



Pure Meetings

MEETING MENU



THE HOTEL

Playful yet sophisticated, The Magnolia is the ultimate balancing act between history and modern existence. Restored to reflect its original appearance, this landmark edifice built in 1910 includes original architectural masonry details and an exterior clock reminiscent of 17th Street's past as the "Wall Street of the West." Where historic details add interest to the chic design of our thoughtfully appointed rooms, pure hospitality awaits in the center of downtown at Magnolia Denver, a Tribute Portfolio Hotel.

LOCATION

The Magnolia, centrally located in the heart of downtown Denver, is adjacent to the Historic District, home to sumptuous restaurants and dramatic nightlife of 16th Street Mall, Ballpark District, and LODO's booming restaurant scene. Comfortable and inviting, we're close to everywhere you want to be, including Coors Field, Empower Field at Mile High Stadium and the Pepsi Center. No visit would be complete without a stop in at our on-site restaurant Harry's, a historic local restaurant offering casual dining in a sophisticated setting with a seasonal menu of small plates and entrees.

ACCOMMODATIONS

Your room is invitingly warm and spacious with delicate, yet dramatic touches. Large historic windows bring in the Denver sunlight, while the 10-foot-high ceilings truly feel like you are living as a Denverite in your downtown apartment. The Magnolia is home to 297 guestrooms including 43 double queens, 200 deluxe and larger premier kings, 26 spacious one-bedroom suites, 24 one-bedroom fireplace suites, 3 boardroom suites, and our gorgeous 2-bedroom Presidential Suite with full kitchen.

VENUES

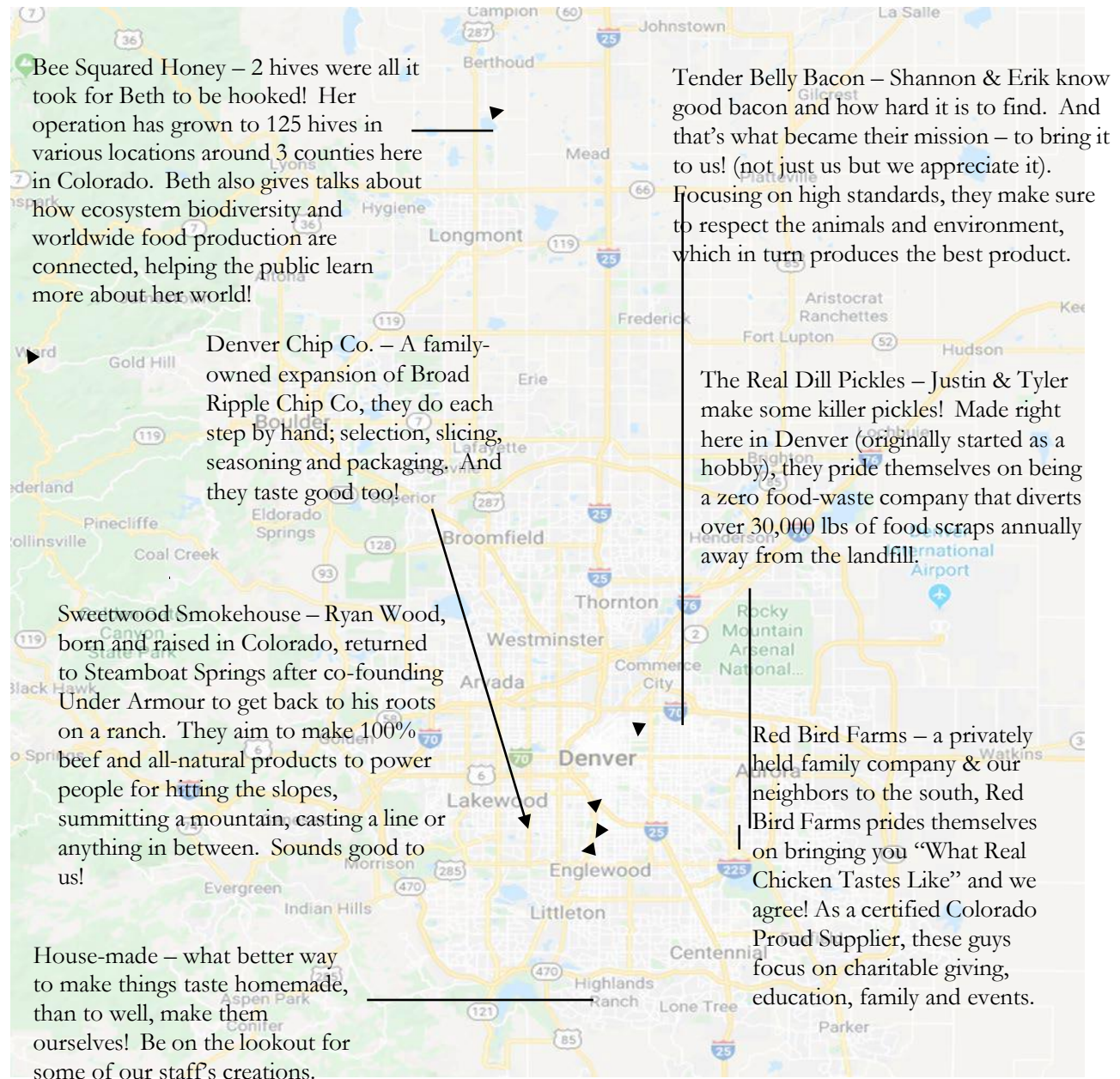
With over 13,000 square feet of meeting space, we have a venue to fit your needs. Located adjacent to the Hotel is the 17th by Magnolia ballroom. This space was formerly known as the US National/Guaranty Bank building which now serves as a newly renovated meeting space adorned with original architecture and glass ceilings letting in the natural light. 17th by Magnolia has 3,800 square feet of space and is the only street-level ballroom in Denver. The Larimer & Champa room, complete with an airwall, can convert into a bright open room of 1,800 square feet. The Stout room is perfect for meetings with 900 square feet. The Vault room, now with an exposed bank safe, the 700 square foot room, is ideal for a small meeting or intimate happy hour.

GUEST COUNT

The Magnolia Hotel Denver requires an approximate guest count 15 days prior to your event. Your final guarantee of attendance is due 72 business hours prior to the event. At that point, it is possible to increase the guest count. If the number of guests exceeds the guarantee, appropriate charges will be incurred. All guest count reductions within the 72 hours prior to the event are non-refundable.

A LITTLE BIT ABOUT OUR MENU...

As a locally owned and operated hotel in Denver, we take great pride in our city and state. Having our guests enjoy the local food, culture and things to do around town brings us great joy. We have cultivated our catering menu thinking about what we like to put on our own family dinner table. Bringing you more local foods from our neighboring farms & businesses. A few of our favorites and a little bit about them are below. We hope you enjoy the local cuisine as much as we do, now we're hungry!



BREAKFAST

BUFFETS per person

Buffet offerings require a 15 guest minimum. Groups of less than 15 will incur a \$5 per guest charge.

Magnolia Continental

28

Freshly baked pastries and assorted muffins (V)

Sliced seasonal fruit and berries (V GF)

Breakfast breads with whipped butter and fruit preserves (V)

Served with orange and cranberry juice, freshly brewed Rainforest Alliance regular and decaffeinated coffee and Celestial Seasonings Teas.

*Does not require a 15 person minimum

Colorado Blue Sky (Magnolia Continental, plus)

32

Steel cut oatmeal (V)

Free range egg frittata (V GF)

Greek yogurt with Colorado Bee Squared Honey (V GF)

House-made granola (V)

Pueblo (Magnolia Continental, plus)

34

Build your own breakfast tacos

Free range scrambled eggs with sour cream and scallions (V GF)

Denver Polidori chorizo hash

Assorted toppings

House-made green chile (pork or vegetarian) (GF)

Corn and flour tortillas

Denver (Magnolia Continental, plus)

36

Denver scramble (V)

Free range eggs, ham, bell peppers, onion and cheddar

Tender Belly bacon (GF)

Green chili hash browns (V GF)

The Mag Way (Magnolia Continental, plus)

38

Free range scrambled eggs with crème and fresh herbs (V GF)

Choice of: Tender Belly bacon, Polidori chorizo,

Continental chicken and spinach sausage or breakfast sausage (GF)

Hash browns (V GF)

Greek yogurt with Colorado Bee Squared honey (V GF)

House-made granola (V)

BREAKFAST

BUFFETS per person

Buffet offerings require a 15 guest minimum. Groups of less than 15 will incur a \$5 per guest charge.

Omelet and Burrito Bar (Magnolia Continental, plus)*

45

Cooked-to-order omelets & burritos

Free Range eggs & egg whites (V GF)

Optional additions: ham, Tender Belly bacon, sausage, Polidori chorizo, onions, bell peppers, mushrooms, tomatoes, cheddar, pepper jack cheese

Corn and flour tortillas

Choice of: Hector's house-made salsa, pork green chili or vegetarian green chili (GF)

Choice of: Tender Belly bacon, Polidori chorizo, Continental chicken and spinach sausage or breakfast sausage (GF)

Hash browns (GF)

Aspen (Magnolia Continental, plus)*

60

Assorted bagels with whipped cream cheese (V)

Cooked-to-order omelets and eggs

Free Range eggs & egg whites (V GF)

Optional Additions: ham, Tender Belly bacon, sausage, Polidori chorizo, onions, bell peppers, mushrooms, tomatoes, cheddar, pepper jack cheese

Green chili hash browns (V GF)

Choice of: Tender Belly bacon, Polidori chorizo, Continental chicken and spinach sausage or breakfast sausage (GF)

French toast (V)

Seasonal mixed greens salad with multiple dressings (V)

Shrimp cocktail (GF)

Tarragon chicken salad and onion Kaiser roll half sandwiches

Baked brie with Colorado preserves

Fresh baked rolls and whipped butter

*25 person minimum required

*A Chef Attendant for a fee of \$125 per is required for all stations, 2 hour maximum

BREAKFAST ENHANCEMENTS

Enhance your group's breakfast with any of the following add-ons.

These options are not available à la carte.

The New Yorker

14

Assorted bagels, and cream cheese spreads, smoked salmon with tomatoes, red onions & capers

BREAKFAST

BUFFETS per person

Buffet offerings require a 15 guest minimum. Groups of less than 15 will incur a \$5 per guest charge.

Protein Addition

6

Select one of the following protein items:

Tender Belly bacon, Polidori chorizo, Continental chicken and spinach sausage
or breakfast sausage (GF)

Scrambled Egg Whites with Spinach (V GF)

8

Farm Fresh Whisked Eggs with Fresh Herbs (V GF)

7

Fresh Whole Fruit (V GF)

4

Steel Cut Oatmeal (V GF)

6

Made with cinnamon and served with raisins & brown sugar

Breakfast Burritos

10

Breakfast Sandwiches

10

SNACK TIME

BREAKS per person

All breaks are served with assorted soft drinks, including: Rocky Mountain Sodas, Izze Sparkling waters, soft drinks, and Vitamin Waters unless otherwise specified.

Breaks require a 15 guest minimum. Groups of less than 15 will incur a \$5 per guest charge.

Lookout Mountain Hike (V)* 17

Build your own trail mix with house made granola, assorted dry fruits, nuts, grains and chocolate chips.

Cherry Creek (V) 18

Chef's selection of seasonal sliced and whole fruits
 Greek yogurt with Colorado Bee squared honey
 House-made granola

Pop In the City (V GF)* 18

Freshly popped popcorn in 3 different flavors. white cheddar, sea salt caramel and plain buttered

East Colfax (V) 17

Assortment of donuts and donut holes with various toppings and dipping sauces
 Rainforest Alliance certified coffee (regular and decaf)

Rocky Mountain 25

Steamboat Springs Sweetwood beef jerky
 Denver Chip Company potato chips
 The Real Dill pickles
 Honey Bunches bars

NoCo (V) 26

Chef's selection of seasonal sliced and whole fruits
 Artisan local, domestic and international cheese board
 Assorted olives
 Artisan crackers and breads basket

SoCo (V GF) 20

Fresh corn tortilla chips
 Hector's house-made salsa
 Pico de gallo
 House-made guacamole
 Chile Con Queso
 Grilled pineapple with chile powder

SNACK TIME

BREAKS per person

All breaks are served with assorted soft drinks, including: Rocky Mountain Sodas, Izze Sparkling waters, soft drinks, and Vitamin Waters unless otherwise specified.

Breaks require a 15 guest minimum. Groups of less than 15 will incur a \$5 per guest charge.

Elevation Breaker (V)* 20

Assorted Clif and Kind bars

Whole fruit

Vegetable crudité with hummus and ranch

Coors Field (V)* 18

Assorted individual bags of chips, pretzels, peanuts and candy bars

The Med (V GF) 20

Hummus: roasted garlic, red pepper and pesto

Tzatziki, pita chips

Crudité

*Does not require a 15 person minimum

UPON CONSUMPTION per item

Granola bars (V) 5

Individual yogurt (V GF) 5

Granola and yogurt parfaits (V) 7

Assorted ice cream treats (V) 7

Assorted candy bars 5

Mixed nuts per pound (V GF) 30

UPON CONSUMPTION per dozen

Fresh baked assorted muffins and breads (V) 44

Gourmet danishes and pastries (V) 44

Flakey croissants with marmalade and butter (V) 44

Bagels with whipped cream cheese (V) 42

Fresh baked brownies or fresh baked cookies (V) 45

Fresh baked cinnamon rolls (V) 46

UPON CONSUMPTION per person

Garden vegetable crudité with red pepper hummus (V GF) 9

Pretzel Time: plain mini pretzels and yogurt pretzels (V) 5

Tex-Mex: tortilla chips, fresh pico de gallo and Hector's house-made salsa (V GF) 7

Seasonal sliced and whole fruits (V GF) 10

HYDRATION STATION

PACKAGES per person

Quench Your Thirst

Still, and/or sparkling bottled water, assorted soft drinks, fruit infused sparkling water

Half day 16

Full day 30

Wired

Freshly brewed Rainforest Alliance regular and decaffeinated coffee and Celestial

Seasonings Teas

Half day 16

Full day 30

Daydreamer

Freshly brewed Rainforest Alliance regular and decaffeinated coffee and Celestial Seasonings

Teas, still, and/or sparkling bottled water, assorted soft drinks products,

fruit infused sparkling water

Half day 20

Full day 38

UPON CONSUMPTION per gallon

Freshly brewed Rainforest Alliance coffee 75

Freshly brewed Rainforest Alliance decaffeinated coffee 75

Selection of Hot Celestial Seasonings teas 75

Lemonade 44

Iced tea 44

Fruit punch 44

Fruit infused water 32

UPON CONSUMPTION per item

Assorted soft drinks 4.5

Bottled water 5

Individual Milks: 2%, skim, or chocolate 4

Gatorade® 6

Energy drinks 5

Vitamin Water® 7

Sparkling mineral water 6

Bottled Juices: orange, apple, cranberry 6

Zyko Coconut Water 8

Assorted local Rocky Mountain Soda 8

Izze Sparkling Juice 6

Hiball Sparkling Energy Water 8

LUNCH

BUFFETS per person

All Lunch Buffets are served with fresh brewed iced tea and ice water.

Lunch Buffet offerings require a 15 guest minimum.

Groups of less than 15 will incur a \$5 per guest charge.

Ranch Hand

45

Yukon Gold smashed potato salad (V GF)

Assorted sliced artisan breads (V)

Smoked turkey breast, oven roasted ham, peppered pastrami, genoa salami (GF)

Provolone, gruyère, cheddar, pepper jack slices (V)

Fresh tomato, lettuce, onion, pickles (V GF)

Giardiniera, dijon aioli, garlic aioli, pesto (V GF)

Individual bags of chips (V GF)

Assorted miniature cheesecakes (V)

Farmers Market

47

Mediterranean bowtie pasta salad (V)

Fresh spring mix, romaine, spinach (V)

Toppings: chopped Tender Belly bacon, grilled Red Bird Farms chicken, bay shrimp, oven roasted ham, edamame, carrots, cucumbers, cherry tomatoes, hard boiled eggs, garbanzo beans, sunflower seeds, croutons

Feta, cheddar, bleu cheese (V)

French baguette (V)

Selection of dressings (V)

Delectable bite sized desserts (V)

In a Rush

36

Available to-go or displayed at no additional charge

Includes bag of local kettle cooked potato chips, gourmet cookie, and bottled water or soft drink

Choose Two:

Club: smoked turkey, local Tender Belly bacon, lettuce, tomato and mayonnaise on Sourdough

Muffuletta: Italian cured meats, olive tapenade and provolone cheese on Italian bread

Turkey: turkey, smoked gouda, cranberry aioli, lettuce and tomato on a flaky croissant

Chicken Salad: tarragon chicken salad, minced onion, celery, butter lettuce and tomato on onion Kaiser roll

Tuna: tangy tuna salad, cucumber, cheddar, Dijon mustard, tomato and lettuce on whole wheat Kaiser roll

Hummus: red pepper hummus, tabbouleh, daikon sprouts and tzatziki on a pita (V)

Veggie: avocado, sprouts, tomatoes, smoked provolone and balsamic glaze drizzle wrapped in a whole wheat tortilla (V)

*Does not require a 15 person minimum

LUNCH

BUFFETS per person

All Lunch Buffets are served with fresh brewed iced tea and ice water.

Lunch Buffet offerings require a 15 guest minimum.

Groups of less than 15 will incur a \$5 per guest charge.

Mesa Verde

48

Citrus and jicama chop salad (V)

Carne Asada (GF)

Red Bird Farms chicken fajitas with onions and peppers (GF)

Spanish rice (V GF)

Corn (GF) and flour tortillas(V)

Fresh pico de gallo, sour cream, guacamole, fresh limes, shredded lettuce, radishes, shredded cheddar, shredded pepper jack (V GF)

Churros dusted with cinnamon and sugar (V)

North Denver

48

Capresé salad with mozzarella, vine ripe tomatoes, basil and balsamic reduction (V GF)

Caesar salad with crisp romaine, shaved Grana Padano, garlic croutons and Caesar dressing

Red Bird Farms grilled chicken marsala (GF)

Penne with fresh tomatoes, olive oil, garlic, crushed chiles, and fresh basil (V)

Garlic bread (V)

Tiramisu (V)

Breckenridge

48

Cool and crisp coleslaw (V GF)

Hickory smoked beef brisket (GF)

Charbroiled Red Bird Farms chicken (GF)

Country style baked beans (GF)

Sweet watermelon (V GF)

Jalapeno cheddar cornbread (V)

Fresh berry trifle (V)

Breckenridge bourbon BBQ sauce, Carolina mustard BBQ sauce (V GF)

Off to Market

48

Farmer's greens, heirloom cherry tomatoes, English cucumbers, radishes with red wine vinaigrette (V GF)

Red Bird Farms lemon chicken with garlic and herbs (GF)

Braised tri-tip with heirloom carrots, cipollini onion, celery and a red wine reduction (GF)

Herb-roasted marble potatoes (V GF)

Chef's choice seasonal vegetables (V GF)

Fresh rolls and whipped butter (V)

Strawberry shortcake (V)

LUNCH

BUFFETS per person

All Lunch Buffets are served with fresh brewed iced tea and ice water.

Lunch Buffet offerings require a 15 guest minimum.

Groups of less than 15 will incur a \$5 per guest charge.

Colorado Creole

50

Muffuletta Salad with olives, Giardiniera, celery, sun-dried tomatoes, peppers, onions, salami, ham and provolone (GF)

Andouille sausage, shrimp and chicken jambalaya (GF)

Creole slow cooked beef daube (GF)

Maque Choux southern style corn casserole (V)

Beignets with powdered sugar (V)

LUNCH

PLATED per person

Minimum of 15 guests required. Groups of less than 15 will incur a \$5 per guest charge.

Lunch (salad, entrée and dessert), includes freshly brewed iced tea and ice water.

Salads – Choose One

Magnolia Caesar with house-made Caesar dressing and croutons

Spring mix with carrot, cherry tomato, cucumber with choice of red wine shallot vinaigrette or ranch (V GF)

Baby spinach salad with candied pecans, goat cheese, strawberries, aged sherry vinaigrette (V GF)

Entrée – Choose One

Wild Mushroom Risotto (V GF) 35

Roasted baby heirloom carrots, and asparagus with a red pepper coulis

Portobello Napoleon (V GF) 36

Grilled vegetables, wilted garlic spinach, artichokes hearts with fresh mozzarella and a balsamic drizzle

Red Bird Farms Chicken Marsala (V) 38

Pan-seared with mushrooms, sun-dried tomatoes, demi-glace, roasted garlic whipped potatoes and haricot verts

Charbroiled Free-Range Chicken Breast (GF) 39

Lemon pepper pan jus, roasted asparagus, blistered tomatoes and fingerlings

Blackened Scottish Salmon (GF) 39

Creamy smoked cheddar polenta, broccolini and chive beurre blanc

Rocky Mountain Rainbow Trout 37

Garlic lemon butter, wilted spinach, and gnocchi

Colorado Tri-tip 39

Braised, vegetable succotash, chipotle barbeque sauce and macaroni and cheese

Dessert – Choose One

Chocolate decadence cake with almonds (V)

New York cheesecake (V)

Carrot Cake (V)

Flourless chocolate torte (V GF)

APPETIZERS

PASSED per piece

Appetizers sold in increments of 25 pieces, prices listed are per 25 count

Hot 125

Risotto arancini (V)
 Wild mushroom and parmesan tart (V)
 Spinach and swiss puff (V)
 Sesame chicken skewer (GF)
 Buffalo chicken skewer (GF)
 Vegetable egg roll (V)

Hot 150

Coconut shrimp
 Petite beef or chicken wellington
 Mini crab cakes w/ cajun remoulade
 Brie and raspberry en croute
 French onion soup boule
 Paella arancini
 Florentine stuffed mushrooms (V)
 Short rib crostini with horseradish creme
 Chicken quesadilla cone

Cold 125

Local craft beer bacon (GF)
 Goat cheese stuffed peppadew peppers (V GF)
 Antipasto skewer (V GF)
 Roasted garlic hummus on a pita crisp (V)
 Mini dessert tarts (V)

Cold 150

Smoked salmon salad in a cucumber cup (GF)
 Seared ahi tuna on a wonton w/ wasabi aioli
 Beef carpaccio on Lavosh with horseradish creme and capers
 Assorted dessert shots (V)

STATIONS

Stations are offered as an enhancement to your reception or dinner and are not intended as a standalone offering and require a minimum 15 guests.

All carving stations served with fresh rolls and butter.

Groups of less than 15 will incur a \$5 per guest charge.

DISPLAY STATIONS per item

Baked Brie en Croûte serves 20 (V) **180**

Served with cranberry orange chutney and artisan breads and crackers

Whole Salmon Display serves 50 (GF) **600**

Served with cucumber dill cream cheese mousse, classic accoutrements and herbed pita crisps

DISPLAY STATIONS per person

Seasonal Vegetable Display (V GF) **14**

Served with chive sour cream, bleu cheese and hummus

Antipasto Display **18**

Selection of cured meats, marinated grilled vegetables, mixed olives, peppers, breadsticks and crackers

Gourmet Cheese Display (V) **16**

Variety of gourmet imported and domestic cheeses, crackers, baguette and focaccia

Old School **22**

Mini grilled cheese sandwiches with tomato soup shooters, mini all beef hot dogs and white cheddar mac n' cheese

Seafood Bar (GF) **28**

Jumbo shrimp, snow crab claws, smoked scallops, cocktail sauce and assorted accompaniments

*Minimum of 25 people required.

Viennese Display (V) **25**

Vast array of chef's choice market style desserts and pastries.

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CARVING STATIONS each

Garlic and Herb Roasted Turkey Breast* serves 30 (GF) **400**
 Served with orange, cranberry chutney and gravy

Roasted Garlic and Black Pepper Crusted Strip* serves 25 (GF) **475**
 Served with demi-glace and cognac sauce

Herb Crusted Prime Rib of Beef* serves 25 (GF) **500**
 Served with au jus and horseradish creme

Smoked Paprika and Dijon Rubbed Pork Loin* serves 25 (GF) **425**
 Served with chipotle barbeque and stone ground mustard

Bourbon and Maple Glazed Ham* serves 30 (GF) **425**
 Served with assorted mustards

ACTION STATIONS per person

Mac & Cheese Station* **30**
 Toppings include: spicy Denver beer bacon, lobster, blackened chicken, wild mushrooms, broccoli florets, asparagus tips, tomatoes, fresh herbs, white truffle oil & assorted cheeses, accompanied by bread sticks & parmesan cheese

Fajitas Your Way* **25**
 Marinated grilled beef and chicken, sautéed onions and bell peppers, shredded cheddar and jack cheese, diced tomatoes, sour cream, guacamole, and pico de gallo, warm flour tortillas

*A Chef Attendant for a fee of \$125 per is required for all stations, 2 hour maximum

DINNER

BUFFETS per person

Dinner buffet selections include assorted breads and rolls, freshly brewed coffee or iced tea and ice water. Minimum of 15 guests required for the Dinner buffets. Groups of less than 15 will incur a \$5 per guest charge.

Colorado National

67

Acadian blend baby greens with English cucumber, heirloom cherry tomatoes, blue cheese, slivered red onion and herb vinaigrette (V GF)
 Spinach salad with Roma tomatoes, fried onions, warm bacon and balsamic dressing (GF)
 New York striploin oven roasted with brandy peppercorn demi (GF)
 Scottish Salmon, pan-seared with citrus beurre blanc (GF)
 Roasted garlic whipped Yukon gold potatoes (V GF)
 Seasonal vegetables (V GF)
 Individual chocolate mousse cakes and raspberry cheesecakes (V)

Bank Teller

55

Iceberg wedge salad with bleu cheese crumbles, tomato, diced red onion, bacon lardons and dressing
 Tomato basil bisque with house-made croutons (V)
 Red Bird Farm chicken thigh vesuvio
 Short rib with red wine reduction (GF)
 Baked macaroni & cheese with breadcrumbs (V)
 Braised green beans with bacon (GF)
 Fruit cobbler (V)

Stockbroker

65

Magnolia Caesar with Grana Padano, croutons and house-made dressing
 Caprese salad with fresh mozzarella, vine-ripened tomatoes, basil leaves and balsamic reduction (V GF)
 Frenched chicken pan-seared with a merlot soaked tart cherry pan sauce (GF)
 Medallions of beef tenderloin with gorgonzola and demi-glaze
 Roasted marble potatoes with garlic and herbs (V GF)
 Seasonal vegetables (V GF)
 Chocolate truffles and assorted bite size desserts (V)

DINNER

PLATED per person

Plated dinners include assorted breads and rolls, fresh brewed coffee or iced tea and ice water.

Please select one choice of soup or salad, maximum choice of two entrees, and one dessert.

An additional \$8 per person for additional entrée selection.

Plated dinners require a 15 guest minimum.

Salads – Choose One

Acadian greens with smoked gouda, raspberry, roasted wild mushroom and raspberry sherry vinaigrette (V GF)

Mini iceberg wedge with bleu cheese, heirloom tomatoes, bacon and blue cheese dressing

Tomato & mozzarella caprese salad with fresh basil balsamic reduction (V GF)

Entrées

Butternut Squash Ravioli (V)	52
Crispy Brussel sprouts and beurre noisette with sage, cream and topped with pepita seeds	
Gnocchi (V)	52
Sautéed with wild mushrooms, wilted garlic spinach, and sugar snap peas, drizzled with bleu cheese cream	
Double Barrel Pork Chop	54
Charbroiled with bourbon apple glaze and Moody Blue smoked bleu cheese Roasted garlic whipped potato, and broccolini	
Frenched Red Bird Farm Chicken Breast (GF)	56
Crispy skin seared, on a bed on tri-color quinoa pilaf, with roasted asparagus and a piccata sauce	
Chicken Roulade	58
Oven roasted with a wild mushroom, roasted garlic, and gremolata Whipped potatoes and haricot vert	
Scottish Salmon (GF)	58
Pan seared with fresh strawberries, shiitake mushroom, and a sherry shallot butter Roasted marble potatoes and broccolini	
Seasonal White Fish L'Orange (GF)	60
Pan seared with a Grand Marnier, white wine, and tarragon butter Creamy parmesan risotto and roasted asparagus	
Charbroiled Denver Cut Steak (GF)	64
Chimichurri, roasted bulb onions, fingerling potatoes and a vegetable medley	

DINNER

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An additional \$8 per person for additional entrée selection.

Plated dinners require a 15 guest minimum.

Colorado Cowboy Beef Tenderloin 69

Coffee and soy rubbed and roasted tenderloin medallions, with scalloped potatoes and roasted root vegetables

Petite Beef Tenderloin and Chicken Breast (GF) 71

Cast Iron seared and served with creamy parmesan risotto, topped with demi and beurre blanc with broccolini

Filet Mignon and Garlic Butter Prawns (GF) 74

Served au Poivre, with roasted garlic whipped potatoes and asparagus

Desserts – Choose One

Chocolate mousse cake (V)

Red velvet round (V)

Lemon meringue tart (V)

Apple cobbler tart (V)

Caramelo (GF)

DESSERT TABLE

The dessert table offerings require a minimum of 15 guests.

Groups of less than 15 will incur a \$5 per guest charge.

Viennese Display per person (V) 25

Vast array of chef's choice market style desserts and pastries.

Mini Dessert Tarts per item (V) 5

Assortment of mini tarts (can be passed or displayed)

BAR SELECTIONS

Upon consumption per drink

A bartender fee of \$125 per 75 guests is applied to all beverage packages.

The cash bar package also requires a cashier at \$125 per 75 guests.

Cash bar prices include applicable sales tax.

	Host Bar	Cash Bar
High Plains	9 per drink	10 per drink
5280 Mile High	10 per drink	11 per drink
The Rockies	11 per drink	12 per drink
Signature Wine	9 per drink	10 per drink
Premium Wine	Market Price	Market Price
Imported and Craft Beer	8 per drink	9 per drink
Domestic Beer	7 per drink	8 per drink
Soft Drinks	5 per drink	6 per drink

Beverage Packages include one of the following liquor packages, signature or premium wines and a selection of domestic, imported and craft beers.

Choices to be made:

Liquor

High Plains

Smirnoff Vodka
Bacardi Rum
Jose Cuervo Especial Silver Tequila

Seagram's Gin
Jim Beam Bourbon

5280 Mile High

Breckenridge Vodka
Breckenridge Spiced Rum
Tequila

Breckenridge Gin
Breckenridge Bourbon Suerte

The Rockies

Grey Goose Vodka
Don Julio Blanco Tequila
Maker's Mark Bourbon
Ron Zacapa Aged Rum

Bombay Sapphire Gin
Johnnie Walker Black Scotch
Crown Royal Whisky

BAR SELECTIONS

Wine

Signature Wines

Canyon Road varietals; Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon

*Sparkling wine available upon request.

Premium Wines

Please ask your servicing manager for our wine list

Specialty Bars

Thinking of a margarita bar, classic cocktails or a Bloody Mary bar? We can do it! Please ask your sales manager for some creative specialty bars and pricing.

Specialty bars require a minimum of 15 guests.

AUDIO VISUAL

Please contact your servicing manager for any additional audio-visual needs. Prices listed are per day; rush delivery will incur an additional \$125 fee.

Video

Screen Support Package; media wall or 6' screen, cabling and AV cart	135
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Tripod Screen; 6, 7- or 8-foot screen	65
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Deluxe LCD Package	650
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5000 Lumens projector, screen, VGA & HDMI cords, wireless slide advancer & AV cart	
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Standard LCD Package	500
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2500 Lumens projector, Screen, VGA & HDMI cords, wireless slide advancer & AV cart	
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Desktop Computer Speaker	80
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Tabletop Microphone	55
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Wired Handheld Microphone	65
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Wireless Handheld or Lavalier Microphone	165
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Lighting

Mega Par Up Lighting	55
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Meeting Accessories

Adhesive Backed Flip Chart with Markers	80
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ENVY 4500 Wireless Color Printer	125
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ENVY 4500 Ink Cartridges	45
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Extension Cord	13
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Executive Speaker Telephone	125
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Large (4X6) White Board with Markers	80
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Medium (3X4) White Board with Markers	65
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Polycom Conference Telephone	250
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Power Strip	13
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Acrylic Podium	150
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HDMI Cable	50
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Mac Adapter	25
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EVENT & MEETING SPACE GUIDELINES

Guest Count

The Magnolia Hotel Denver requires an approximate guest count 15 days prior to your event. Your final guarantee of attendance is due 72 business hours prior to the event. At that point, it is possible to increase the guest count. If the number of guests exceeds the guarantee, appropriate charges will be incurred. All guest count reductions within the 72 hours prior to the event are non-refundable.

Service Charge and Taxes

Food: 25% Service Charge, 8% Sales Tax

Alcoholic Beverage: 25% Service Charge 8% Sales Tax

Audio Visual: 25% Service Charge 8.31% Sales Tax

Additional Charges

\$250 labor charge fee for all events requiring rearrangement 24 hours prior and different set from the signed Banquet Event Order.

\$5 per package fee for receiving/storage of package, per day for packages arriving 3 or more days prior to the group's first meeting date and for packages stored 3 days or more after the last day of the group's final meeting date. Pallet fees apply as well, please inquire.

Important Event Information

The menus in our packages are suggested selections. We would be pleased to customize menus to suit any taste and occasion. All Food & Beverage served in the Magnolia Hotel Denver and adjacent 17th by Magnolia, is to be provided by the Magnolia Hotel Denver.

The Magnolia Hotel Denver reserves the right to ask for valid photo identification from any guest to ensure legal age for consumption of alcoholic beverages. The Magnolia Hotel Denver reserves the right to refuse service to any guest who is, or appears to be, intoxicated. No outside alcoholic or non-alcoholic beverages are allowed.

In order to hold space on a definite basis, a signed contract is required. Space for the event is booked only for the times indicated. Should set up and tear down times be required, please specify at the time of booking. An additional labor charge will be assessed if you event requires numerous room changes.

The Magnolia Hotel Denver, its Meeting Space and 17th by Magnolia are a smoke-free environment. Smoking is only permitted outside in our designated smoking area.

All candles used must be in enclosed containers. Any decorations or signs may be displayed with supporting equipment. Use of tacks, staples, nails, tapes, adhesives, or anything that could mark the walls is not permitted.

The use of smoke, fog or dry ice will trigger the event space/building fire alarm. It is the Client's responsibility to provide the Magnolia Hotel Denver with advance notice of smoke, fog and/or dry ice that will be used in their event(s). Failing to inform the Event Manager, and subsequently activating the space/building fire alarm is an offense that will result in a \$1,000 charge to the group.

All items are subject to a service fee and appropriate sales tax. Prices subject to change without notice.