



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 :: \$41 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 :: \$45 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



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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 :: \$54 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



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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) :: \$13 per guest

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

Breakfast Burrito :: \$13 per guest

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

Farm Fresh Scrambled Eggs with Fine Herbs :: \$10 per guest

Avocado Toast Bar :: \$18 per guest

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

Scrambled Organic Tofu :: \$10 per guest

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

Organic Steel-Cut Oatmeal :: \$10 per guest

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

Breakfast Meats (select one) :: \$8 per guest

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

Overnight Quinoa :: \$12 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 :: \$23 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



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Breakfast

PLATED BREAKFASTS

\$49 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



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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 :: \$27 per guest

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

Health Nut :: \$24 per guest

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

Going Green :: \$24 per guest

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

Make-a-Mix :: \$25 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 :: \$25 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 :: \$24 per guest

- House-Made Double Chocolate Brownie and Oatmeal Butterscotch Cookies, Smucker's Uncrustables, Goldfish Crackers, Lemonade

Build your Own Parfait :: \$24 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 :: \$41 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 :: \$25 per guest

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



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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 :: \$6.50 each

Still Bottled Water :: \$6.50 each

Sparkling Bottled Water :: \$6.50 each

Vitamin Water :: \$7.50 each

Assorted Izze Sparkling Juice :: \$7.50 each

Honest Tea :: \$7.50 each

Tropicana Bottled Juices & V8 Juice :: \$7.50 each

Red Bull :: \$10 each

Assorted Kombucha :: \$10 each

OZO Cold Brew Coffee :: \$8 each

Lemonade & Iced Tea :: \$72 per gallon

St Julien Downtown Blend, OZO Coffee Company & Tazo Teas :: \$102 per gallon

HEALTHY

Whole Fresh Fruits :: \$56 per dozen

Sliced Seasonal Fresh Fruits & Berries :: \$14 per guest

Greek and Assorted Yogurts with House-Made Granola :: \$8 each

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

Assorted Energy Bars :: \$6.50 each

Lemon Poppyseed Muffins :: \$68 per dozen

Pumpkin Bread :: \$68 per dozen

Garden Vegetable Crudités :: \$19 per guest

- Balsamic Vinaigrette, Blue Cheese & Ranch Dips

Domestic & Imported Cheeses :: \$23 per guest

- Assorted Crackers & Fruit Garnish

Roasted Tomato Hummus, Pita Chips, Carrots & Cucumbers :: \$14 per guest

SWEET & SALTY

Assorted Nuts :: \$8 per guest

Tortilla Chips with Guacamole & Salsa :: \$10 per guest

Fresh Popped Popcorn :: \$7.50 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 :: \$6.50 each

House Made Pop Tarts :: \$68 per dozen

Brown Butter Blondies :: \$68 per dozen

Double Chocolate Brownies :: \$68 per dozen

Fresh Baked Cookies :: \$68 per dozen

- Chocolate Chip, Triple Chocolate, Snickerdoodle & Oatmeal Cranberry

Rice Krispie Treats :: \$68 per dozen

Cinnamon Coffee Cake :: \$68 per dozen

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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 :: \$68 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 :: \$64 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 Caper Relish

Falafel Bowl

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

Freshly Baked Breads with Butter

Baklava Cookies

Lemon Olive Oil Cake

Iced Tea

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Lunch.

LUNCH BUFFETS

BOWL-DER BOULDER :: \$68 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

Lemon Blueberry Parfait

Coconut Macaroons

Iced Tea

TRIPLE B'S BOULDER BURGER BAR :: \$64 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



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LUNCH BUFFETS

JILL'S PANINI :: \$64 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

Mini Fruit Pavlovas

Mini Cannoli

Iced Tea

SOUTHWESTERN :: \$68 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

Mexican Chocolate Brownies

Tres Leches

Iced Tea

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Lunch.

LUNCH BUFFETS

DOWNTOWN DELI :: \$58 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

Mini Eclairs

Sliced Fresh Fruit with Berries

Iced Tea



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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



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PLATED LUNCHES

ENTREES (select up to two)

Grilled All Natural Manhattan NY Strip :: \$44 per guest

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

Free Range Chicken Breast :: \$40 per guest

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

Cedar Plank Salmon :: \$41 per guest

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

Roasted Pumpkin Gnocchi :: \$39 per guest

- Parmesan Cheese & Sage Brown Butter Sauce

Amaranth, Corn and Cilantro Fritters :: \$39 per guest

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

Chop Salad :: \$39 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 :: \$39 per guest

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

DESSERTS (select one)

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

Merlot Poached Pear, Chantilli Cream, Walnut Crunch :: \$12 per guest

Hazelnut Paris Brest, Caramel Sauce, Hazelnut Diplomat Cream :: \$12 per guest

Cherry Clafouti, Kirsch Chantilly and Creme Anglaise :: \$12 per guest



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Lunch.

BOXED LUNCHESES

\$52 per guest

Boxed Lunches are only available for group departure day or for off-site activities. Select up to 3 sandwich choices.

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 Seasonal Bar
- 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)



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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 :: \$90
- Spicy Tuna Tartare on Wonton Chip :: \$90
- Five-Pepper Rubbed Beef Tenderloin, Sourdough Crostini, Horseradish Cream Sauce :: \$90
- House-Made Duck Prosciutto Wrapped Asparagus Tips, Boursin Cheese :: \$90
- Jumbo Shrimp, Spicy Cocktail Sauce :: \$90
- Tomato Tartare, Castelvetrano Olives, Toasted Baguette, Red Wine Shallot Vinaigrette :: \$84
- Deviled Egg Toast, Sourdough Crostini, Truffle Caviar :: \$84
- Bruschetta with Fresh Tomato & Basil :: \$84
- Lemon and Dill Hummus in Cucumber Cup, Piquillo Pepper Relish :: \$84
- Peppadew Peppers Stuffed with Herbed Haystack Goat Cheese :: \$84

HOT HORS D'OEUVRES

- Bacon Wrapped Scallops, Red Pepper Jam :: \$99
- Mini Lump Crab Cakes, Smokey Roulade :: \$90
- Lobster & Asparagus Mini Quiche :: \$90
- Bacon Wrapped Dates Stuffed with Chorizo :: \$90
- Prosciutto, Goat Cheese & Fig with Balsamic Reduction :: \$90
- Mini Beef Wellington, Rosemary Beef Demi :: \$84
- Toasted Brie, Pear & Walnut in Phyllo Cup, St Julien Honey :: \$84
- Brussels Brochette, Spiced Local Honey :: \$84
- Artichoke & Boursin Beignet :: \$84
- Spanakopita, Spinach & Feta Cheese in Phyllo :: \$84
- Parmesan Asparagus Mini Quiche :: \$84
- Jill's Tots with Truffle Aioli & Parmesan :: \$84



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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 :: \$48 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 :: \$29 per guest

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

The Mediterranean :: \$29 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



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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 :: \$39 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 :: \$39 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 :: \$39 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

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Reception

RECEPTION STATIONS

Light & Leafy :: \$29 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 :: \$27 per guest

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

Domestic & Imported Cheeses :: \$23 per guest

- Assorted Crackers, Sliced French Bread & Fruit Garnish

Garden Vegetable Crudites :: \$19 per guest

- Balsamic Vinaigrette, Blue Cheese Dip & Roasted Tomato Hummus



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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



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



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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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Dinner

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

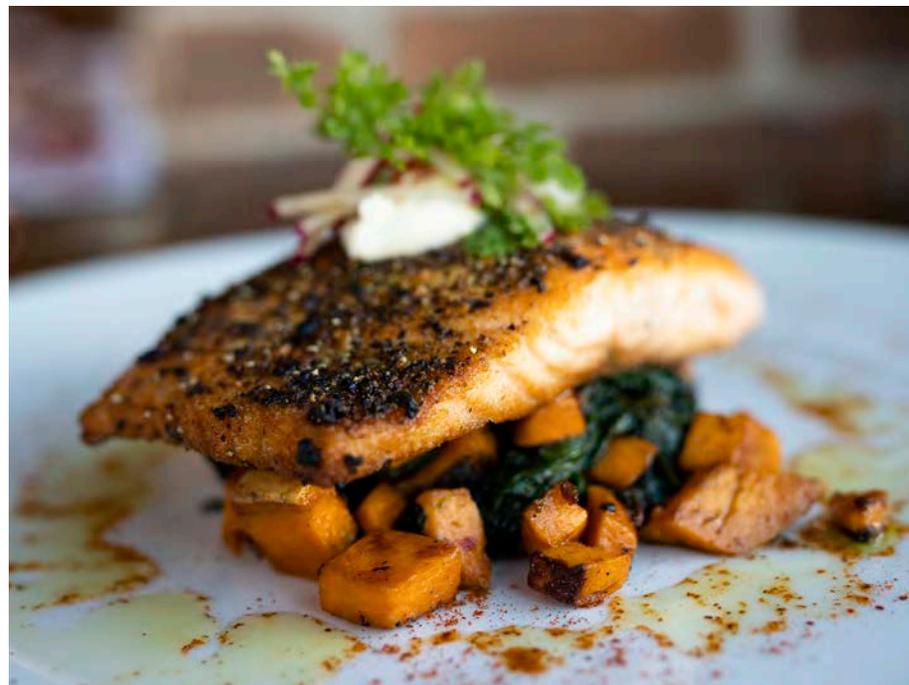
- Sautéed Spinach, Wild Blend Rice & Charred Lemon Sauce

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

Triple Chocolate Tart :: \$14 per guest

- Sugar Caramel, Chocolate Glaze

Salted Chocolate Cheesecake :: \$14 per guest

- Cocoa Nib Earth, Chocolate Sauce



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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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Beverage

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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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