



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.

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 :: \$34 per guest

- Sauce Bordelaise

Herb Roasted Prime Rib of Beef :: \$33 per guest

- Au Jus, Horseradish Cream

Cider Brined Bone-in Duroc Pork Loin :: \$26 per guest

- Apple Dijon Jus

Salmon en Croute :: \$28 per guest

- Scallop Mousse, Dill Creme Fraiche

Roasted Turkey :: \$23 per guest

- Gravy, Cranberry Relish

Spiral Cut River Bear Ham :: \$27 per guest

- Big B's Cider Glaze

Optional Sides :: \$9 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



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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 :: \$26 per guest (select four)

- Chocolate Pot de Crème
- Valrhona Chocolate Truffle and Chocolate Bon Bon
- Peach Zabaglione Gratin
- Yuzu Meringue Tartlet
- Mini Cupcakes
- Brown Butter Madeleines
- Rugalach
- Alfajores de Maicena

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 :: \$80 per gallon

- Mini Marshmallows, Peppermint Syrup & Whipped Cream



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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 :: \$105 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



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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



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Dinner

COLORADO NATIVE :: \$119 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



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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

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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



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PLATED ENTREES (select up to three)

MEAT & POULTRY ENTREES

Filet Mignon :: \$69 per guest

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

12oz Bone-in Dry Aged Duroc Pork Ribeye :: \$65 per guest

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

New York Strip :: \$65 per guest

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

Angus Beef Short Ribs :: \$65 per guest

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

Roasted Garlic & Rosemary Pork Tenderloin :: \$59 per guest

- Roasted Purple Potatoes, Broccoli Rabe & Natural Jus

Free Range Chicken Breast :: \$59 per guest

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

FISH ENTREES

Seared Chilean Sea Bass :: \$65 per guest

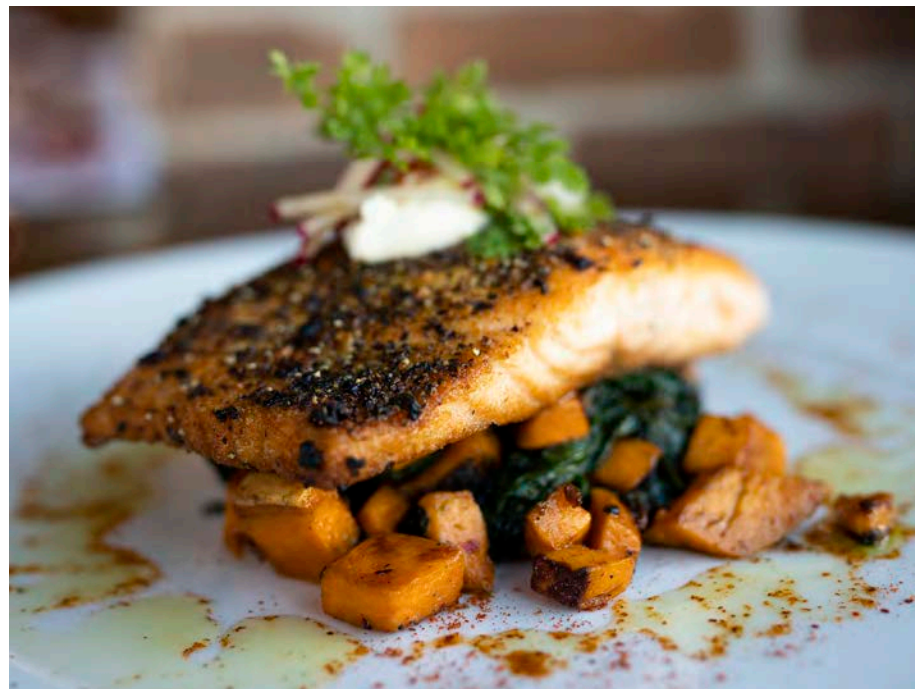
- Sautéed Spinach, Wild Blend Rice & Charred Lemon Sauce

Basil Crusted Halibut :: \$65 per guest

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

Blackened Scottish Salmon Filet :: \$59 per guest

- Spaghetti Squash, Marinated Cherry Tomatoes & Romesco Sauce



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VEGETARIAN ENTREES

Stuffed Peppers :: \$54 per guest

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

Pesto & Cauliflower Risotto :: \$54 per guest

- White Beans, Asparagus & Marinated Tomatoes

Roasted Acorn Squash :: \$54 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

Hazelnut Paris Brest :: \$14 per guest

- Caramel Sauce, Hazelnut Diplomat Cream

Strawberry Shortcake :: \$14 per guest

- Pistachio, Lemon Whip

Merlot Poached Pear :: \$14 per guest

- Chantilly Cream, Walnut Crunch

Seasonal Fruit Tart :: \$14 per guest

- Almond Cream, Strawberry Whipped Ganache

Apple Dumplings :: \$14 per guest

- Butterscotch Sauce, Vanilla Chantilly



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Beverage

BUBBLES & WINES

BUBBLES

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

Domaine Chandon, Brut, Napa, California :: \$58

Schramsberg, Blanc de Blancs, Napa, California. :: \$84

WHITE WINES

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

Patz & Hall 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

Rombauer, Sauvignon Blanc, Napa, California :: \$52

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

RED WINES

Benton Lane, Pinot Noir, Willamette Valley, Oregon :: \$78

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

Leviathan, Cabernet Sauvignon, Sonoma, California :: \$69

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

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 :: \$67 per guest :: \$23 per guest, each additional hour

Premium Bar :: \$54 per guest :: \$20 per guest, each additional hour

Call Bar :: \$45 per guest :: \$18 per guest, each additional hour

HOSTED OR CASH BARS

Hosted Bar charges are based on actual consumption.

Top Shelf Cocktails and Wines :: \$20 per drink

Premium Cocktails and Wines :: \$16 per drink

Call Cocktails and Wines :: \$14 per drink

Assorted Beers :: \$9 per drink

Soft Drinks :: \$6.50 per drink

Bottled Waters :: \$6.50 per drink

Assorted Bottled Juices :: \$7.50 per drink



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BAR SELECTIONS

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

TOP SHELF LIQUORS

- Mccallan 12 Year Scotch, Stranahan's Whiskey, Belvedere Vodka, Hendrix Gin, Don Julio Blanco Tequila, Zacapa Rum

TOP SHELF WINES

- Schramsberg Blanc de Blancs, Whispering Angel Rosé, Patz & Hall Chardonnay, Leviathan Cabernet Sauvignon, Benton Lane Pinot Noir

PREMIUM LIQUORS

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

PREMIUM WINES

- Domaine Chandon Brut, Rombauer Sauvignon Blanc, Jermann Pinot Grigio, Argiano Super Tuscan, Conundrum by Caymus

CALL LIQUORS

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

CALL WINES

- St Julien House Chardonnay, St Julien House 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)

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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.

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BOULDER'S HOTEL & SPA

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

900 WALNUT STREET | BOULDER, COLORADO | STJULIEN.COM