresh Popcorn, Assorted Candy Bars, Lemonade & Iced Tea



Please add a taxable 20% service charge & current sales tax to prices. Menus & pricing are subject to change.



## A LA CARTE BREAK ITEMS

Items with per guest pricing must be ordered for the entire group. Per guest pricing is based on 30 minutes of service. Add \$2 per guest for each additional 30 minutes.

## BEVERAGES

Assorted Soft Drinks :: \$6 each

Still Recycled Aluminum Bottled Water :: \$6 each

Sparkling Bottled Water :: \$6 each

Vitamin Water :: \$7 each

Assorted Izze Sparkling Juice :: \$7 each

Honest Tea :: \$7 each

Tropicana Bottled Juices & V8 Juice :: \$7 each

Red Bull :: \$7.50 each

Assorted Kombucha :: \$9.50 each

OZO Cold Brew Coffee :: \$7.50 each

Lemonade & Iced Tea :: \$63 per gallon

St Julien Downtown Blend, OZO Coffee Company, Boulder, CO,  
Tazo Teas :: \$95 per gallon

## HEALTHY

Whole Fresh Fruits :: \$54 per dozen

Sliced Seasonal Fresh Fruits & Berries :: \$11 per guest

Greek and Assorted Yogurts with House-Made Granola :: \$7.50 each

Assorted Bobo's Oat Bars :: \$8.50 each

Assorted Energy Bars :: \$6 each

Assorted Breakfast Pastries :: \$65 per dozen

Breakfast Breads, Zucchini & Banana Nut :: \$65 per dozen

Garden Vegetable Crudités :: \$18 per guest

- Balsamic Vinaigrette, Blue Cheese & Ranch Dips

Domestic & Imported Cheeses :: \$20 per guest

- Assorted Crackers & Fruit Garnish

Roasted Tomato Hummus, Pita Chips, Carrots & Cucumbers :: \$12 per guest

## SWEET & SALTY

Assorted Nuts :: \$7 per guest

Tortilla Chips with Guacamole & Salsa :: \$8.50 per guest

Fresh Popped Popcorn :: \$6.50 per guest

- Chef's Choice of 3 Popcorn Flavors

Individual Bags of Pretzels & Gourmet Potato Chips :: \$6.50 each

Mixed Selection of Candy Bars & Granola Bars :: \$6 each

Raspberry Almond Bars :: \$63 per dozen

Double Chocolate Brownies :: \$63 per dozen

Fresh Baked Cookies :: \$63 per dozen

- Chocolate Chip, Snickerdoodle & Oatmeal Raisin

Triple Chocolate Cookies :: \$63 per dozen

PB & J Bars :: \$63 per dozen

Please add a taxable 20% service charge & current sales tax to prices. Menus & pricing are subject to change.



## Lunch

### LUNCH BUFFETS

Lunch Buffets must be ordered for the entire group. Menus must have a minimum guarantee of 20 guests. Pricing is based on 90 minutes of service. Add \$3 per guest for each additional 30 minutes.

### OFF THE GRILL :: \$61 per guest

#### Soup of the Day

#### Mixed Greens Salad

- Carrot, Cucumber, Tomato, Balsamic & Italian Vinaigrette

#### Red Bliss Potato Salad

- Chopped Eggs, Celery, Scallions & Sour Cream Mustard Dressing

#### 5 Pepper Rubbed Prime Angus Beef

- House Roasted Peppers & Grilled Onions

#### Grilled All-Natural Chicken

- Chipotle Barbecue Sauce & Grilled Asparagus

#### Maple Soy Grilled Salmon

- Grilled Red Onion, Ginger Zucchini & Sweet Chili Glaze

#### Quinoa & Kale Stuffed Portobello Mushroom

- Roasted Garlic & Rosemary Tomato Sauce

#### Freshly Baked Breads with Butter

#### Texas Chocolate Sheet Cake

#### Fruit Gelee

#### Iced Tea

### MEDITERRANEAN MEDLEY :: \$58 per guest

#### Caesar Salad

- Young Hearts of Romaine, Focaccia Croutons, Parmigiano Reggiano Cheese & Traditional Caesar Dressing

#### Mediterranean Chop Salad

- Feta Cheese, Kalamata Olives, Spinach, Cucumbers, Grape Tomatoes, Roasted Red Peppers, Chickpeas & Red Wine Vinaigrette

#### Citrus & Red Pepper Tender Beef Shoulder

- Marinated Artichokes & Salsa Verde

#### Grilled Marinated Mahi Mahi

- Grilled Asparagus, Lemon & Roasted Garlic Vinaigrette

#### Grilled All-Natural Chicken Breast

- Caramelized Onions, Spinach & Tomato Capers Relish

#### Falafel Bowl

- Brown Rice, Spinach, Red Onion, Cabbage & Tahini Vinaigrette

#### Freshly Baked Breads with Butter

#### Baklava Cookies

#### Lemon Olive Oil Cake

#### Iced Tea

Please add a taxable 20% service charge & current sales tax to prices. Menus & pricing are subject to change.

## LUNCH BUFFETS

### BOWL-DER BOULDER :: \$58 per guest

#### Bases:

- Colorado Quinoa
- Local Sourced Greens Mix
- Hemp Heart Tabouli

#### Proteins:

- Grilled Chicken Breast
- Yaki Salmon
- Chipotle Lime Skirt Steak
- Chef's Choice Vegan Selection

#### Cold Toppings:

- Avocado, Tomato, Cucumber, Olives, Pickled Onions, Almonds, Pepitas, Scallions, Shaved Carrots, Sprouts

#### Hot Toppings:

- Roasted Sweet Potato, Mixed Vegetables

#### Dressings:

- Chimichurri, Tzatziki, Sesame Ginger Vinaigrette, Cilantro Lime Tahini Vinaigrette

#### Chia Pudding

#### Seasonal Panna Cotta

#### Iced Tea

### TRIPLE B'S BOULDER BURGER BAR :: \$58 per guest

#### Shaved Vegetable Slaw

- Carrots, Cabbage, Brussels, Kale, Broccoli, Kohlrabi

#### Mixed Greens Salad

- Cucumber, Chickpeas, Pickled Onion, Balsamic Vinaigrette

#### Angus Rocky Mountain Blend Beef Burger

#### Red Bird Marinated Chicken Breast

#### Impossible Vegan Patties

#### Sweet Potato Tots

#### Sesame & Ciabatta Buns

#### Lettuce, Tomato, Onions, Pickles, Cheddar, Swiss, Provolon

#### Ketchup, Mayonnaise, Mustard, Sriracha Aioli

#### Ganache Brownies

#### Chocolate Chip Buckwheat Cookies

#### Iced Tea



Please add a taxable 20% service charge & current sales tax to prices. Menus & pricing are subject to change.

## LUNCH BUFFETS

### JILL'S PANINI :: \$58 per guest

#### Garden Salad

- Carrots, Cucumber, Pear Tomatoes & Balsamic Vinaigrette

#### Antipasti Salad

- Marinated Artichokes, Grilled Asparagus, Roasted Peppers, Spinach & Lemon Oregano Vinaigrette

#### Shaved Roast Beef Sandwich

- Caramelized Onions, Spinach & Goat Cheese, Aioli on Ciabatta Bread

#### Caprese Cauliflower Flatbread

- Tomato, Basil & Aged Balsamic Vinegar

#### Tuscan Focaccia Panini

- Capricola, Prosciutto, Provolone, Arugula & Sundried Tomato Pesto

#### Grilled Chicken Wrap

- Tomato, Fontina Cheese & Roasted Garlic Aioli

#### House-Made Spicy Potato Chips

#### Lemon Ricotta Cookies

#### Biscotti

#### Iced Tea

### SOUTHWESTERN :: \$61 per guest

#### Chicken Tortilla Soup

- Slow Braised Chicken, Scallions, Cilantro, Cheddar Cheese & Tortilla Strips

#### Southwestern Chopped Salad

- Black Beans, Corn, Avocado, Grape Tomatoes, Crispy Tortilla Strips & Cilantro Lime Vinaigrette

#### Chicken & Beef Fajitas

- Roasted Peppers & Onions, Sour Cream, Guacamole, Salsa & Cheddar Cheese

#### Chicken or Vegetarian Enchiladas (choose one)

- Grilled Chicken or Vegetables, Queso Asadero, Corn Tortillas, Green Chile & Salsa Rojo

#### Spanish Rice

#### Warm Flour Tortillas

#### Tortilla Chips

#### Roasted Tomato Salsa & Guacamole

#### Churros

#### Mexican Wedding Cookies

#### Iced Tea

Please add a taxable 20% service charge & current sales tax to prices. Menus & pricing are subject to change.

## Lunch

### LUNCH BUFFETS

#### DOWNTOWN DELI :: \$51 per guest

Soup of the Day

Chickpea Salad

- Tomatoes, Cucumbers, Red Onion, Cilantro & Mint Vinaigrette

Fresh Garden Salad

- Carrots, Cucumbers, Pear Tomatoes, Balsamic Dressing & Blue Cheese Dressing

Platter Presentation:

- Roasted Sirloin of Beef, Smoked Turkey, Black Forest Ham, Genoa Salami, Provolone, Sharp Cheddar, Swiss & Pepper Jack Cheeses

Selection of Grilled Vegetables

Curried Chicken Salad

- Dried Apricots & Toasted Sunflower Seeds

Freshly Baked Breads & Rolls with Butter

Mayonnaise & Dijon Mustard

Sliced Tomatoes, Lettuce, Red Onions & Pickles

House-Made Potato Chips & Terra Chips

Carrot Cake with Cream Cheese Icing

Sliced Fresh Fruit with Berries

Iced Tea



Please add a taxable 20% service charge & current sales tax to prices. Menus & pricing are subject to change.



## Lunch.

### PLATED LUNCHESES

Minimum 2 course selections required for plated lunch. Select up to 2 entrees and provide counts for each entree by 11am 3 business days prior to event.

Plated Lunch Entrees Served with Freshly Baked Breads & Butter,  
St Julien Downtown Blend, OZO Coffee Company, Boulder, CO,  
Tazo Tea & Iced Tea

### SOUPS (select one)

#### French Onion :: \$12 per guest

- Gruyere Cheese Crust

#### Seasonal Vegetable Minestrone :: \$12 per guest

- Arugula Pesto & Parmigiano Reggiano Cheese

#### Roasted Tomato Basil :: \$11 per guest

- Goat Cheese Crostini

#### Seasonal Gazpacho :: \$13 per guest

- Cilantro, Tomato & Jalapeno
- Add Seasoned Jumbo Crab Meat for \$3 per guest

### SALADS (select one)

#### Local Goat Cheese & Baby Greens :: \$14 per guest

- Santa Maria Mixed Greens, Strawberries, Avocado, Toasted Walnuts, Haystack Mountain Goat Cheese & Champagne Vinaigrette

#### Caprese :: \$12 per guest

- Sliced Ripe Tomatoes, Buffalo Mozzarella, Red Onion, Pine Nuts, Basil, Aged Balsamic Vinegar & Extra Virgin Olive Oil

#### Classic Caesar :: \$12 per guest

- Young Hearts of Romaine, Focaccia Croutons, Parmigiano Reggiano Cheese & Traditional Caesar Dressing

#### Garden Salad :: \$11 per guest

- Variety of Greens, Carrots, Cucumbers, Pear Tomatoes & Balsamic Dressing



Please add a taxable 20% service charge & current sales tax to prices. Menus & pricing are subject to change.

## PLATED LUNCHES

### ENTREES (select up to two)

Grilled All Natural Manhattan NY Strip :: \$40 per guest

- Roasted Garlic & Scallion Mash Potatoes, Broccolini & Sauce Au Poivre

Free Range Chicken Breast :: \$37 per guest

- Red Bliss Sour Cream & Chived Smashed Potato, Honey Glazed Carrots & Roasted Onion Balsamic Glaze

Cedar Plank Salmon :: \$38 per guest

- Horseradish Potato Cake, Sesame Broccoli, Sweet & Sour Orange Ginger Glaze

Roasted Pumpkin Gnocchi :: \$36 per guest

- Parmesan Cheese & Sage Brown Butter Sauce

Amaranth, Corn and Cilantro Fritters :: \$36 per guest

- House Roasted Tomato Salsa, Smoked Paprika Oil, Black Beans & Rice

Chop Salad :: \$36 per guest

- House Smoked Salmon Filet or Grilled Chicken Breast (select one)
- Bacon, Scallions, Peas, Carrots, Chopped Egg, Crumbled Blue Cheese & Celery Seed Dressing

Yaki-Soba Noodle Salad :: \$36 per guest

- Cucumber, Carrot, Ginger, Sesame Soy Vinaigrette, Scallions & Crispy Won Tons

### DESSERTS (select one)

Flourless Chocolate Cake, Whipped Chocolate Ganache :: \$12 per guest

Carrot Cake :: \$12 per guest

- Roasted Pineapple, White Chocolate Mousse

Seasonal Fruit Galette, Caramel Sauce :: \$12 per guest

Strawberry Lemon Meringue, Mint Sauce :: \$12 per guest



Please add a taxable 20% service charge & current sales tax to prices. Menus & pricing are subject to change.

## Lunch.

### BOXED LUNCHES

\$47 per guest

Boxed Lunches are only available for group departure day or for off-site activities. Select up to 3 sandwich choices. Minimum of 10 sandwiches required per selection.

All Boxed Lunches Served with:

- Israeli Couscous Salad with Almonds, Dried Fruits & Parsley
- Individual Bag of Chips
- Whole Fresh Fruit
- Fresh Baked Chocolate Chip Cookie or Chocolate Chunk Brownie
- Still Bottled Water
- Mayonnaise & Mustard on the side

#### Turkey Club

- Smoked Turkey Breast, Applewood Smoked Bacon, Avocado & Vine-ripened Tomatoes, Focaccia Bread  
(Gluten Free Bread Option Available for Turkey Club)

#### Roast Beef

- Thin-sliced Roast Sirloin of Beef, Marinated Red Onions, Roasted Red Peppers & Provolone Cheese, Brioche Bun

#### Maple Ham

- Smoked Maple Ham, Crisp Leaf Lettuce, Fresh Plum Tomatoes & Swiss Cheese, Marble Rye Bread

#### Vegetarian

- Grilled Portobello Mushroom, Roasted Red Peppers, Sprouts, Basil Pesto & Fresh Mozzarella Cheese, Grilled Flatbread  
(Gluten Free Bread Option Available for Vegetarian)



Please add a taxable 20% service charge & current sales tax to prices. Menus & pricing are subject to change.



# Reception

## RECEPTION HORS D'OEUVRES

All hors d'oeuvres prices are per dozen. A minimum order of two dozen per selection is required. All reception hors d'oeuvres are tray passed unless otherwise specified.

### CHILLED HORS D'OEUVRES

- Sesame Fried Apple Chips with Crab Salad :: \$83
- Spicy Tuna Tartare on Wonton Chip :: \$83
- Five-Pepper Rubbed Beef Tenderloin, Sourdough Crostini, Horseradish Cream Sauce :: \$83
- House-Made Duck Prosciutto Wrapped Asparagus Tips, Boursin Cheese :: \$83
- Jumbo Shrimp, Spicy Cocktail Sauce :: \$83
- Tomato Tartare, Castelvetrano Olives, Toasted Baguette, Red Wine Shallot Vinaigrette :: \$77
- Deviled Egg Toast, Sourdough Crostini, Truffle Caviar :: \$77
- Bruschetta with Fresh Tomato & Basil :: \$77
- Lemon and Dill Hummus in Cucumber Cup, Piquillo Pepper Relish :: \$77
- Peppadew Peppers Stuffed with Herbed Haystack Goat Cheese :: \$77

### HOT HORS D'OEUVRES

- Bacon Wrapped Scallops, Red Pepper Jam :: \$91
- Mini Lump Crab Cakes, Smokey Roulade :: \$83
- Lobster & Asparagus Mini Quiche :: \$83
- Bacon Wrapped Dates Stuffed with Chorizo :: \$83
- Prosciutto, Goat Cheese & Fig with Balsamic Reduction :: \$83
- Mini Beef Wellington, Rosemary Beef Demi :: \$77
- Toasted Brie, Pear & Walnut in Phyllo Cup, St Julien Honey :: \$77
- Brussels Brochette, Spiced Local Honey :: \$77
- Artichoke & Boursin Beignet :: \$77
- Spanakopita, Spinach & Feta Cheese in Phyllo :: \$77
- Parmesan Asparagus Mini Quiche :: \$77
- Jill's Tots with Truffle Aioli & Parmesan :: \$77



Please add a taxable 20% service charge & current sales tax to prices. Menus & pricing are subject to change.



# Reception

## RECEPTION STATIONS

Per guest selections must be ordered for the entire group. Pricing based on 2 hours of service. Add \$4 per guest for each additional 30 minutes. Some stations require chef/carving attendant for every 50 guests at \$165 per attendant.

### Classic Chilled Seafood :: \$42 per guest

- Jumbo Shrimp Poached in a White Wine Court Bouillon
- Alaskan King Crab Legs
- Pacific Oysters
- Cherrystone Clams
- House-Cured & Smoked Salmon
- Cocktail Sauce, Red Wine Mignonette & Lemon Wedges

### Folsom Fondue Station :: \$27 per guest

- Gruyere & Kirsh
- Chorizo & Roasted Corn
- Spinach & Artichoke
- French Baguette, Tortilla Chips, Pita Chips, Assorted Crudité

### The Mediterranean :: \$27 per guest

- Cured Italian Meats
- Seasonal Balsamic Grilled Vegetables
- Caprese Salad
- Crispy Artichokes
- Black Olive Tapenade
- Roasted Garlic & Red Pepper Hummus
- Spiced Kalamata Olives
- Toasted Crostini with Extra Virgin Olive Oil



Please add a taxable 20% service charge & current sales tax to prices. Menus & pricing are subject to change.

## RECEPTION STATIONS

Per guest selections must be ordered for the entire group. Pricing based on 2 hours of service. Add \$4 per guest for each additional 30 minutes. Some stations require chef/carving attendant for every 50 guests at \$165 per attendant.

### The Big Mini Bar :: \$37 per guest

Build your Own Gourmet Sliders (select three)

- Seared Salmon
- Kobe Beef
- BBQ Braised Pork
- Oven-Roasted Turkey
- Grilled Portobello Mushroom
- Buffalo Chicken
- Chicken Parmesan
- Italian Meatball

Bacon, Tomato, Caramelized Onion, Sautéed Mushroom, Chipotle Aioli, Guacamole, Bourbon BBQ Sauce, Smoked Cheddar, Gruyere, Brie

### Walnut Street Taqueria :: \$37 per guest

- Grilled Salmon or Mahi (select one)
- Pulled Chicken
- Pork Pibil
- Grilled Vegetables

Pico de Gallo, Tomatillo Salsa Verde, Sour Cream, Asadero Cheese, Jalapenos, Tomatoes, Shredded Lettuce, Radish, Seasonal Vegetables

Corn & Flour Tortillas

### Teriyaki Bowl :: \$37 per guest

Chef Attendant Optional. If Action Station Requested, One Chef Attendant required for every 50 guests at \$165 per Attendant.

White Sticky Rice & Brown Rice

Select Three

- All Natural Chicken Breast
- Grilled Skirt Steak
- Sustainable Farmed Atlantic Salmon
- Grilled Tofu
- Pork Tenderloin

Steamed Broccoli, Pickled Red Onion, Grilled Pineapple, Carrot Ribbons, Edamame, Avocado, Quick Pickled Cucumbers

Sweet Chili, Hot Chili, Ponzu, Sesame Seeds

Please add a taxable 20% service charge & current sales tax to prices. Menus & pricing are subject to change.

# Reception

## RECEPTION STATIONS

### Light & Leafy :: \$25 per guest

Mixed Baby Greens, Spinach & Crisp Romaine Lettuce with topping selections to include:

- Chopped Eggs, Sliced Grilled Chicken, Carrots, Cucumbers, Garden Fresh Tomatoes, Sliced Olives, Green Peas, Red Onions, Blue Cheese Crumbles, Parmigiano Cheese, Seasoned Croutons, Sunflower Seeds & Fresh Crumbled Bacon
- Citrus Vinaigrette, Classic Caesar Dressing, Blue Cheese Dressing & Balsamic Vinaigrette
- Assorted Artisan Breads, Rolls & Whipped Butter

### Charcuterie :: \$25 per guest

- Selection of Regional and International Charcuterie and Cheeses  
Assorted Mustards, Cornichons, Quince Paste & Grilled Baguette

### Domestic & Imported Cheeses :: \$22 per guest

- Assorted Crackers, Sliced French Bread & Fruit Garnish

### Garden Vegetable Crudites :: \$18 per guest

- Balsamic Vinaigrette, Blue Cheese Dip & Roasted Tomato Hummus



Please add a taxable 20% service charge & current sales tax to prices. Menus & pricing are subject to change.

## CARVING IT UP

Per guest selections must be ordered for the entire group. Pricing based on 2 hours of service. Add \$4 per guest for each additional 30 minutes. Carving attendant is required for every 50 guests at \$165 per attendant.

### Prime Filet Mignon of Beef :: \$32 per guest

- Sauce Bordelaise

### Herb Roasted Prime Rib of Beef :: \$31 per guest

- Au Jus, Horseradish Cream

### Cider Brined Bone-in Duroc Pork Loin :: \$24 per guest

- Apple Dijon Jus

### Salmon en Croute :: \$26 per guest

- Scallop Mousse, Dill Creme Fraiche

### Roasted Turkey :: \$21 per guest

- Gravy, Cranberry Relish

### Spiral Cut River Bear Ham :: \$25 per guest

- Big B's Cider Glaze

### Optional Sides :: \$8 per guest, per side

- Three-Cheese Gratin Potatoes
- Roasted Garlic Yukon Gold Mashed Potatoes
- Maple Bourbon Sweet Potatoes
- White Cheddar Macaroni and Cheese
- Herbed Wild Rice Pilaf
- Seasonal Vegetables
- Lemon & Roasted Garlic Asparagus
- Honey Glazed Carrots
- Crispy Spiced Brussels Sprouts



Please add a taxable 20% service charge & current sales tax to prices. Menus & pricing are subject to change.



### DESSERT STATION

Per guest selections must be ordered for the entire group. Pricing based on 2 hours of service. Add \$4 per guest for each additional 30 minutes. Some stations require chef/carving attendant for every 50 guests at \$165 per attendant.

#### Sweet Tooth :: \$24 per guest (select four)

- Chocolate Pot de Crème
- Seasonal Panna Cotta
- Valrhona Chocolate Truffle and Chocolate Bon Bon
- Seasonal Fruit Cobbler
- Yuzu Meringue Tartlet
- Mini Cupcakes
- Babka

St Julien Downtown Blend, OZO Coffee Company, Boulder, CO, Assorted Teas  
White & Dark Chocolate Shavings, Crushed Peppermints & Ground Nutmeg,  
Grated & Stick Cinnamon, Three Flavored Syrups

#### Add House-Made Hot Chocolate :: \$70 per gallon

- Mini Marshmallows, Peppermint Syrup & Whipped Cream



Please add a taxable 20% service charge & current sales tax to prices. Menus & pricing are subject to change.

## DINNER BUFFETS

Dinner Buffets must be ordered for the entire group. A minimum guarantee of 20 guests is required. Pricing based on 90 minutes of service. Add \$4 per guest for each additional 30 minutes.

**ST JULIEN CUSTOM BUFFET :: \$99 per guest**

### Starters (select two)

**Roasted Tomato Basil Soup**

**Sage Roasted Butternut Squash Soup**

**Cherry Walnut Salad**

- Mixed Greens, Sun Dried Cherries, Crumbled Blue Cheese, Candied Walnuts & Champagne Vinaigrette

**Local Goat Cheese & Baby Greens**

- Santa Maria Mixed Greens, Strawberries, Avocado, Toasted Walnuts, Haystack Mountain Goat Cheese & Champagne Vinaigrette

**Antipasti of Grilled Vegetables**

- Grilled Asparagus, Portobello Mushrooms, Zucchini, Eggplant, Fennel Marinated Olives & Roasted Peppers

**Tomato Panzanella Salad**

- Basil, Red Onion, Toasted Focaccia & Basil Balsamic Vinaigrette

### Premium Entrees (select one)

**Petite Filet Mignon**

- Roasted Cipollini Onion, Crimini Mushrooms & Toasted Shallot Demi Glace

**Pan Seared Colorado Trout**

- Lemon Caper Butter, Sweet and Spicy Green Beans, Brussels Sprouts

**Black Pepper & Garlic Rubbed Prime Rib**

- Mixed Vegetables, Horseradish Cream & Natural Jus



Please add a taxable 20% service charge & current sales tax to prices. Menus & pricing are subject to change.

# Dinner

## DINNER BUFFETS

### Standard Entrees (select two)

#### Pan Seared Chicken Breast

- Thyme Roasted Zucchini Rondelles, Green Beans & Toasted Garlic Jus

#### Grilled Herb Marinated Salmon

- Sautéed Baby Spinach

#### Lemon & Rosemary Marinated Mahi Mahi

- Balsamic Grilled Asparagus, Roasted Carrots & Roasted Tomato Relish

#### Oven-Roasted Pork Loin

- Garlic Broccolini & Roasted Apple Calvados Sauce

#### Grilled Eggplant Bolognese

- Rigatoni Tomatoes & Grana Padano

#### Stuffed Portobello Mushroom

- Red Quinoa, Spinach, Feta, Basil & Grape Tomatoes

#### Roasted Acorn Squash

- Herb Grilled Seasonal Vegetable Ratatouille, Roasted Red Pepper Puree & Vegan Basil Pesto

### Sides (select one)

- Garlic & Rosemary Roasted Fingerling Potatoes
- White Cheddar & Scallion Mashed Yukon Gold Potatoes
- Charred Scallion White Polenta
- Herbed Wild Rice Pilaf
- Seasonal Mixed Vegetables
- Spaghetti Squash & Grilled Asparagus

### Desserts (select two)

- Seasonal Fruit Crisp
- Mini Cannoli
- Opera Cake
- Lemon Meringue Tartlet
- Lemon Olive Oil Cake
- Carrot Cake

### Freshly Baked Breads & Butter

St Julien Downtown Blend, OZO Coffee Company, Boulder, CO, Tazo Teas



Please add a taxable 20% service charge & current sales tax to prices. Menus & pricing are subject to change.



## *Dinner*

### **COLORADO NATIVE :: \$109 per guest**

Dinner Buffets must be ordered for the entire group. A minimum guarantee of 20 guests is required. Pricing based on 90 minutes of service. Add \$4 per guest for each additional 30 minutes.

A true Colorado Buffet using a selection of the best local products (some seasonal restrictions & substitutions may be necessary).

#### **Roasted Seasonal Corn Chowder with Local Potatoes & Vegetables**

##### **Kale Salad**

- Pumpkin Seeds, Roasted Sweet Potato & Smoked Tomato Vinaigrette

##### **Strawberry Goat Cheese Salad**

- Mixed Greens, Fresh Strawberries, Candied Walnuts, Avocado, Haystack Goat Cheese, Champagne Vinaigrette

##### **8 Hour Smoked BBQ Brisket**

- Toasted Garlic Braised Greens with Bacon & Sweet Onion

##### **Green Chile & Tomatillo Braised Pork Osso Bucco**

- Cilantro Lime Rice, Black Beans

##### **Grilled Coriander Rubbed Colorado Striped Bass**

- Bean and Corn Succotash & Roasted Pepper Coulis

##### **Roasted One-Bite Potatoes**

- Fine Herbs, Lemon Zest & Extra Virgin Olive Oil

##### **Seasonal Vegetable**

##### **Freshly Baked Bread & Butter**

##### **Seasonal Fruit Galettes**

##### **Chocolate Meringue Tartlet**

St Julien Downtown Blend, OZO Coffee Company, Boulder, CO, Tazo Teas



Please add a taxable 20% service charge & current sales tax to prices. Menus & pricing are subject to change.



## PLATED DINNERS

Minimum 3 course selections required. Select up to 3 entrees. Pre-selected counts for entrees due by 11am three business days prior to event.

Tableside entree ordering is available, please add an additional \$15 on the highest priced entree to be charged for all entrees, requires a minimum of four courses and includes personalized menu.

All Plated Dinner's are served with Assorted Freshly Baked Breads with Butter, St Julien Downtown Blend, OZO Coffee Company, Boulder, CO & Tazo Teas.

### SOUPS (select one)

#### Seasonal Gazpacho :: \$13 per guest

- Cilantro, Tomato & Jalapeno
- Add Seasoned Jumbo Crab Meat for \$3 per guest

#### Vegetable Minestrone :: \$12 per guest

- Arugula Pesto & Parmigiano Reggiano Cheese

#### French Onion :: \$12 per guest

- Gruyere Cheese Crust

#### Sage Roasted Butternut Squash :: \$11 per guest

- Crispy Potato Strings, Crème Fraiche & Toasted Pepitas

#### Tomato Bisque :: \$11 per guest

- Goat Cheese Crostini & Basil Oil

### SALADS (select one)

#### Local Goat Cheese & Baby Greens :: \$14 per guest

- Santa Maria Mixed Greens, Strawberry, Avocado, Toasted Walnuts, Haystack Mountain Goat Cheese & Champagne Vinaigrette

#### Cherry Walnut :: \$14 per guest

- Mixed Greens, Sun Dried Cherries, Candied Walnuts, Crumbled Blue Cheese & Champagne Vinaigrette

#### Baby Spinach :: \$14 per guest

- Baby Spinach, Red Grapes, Pears, Spiced Pecans, French Brie & Red Wine Vinaigrette

#### Caprese :: \$12 per guest

- Sliced Ripe Tomatoes, Buffalo Mozzarella, Red Onion, Pine Nuts, Basil, Aged Balsamic Vinegar & Extra Virgin Olive Oil

#### Classic Caesar :: \$12 per guest

- Young Hearts of Romaine, Focaccia Croutons, Parmigiano Reggiano Cheese & Traditional Caesar Dressing

#### Garden :: \$11 per guest

- Variety of Greens, Carrots, Cucumbers, Pear Tomatoes & Balsamic Dressing

Please add a taxable 20% service charge & current sales tax to prices. Menus & pricing are subject to change.

## *Dinner*

### **PLATED APPETIZERS (select one)**

#### **Jumbo Lump Crab Cakes :: \$16 per guest**

- Baby Greens, Avocado, Cucumber & Lemon Mustard Vinaigrette

#### **Seared Jumbo Scallops :: \$16 per guest**

- Frisee, Jicama, Fennel, Grapefruit, Pancetta Crisps & Smoked Tomato Vinaigrette

#### **Tuna Tartar :: \$15 per guest**

- Won-Ton Chips, Avocado, Ponzu Sauce & Crispy Shallots

#### **Butternut Ravioli :: \$13 per guest**

- Sage Brown Butter & Parmigiano Reggiano

#### **Burrata Bruschetta :: \$15 per guest**

- Sweet 100 Tomatoes, Burrata Cheese, Basil, Mint, Extra Virgin Olive Oil & Saba Vinegar on Grilled Bread

### **INTERMEZZO (select one) :: \$6 per guest**

- Lime Sorbet
- Pineapple Sorbet
- Raspberry Lime Sorbet
- Blood Orange Sorbet



Please add a taxable 20% service charge & current sales tax to prices. Menus & pricing are subject to change.

## Dinner

### PLATED ENTREES (select up to three)

#### MEAT & POULTRY ENTREES

##### Filet Mignon :: \$61 per guest

- Mashed Yukon Gold Horseradish Potatoes, Baby Carrots & Sauce Bordelaise

##### 12oz Bone-in Dry Aged Duroc Pork Ribeye :: \$59 per guest

- Truffle Whipped Potatoes, Roast Garlic & Lemon Asparagus, Wild Mushroom Sauce

##### New York Strip :: \$57 per guest

- Roasted Garlic & Caramelized Onion Mashed Potatoes, Broccoli Rabe & Gorgonzola Cream Sauce

##### Angus Beef Short Ribs :: \$52 per guest

- Sweet Potato & Root Vegetable Mash, Miso Glazed Carrots, Hoisin Demi Glace

##### Roasted Garlic & Rosemary Pork Tenderloin :: \$47 per guest

- Roasted Purple Potatoes, Broccoli Rabe & Natural Jus

##### Free Range Chicken Breast :: \$47 per guest

- Red Bliss Sour Cream & Chives Smashed Potato, Honey Glazed Carrots & Roasted Onion Balsamic Glaze

#### FISH ENTREES

##### Seared Chilean Sea Bass :: \$59 per guest

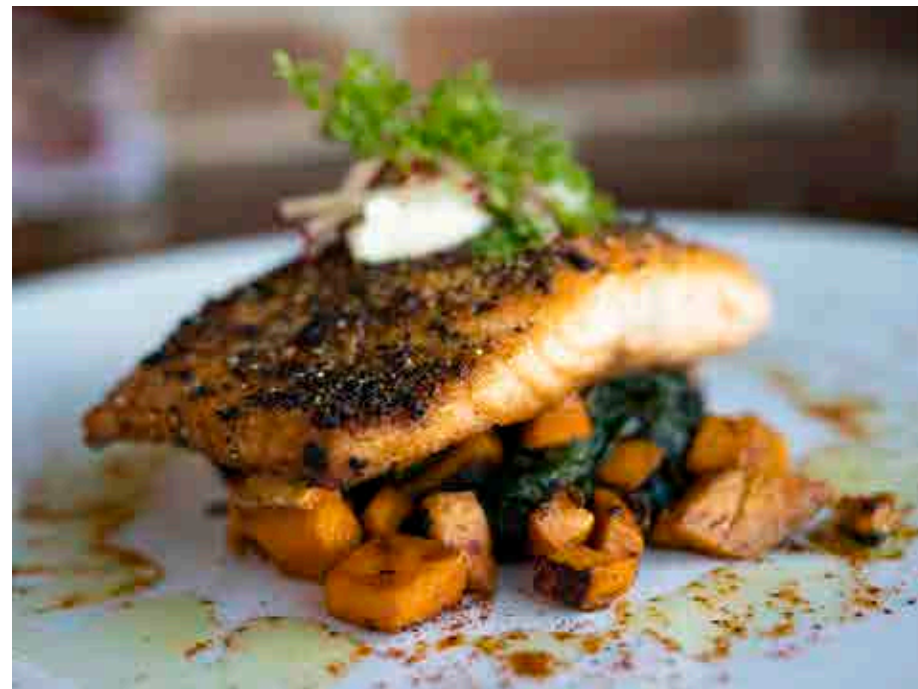
- Sautéed Spinach, Wild Blend Rice & Charred Lemon Sauce

##### Basil Crusted Halibut :: \$54 per guest

- Olive Oil Mashed Potatoes, Baby Carrots & Warm Sun-Dried Tomato Vinaigrette

##### Blackened Scottish Salmon Filet :: \$52 per guest

- Spaghetti Squash, Marinated Cherry Tomatoes & Romesco Sauce



Please add a taxable 20% service charge & current sales tax to prices. Menus & pricing are subject to change.

**VEGETARIAN ENTREES**

**Stuffed Peppers :: \$46 per guest**

- Saffron Rice Pilaf, Charred Bell Pepper, Pesto Grilled Zucchini & Coriander Tomato Coulis

**Pesto & Cauliflower Risotto :: \$46 per guest**

- White Beans, Asparagus & Marinated Tomatoes

**Roasted Acorn Squash :: \$46 per guest**

- Herb Grilled Seasonal Vegetable Ratatouille, Roasted Red Pepper Puree & Basil Pesto

**PLATED DESSERTS (select one)**

**Chef's Selection St Julien Tasting Trio :: \$16 per guest**

**Sacher Torte, Whipped Caramel :: \$14 per guest**

**Vanilla Bean Cake :: \$14 per guest**

- Classic Buttercream, Strawberry, Butterscotch Sauce

**Passion Fruit Meringue Tart :: \$14 per guest**

- Strawberry Crunch, Mint

**Strawberry Shortcake :: \$14 per guest**

- Pistachio, Lemon Whip

**Triple Chocolate Tart :: \$14 per guest**

- Sugar Caramel, Chocolate Glaze



Please add a taxable 20% service charge & current sales tax to prices. Menus & pricing are subject to change.



# Beverage

## BUBBLES & WINES

### BUBBLES

La Marca Prosecco, Veneto, Italy :: \$52

Domaine Chandon, Sparkling Rosé, Napa, California :: \$58

Veuve Clicquot Ponsardin 'Brut', Reims, France N.V. :: \$138

### WHITE WINES

St Julien House, Chardonnay, California :: \$42

Patz & Hall Chardonnay Chardonnay, Sonoma Coast, California :: \$68

Domaine Schlumberger, Pinot Blanc, Alsace, France :: \$48

Jermann, Pinot Grigio, Friuli-Venezia Giulia, Italy :: \$68

Pieropan, Soave, Veneto, Italy :: \$56

Matua, Sauvignon, Marlborough, New Zealand :: \$48

Cht D'Esclans "Whispering Angel", Rosé, Cotes de Provence, France :: \$61

### RED WINES

Duckhorn Migration, Pinot Noir, Sonoma Coast, California :: \$78

Stag's Leap, Hands of Time, Napa Valley, California :: \$69

Renato Ratti, Barbera d' Asti, Piedmont, Italy :: \$64

St Julien House, Cabernet Sauvignon, California :: \$42

Zuccardi Q, Valle De Uco, Mendoza, Argentina :: \$58

Argiano, Super Tuscan, Italy :: \$62

Conundrum by Caymus, Napa Valley, California :: \$56

A fee of \$65 per hour, per bartender will apply. One bartender is required for every 75 guests. Colorado law prohibits the sale of alcohol to persons under 21 years of age. Guests may be asked to present identification.

## PACKAGE BARS

Package bar charges are based on per person pricing. Package bars must be ordered for the entire guest count and for the duration of the event. Package bar pricing is based on two hours of bar service, additional per hour package available.

Top Shelf Bar :: \$63 per guest :: \$22 per guest, each additional hour

Premium Bar :: \$51 per guest :: \$19 per guest, each additional hour

Call Bar :: \$43 per guest :: \$17 per guest, each additional hour

## HOSTED OR CASH BARS

Hosted Bar charges are based on actual consumption.

Top Shelf Cocktails and Wines :: \$19 per drink

Premium Cocktails and Wines :: \$15 per drink

Call Cocktails and Wines :: \$13 per drink

Assorted Beers :: \$9 per drink

Soft Drinks :: \$6 per drink

Bottled Waters :: \$6 per drink

Assorted Bottled Juices :: \$7 per drink



Please add a taxable 20% service charge & current sales tax to prices. Menus & pricing are subject to change.

## BAR SELECTIONS

Products on each level of bar are subject to change & substitutions may be necessary.

## TOP SHELF LIQUORS

- Glenmorangie 10 Year Scotch, Stranahan's Whiskey, Belvedere Vodka, Hendrix Gin, Don Julio Blanco Tequila, Zacapa Rum,

## TOP SHELF WINES

- Whispering Angel Rosé, Jermann Pinot Grigio, Stag's Leap Hands of Time, Duckhorn Migration Pinot Grigio

## PREMIUM LIQUORS

- Johnnie Walker Black Scotch, Woodford Bourbon, Kettle One Vodka, Tanqueray Gin, Herradura Blanco Tequila, Diplomatico Blanco Rum

## PREMIUM WINES

- Matau Sauvignon Blanc, Patz & Hall Chardonnay, Conundrum by Caymus Red Blend, Ratti Barbera D'Asti, Chandon Brut or Rosé

## CALL LIQUORS

- Monkey Shoulder Scotch, Old Forester Bourbon, Tito's Vodka, Ford's Gin, El Jimador Tequila, Don Q Rum

## CALL WINES

- Canyon Road Chardonnay, Canyon Road Cabernet Sauvignon, La Marca Prosecco

## ASSORTED MICRO BREW, DOMESTIC & IMPORT BEERS

- Odell 90 Shilling Ale, Outer Range Hazy IPA, Stella Artois, Pacifico, Coors Light, Peroni, Elevation 8 Second Kolsch, Rotating Seasonal (seasonal variations to this list may vary available selections)

A fee of \$65 per hour per bartender will apply. One bartender required for every 75 guests. Colorado law prohibits the sale of alcohol to persons under 21 years of age. Guests may be asked to present identification.



Please add a taxable 20% service charge & current sales tax to prices. Menus & pricing are subject to change.

## PLANNING THE PERFECT EVENT

Our Culinary and Catering teams are proud to present our banquet repertoire. St Julien Hotel & Spa prepares and serves only the finest food and beverages. These menus are available to assist you in planning a memorable occasion. Please contact your Catering or Conference Services Manager for any special needs or requests.

## FOOD & BEVERAGE POLICIES

No food and/or beverage of any kind will be permitted into the Hotel or onto Hotel grounds by the group or any of the group's guests, without prior approval from the Hotel General Manager. As the sole licensed purveyor of alcohol at the Hotel, St Julien Hotel & Spa must enforce a policy that does not allow individuals or groups to bring in beer, wine, or liquor from outside sources onto the Hotel premises. Menu selections must be finalized at least three weeks prior to the event.

## GUARANTEE OF ATTENDANCE

To ensure the success of your event, you must inform the Catering office of your guaranteed guest count for each event by 11:00am Mountain Time, three business days prior to the event. If the guaranteed guest count is not received on time, the original expected attendance will be used as the guaranteed count. Final charges will be based on the guaranteed guest count or the actual attendance, whichever is greater. If actual attendance is greater than 10% over the guaranteed count, a surcharge of \$5.00 per guest over the guaranteed count will apply. All meals and 'per guest' menu items must be ordered for the entire group.

## MINIMUMS & SERVICE TIMES

The Banquet Menus have been established for a minimum number of guests, and for maximum time frames. If your guest count falls short of any set minimum, or should you wish for any function to run longer than any service maximum time, as indicated in the Banquet Menus, surcharges will apply.

## FUNCTION SPACE

Room assignments are made by the Hotel to accommodate the expected attendance. The hotel reserves the right to re-assign space if the guest count changes from the expected attendance or as deemed necessary.

## SIGNAGE, MATERIALS & DECOR

Vendor personnel must load-in and load-out equipment through the Hotel loading dock in accordance with hotel policy and local ordinances. Decorations, displays, and signage brought into an area of the Hotel must be approved prior to arrival. Items may not be attached to any wall, floor, window, or ceiling with nails, staples, tape, or like materials in order to prevent damage to the fixtures or furnishings. There is a minimum of \$250 cleaning/damage fee for repairs, removal of any excess decor elements, or additional cleaning deemed necessary by the Hotel in/on any indoor or outdoor Hotel property. According to Boulder Fire regulations, all candles or devices that emit flame must be enclosed in non-flammable containers. All decor elements or meeting materials must be removed from the premises immediately following the conclusion of the event.

## PRICING & BILLING

Food and beverage prices and room rental charges are subject to a taxable 20% service charge. Food and beverage prices are subject to current sales tax. Tax exempt organizations must complete a tax exemption packet and fulfill all requirements. Payments must be made in full by 11:00am three business days prior to the event using credit card, check, or cash unless direct billing has been approved by the Hotel Finance Department. For approved Direct Billing, payment will be due in-full 30 days from the receipt of the bill. The direct bill application must be received by the hotel no later than 60 days prior to the event. For additional policies and guidelines, please refer to your Catering or Sales contact.

Please add a taxable 20% service charge & current sales tax to prices. Menus & pricing are subject to change.



ST JULIEN  
BOULDER'S HOTEL & SPA

PLEASE CONTACT SALES & CATERING AT (720) 406.9696  
TO PLAN YOUR BANQUET.

900 WALNUT STREET | BOULDER, COLORADO | [STJULIEN.COM](http://STJULIEN.COM)