



EXECUTIVE SUITE CATERING MENU

Epicurean Sports
Empower Field at Mile High
2024 Denver Broncos Football Season





Epicurean Contact Information

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FOOD & BEVERAGE ORDERING

Food and beverage orders must be placed no later than eight (8) business days prior to the event. All orders placed after the ordering cutoff date will need to refer to the Day of Event menu.

Cancellation of orders must be made by close of business 72 hours prior to the field events. The Suite Licensee is responsible for the payment of all orders canceled after the time set forth above.

Epicurean is the exclusive suite caterer at Empower Field. **Outside food and beverage is NOT permitted into the stadium or suite.**

ADVANCED ORDERING

Advanced ordering can be placed the following ways:
Email: stadiumsales@epicureancg.com
Phone: 720.258.3568
Fax: 720.258.3588

EVENT DAY ORDERING

A Day of Event menu will be available in each suite to place additional orders during the game. All of Day of Event orders MUST be placed through the Epicurean App located on the iPad provided in the suite. Your suite sales representative will email your specific ordering login information prior to the Event/Season. **All Day of Event menu items are subject to availability.**

FOOD & BEVERAGE DELIVERY

Cold food is typically delivered to your suite when gates open. Hot food is typically delivered 1 hour up until the start of the event, unless other arrangements have been made. Dessert is typically delivered by halftime. Our staff will check on your Suite throughout the event to ensure the quality & freshness of your menu choices.

PAYMENT POLICIES

All Suite Holders must complete and return a Master Suite Information Form before Epicurean will provide food and beverage service to your Suite. All advance food & beverage orders will be billed to your credit card on file within 72 hours of services rendered. Day of Event orders will be charged to your credit card on the day of the game. You will receive a copy of your paid invoice within 14 days following the event.

ADMINISTRATIVE CHARGE

All food and beverage prices are subject to a 20% Administrative Charge and applicable state & local sales tax (currently 8%).

FOOD PRICING & AVAILABILITY

Due to the market condition and the ongoing effect of COVID-19, food and beverage menu items and/or pricing are subject to availability and market price. Menu items (if unavailable) will be substituted to a similar product.

AUTHORIZED CHARGES

To safeguard the Suite Holder from unwanted/unauthorized charges, Epicurean Sports will accept orders & charges from authorized signers via the following methods:

1. The Suite Holder{s} is deemed authorized upon receipt of the completed Master Suite Information Form.
2. The Suite Holder{s} can authorize others by completing the "Authorized Signers" portion of the Master Suite Information Form.
3. Epicurean Sports will deny all orders and charging privileges to anyone in your Suite who is not listed in the "Authorized Signers" section of the Master Suite Information Form.

PERSONAL PROPERTY/ SECURITY

Epicurean Sports, the Metropolitan Football Stadium District, Stadium Management Company, LLC, the Denver Broncos Football Club &/or their affiliates, agents, & employees cannot be held responsible for any missing, lost or damaged personal property, articles or equipment left unattended in the Suite. Please be sure to remove all personal property when leaving the premises.





GREEN BAY Packers

August 18th, 2024

6:00pm Kickoff

\$82.00 per person

(14 guest minimum to order)



SNACKS

BRONCOS SNACK BUCKET 
denver mix popcorn (cheddar & caramel blend), sweet and salty mix


STARTERS

BAVARIAN PRETZEL
locally made warm bavarian soft pretzel bites, obatzda, whipped honey

ARTISAN CHEESE BOARD
an assortment of imported and domestic cheeses, fruit, nuts, crackers, & crostini

SALADS

FARMSTEAD SALAD 
seasonal greens, candied pecans, dried cherries, colorado goat cheese, roasted red beet vinaigrette

BAKED POTATO SALAD  
red skin potatoes, bacon, green onions, cheddar cheese, sour cream

ENTRÉES

SAUSAGE TRIO
smoked german, hatch green chili, and sweet italian sausages, sauerkraut, peppers, deli mustard, ketchup, giardiniera, hot dog buns

MUSHROOM & LEEK POTATO GRATIN 
russet potatoes, mushrooms, sauteed leek, roasted shallots, garlic, cream

NY STRIPLOIN
new york striploin, rocky mountain spice rub, horseradish sauce, fresh baked rolls

DESSERTS

NEW YORK CHEESECAKE 
traditional cheesecake with caramel sauce and fresh berries

ASSORTED DESSERT PLATTER 

 = Gluten Free  = Vegetarian

*These items may be served raw or undercooked, or contain raw or undercooked ingredients.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
All menus include high-quality supplies including knives, forks, spoons, plates, cocktail & dinner napkins & beverage cups.
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ARIZONA Cardinals

August 25th, 2024

2:30pm Kickoff

\$80.00 per person

(14 guest minimum to order)



SNACKS

BRONCOS SNACK BUCKET 
denver mix popcorn (cheddar & caramel blend), sweet and salty mix

STARTERS

CHIPS & DIPS
romesco dip, french onion dip, ruffles potato chips

BUFFALO WINGS
crispy chicken wings, buffalo style hot sauce, blue cheese dressing, celery sticks

SALADS

CAESAR SALAD 
romaine, croutons, shaved parmesan reggiano, caesar dressing


FRESH FRUIT SALAD  
seasonal fresh fruit mix

ENTRÉES

KOBE BEEF SLIDERS
kobe beef patties, caramelized onions, cheddar & pepper jack cheeses, pickles, ketchup, bavarian mustard, brioche slider rolls

HICKORY PIT BAKED BEANS 
vegetarian baked beans, molasses, brown sugar, mustard, onions

DESSERTS

MILE HIGH CHOCOLATE CAKE 
chocolate layer cake, chocolate ganache, dark chocolate shavings

ASSORTED DESSERT PLATTER 

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PITTSBURGH Steelers

September 15th, 2024

2:25pm Kickoff

\$87.00 per person

(14 guest minimum to order)



SNACKS

BRONCOS SNACK BUCKET 
denver mix popcorn (cheddar & caramel blend), sweet and salty mix



STARTERS

PITTSBURGH POTATO PATCH TOTS
bacon, cheddar, green onions, demi

HOUSE PEPPERONI BREAD
pepperoni, mozzarella, roasted garlic herb oil

SALADS

PITTSBURGH SALAD 
romaine, grape tomatoes, cucumbers, cheddar cheese, red onion, potato matchsticks, italian vinaigrette

FIVE GRAIN TABBOULEH SALAD  
five grain, parsley, mint, roasted garlic, lemon, roma tomatoes, green onions

ENTRÉES

CHERMOULA CHICKEN WINGS
chicken wings, chermoula glaze, sriracha ranch

CHIPPED HAM, LEEK, & POTATO HASH
chipped ham, sauteed leek, marble potatoes, roasted garlic

THREE BEAN CASSOULET 
great northern beans, kidney beans, pinto beans, tomato herb sauce

CARVED TENDERLOIN
porcini rubbed tenderloin, black pepper balsamic aioli

DESSERTS

BURNT ALMOND TORTE 
almond cake, toasted almond, orange cream

ASSORTED DESSERT PLATTER 

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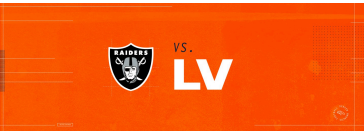
LAS VEGAS Raiders

October 6th, 2024

2:05pm Kickoff

\$87.00 per person

(14 guest minimum to order)



SNACKS



BRONCOS SNACK BUCKET 
denver mix popcorn (cheddar & caramel blend), sweet and salty mix

STARTERS

SHRIMP COCKTAIL CUPS 
jumbo shrimp, bloody mary cocktail sauce, lemon

BEEF EMPANADAS
aji verde dipping sauce

SALADS



ROASTED RED AND GOLDEN BEET SALAD  
mixed greens, spinach, red beets, yellow beets, goat cheese, mandarin oranges, pepitas, dried cranberries, red beet vinaigrette

ORZO GREEK PASTA SALAD 
orzo, artichoke, heirloom tomatoes, olives, cucumbers, red onion, feta, red wine vinaigrette

ENTRÉES

LEMON PEPPER CHICKEN FAJITAS
chicken, bell peppers, elote salsa, monterey jack cheese, shredded lettuce, fire roasted salsa, sour cream, pickled red onion

BROWN BUTTER SAGE FINGERLING POTATOES  
sage infused brown butter, roasted garlic, tri colored fingerling potatoes

BLISTERED BRUSSELS SPROUTS AND CHESTNUTS  
brussels sprouts, pancetta, parmesan, chestnuts, lemon

CARVING TENDERLOIN
garlic pepper rubbed tenderloin, lingonberry horseradish sauce

DESSERTS

BASQUE CHEESECAKE 
seasonal fruit compote, mint, caramel sauce

ASSORTED DESSERT PLATTER 

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LOS ANGELES Chargers

October 13th, 2024

2:05pm Kickoff

\$87.00 per person

(14 guest minimum to order)



SNACKS



BRONCOS SNACK BUCKET 
denver mix popcorn (cheddar & caramel blend), sweet and salty mix

STARTERS

AUTHENTIC RED PORK POZOLE 
radish, cabbage, cilantro

SOUTHWESTERN CHIPS AND DIPS 
fire roasted salsa, guacamole, tortilla chips



SALADS

MEXICAN CHOPPED CORN SALAD  
romaine, roasted corn, red onion, cucumbers, black beans, roma tomatoes, bell peppers, cilantro, chipotle lime vinaigrette

TJ'S CAESAR SALAD
romaine, parmesan, croutons, caesar dressing


ENTRÉES


BEEF BIRRIA AND ACHIOTE LIME SHRIMP TACO DUO
corn and black bean salsa, cotija, fire roasted salsa, cilantro crema, monterey jack cheese, tortillas

SHREDDED POTATO, CORN & GREEN CHILI HASH  
shredded potato, roasted corn, green chili, cheddar cheese, sour cream, green onion

CARVED PRIME RIB
chipotle rubbed prime rib, green chimichurri

DESSERTS

HORCHATA BITES 
cinnamon sugar, strawberry preserve, dulce de leche

ASSORTED DESSERT PLATTER 

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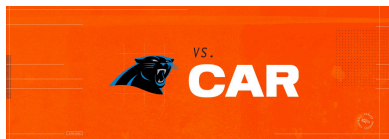
CAROLINA Panthers

October 27th, 2024

2:25pm Kickoff

\$87.00 per person

(14 guest minimum to order)



SNACKS

BRONCOS SNACK BUCKET 
denver mix popcorn (cheddar & caramel blend), sweet and salty mix

STARTERS

CAROLINA PULLED PORK STEAM BUN
carolina pulled pork, red onion, green bell pepper, collard greens, carolina bbq sauce

SOUTHERN CAVIAR 
black eyed peas, corn, roma tomatoes, onion, parsley, italian dressing, tortilla chips


SALADS

SOUTHERN COBB SALAD
mixed greens, corn, blue cheese, bacon, egg, tomatoes, croutons, roasted shallot vinaigrette

MACARONI PASTA SALAD 
macaroni pasta, red onion, celery, red bell peppers, olives, shredded carrots

ENTRÉES

CAROLINA DOGS
all beef hot dogs, beef chili, carolina slaw

SWEET POTATO, MUSHROOM, AND COLLARD GREEN HASH  
sauteed collard greens, roasted sweet potato, bell peppers, onion, garlic

CORNBREAD MUFFINS 
with whipped honey

CARVED SMOKED BRISKET
hardwood smoked brisket, mustard rub, carolina bbq sauce

DESSERTS

BANANA PUDDING 
bananas, vanilla, whipped topping, wafers

ASSORTED DESSERT PLATTER 

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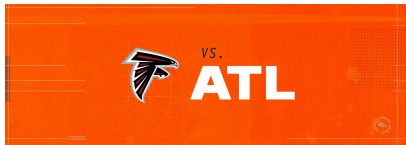
ATLANTA Falcons

November 17th, 2024

2:05pm Kickoff

\$87.00 per person

(14 guest minimum to order)



SNACKS



BRONCOS SNACK BUCKET 
denver mix popcorn (cheddar & caramel blend), sweet and salty mix


STARTERS

JALAPENO HUSH PUPPIES 
southern comeback sauce

PIMENTO DIP 
crudite and pita chips

SALADS

SUPERFOOD SALAD 
kale, broccoli, brussels sprouts, red cabbage, pepitas, cranberry, citrus mustard vinaigrette

ROASTED PEACH AND BABY KALE SALAD 
roasted peaches, baby kale, pearl mozzarella, candied pecans

ENTRÉES

PEACH BBQ CHICKEN DRUMSTICKS 
peach bbq glaze, chicken drumsticks, bbq rub, peach apple salsa

CREAMY SHRIMP CHEDDAR GRITS
grits, cheddar cheese, cream, shrimp

HOMESTYLE GREEN BEAN CASSEROLE 
haricort verts, mushroom cream, collard greens, crispy onion

CARVED STRIPLOIN
southern rubbed striploin with white bbq sauce

DESSERTS

WARM PEACH COBLER 
warm peach cobbler, whipped cream

ASSORTED DESSERT PLATTER 

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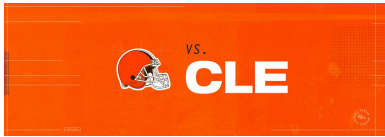
CLEVELAND Browns

December 2nd, 2024

6:15pm Kickoff

\$89.00 per person

(14 guest minimum to order)




SNACKS

BRONCOS SNACK BUCKET 
denver mix popcorn (cheddar & caramel blend), sweet and salty mix

STARTERS


GRINDER SLIDERS
hawaiian rolls, salami, pepperoni, deli turkey, provolone, lettuce, red onion, pepperoncini

PIEROGIES 
cheese and potato pierogies, dill creme fraiche dipping sauce

ROASTED GARLIC HUMMUS PLATTER 
roasted garlic hummus, assorted crudite, naan

SALADS

BLT SALAD
mixed greens, heirloom tomatoes, crispy bacon, croutons, ranch dressing

ROCK N' ROLL TORTELLINI SALAD 
tortellini, grilled artichoke, olives, red onion, bell pepper, basil pesto

ENTRÉES

KIELBASA & KRAUT 
kielbasa links, carraway sauerkraut

SCALLOPED POTATOES 
sliced russet potatoes, green onion, roasted garlic, cream, parmesan

CARVED STRIPLOIN 
herb crusted striploin, roasted garlic aioli

DESSERTS

MINI BUCKEYE PIES 
peanut butter, chocolate, whipped cream

ASSORTED DESSERT PLATTER 

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INDIANAPOLIS Colts

December 15th, 2024

2:25pm Kickoff

\$87.00 per person

(14 guest minimum to order)



SNACKS

BRONCOS SNACK BUCKET 
denver mix popcorn (cheddar & caramel blend), sweet and salty mix

STARTERS

FRITO PIE
beef chili, frito chips, cheddar, sour cream, green onion

CRANBERRY PECAN CHEESE BALLS 
cream cheese, cheddar, pecans, dried cranberry, pretzel stick

ROASTED VEGETABLE PLATTER  
seasonal vegetables, balsamic glaze

SALADS

INDIANA CORN SALAD  
roasted corn, grape tomatoes, red onion, cucumbers, bell peppers, cilantro lime vinaigrette

FARMSTEAD SALAD  
seasonal greens, candied pecans, dried cherries, goat cheese, roasted red beet vinaigrette

ENTRÉES

REUBEN SLIDERS
rye bread, corned beef, sauerkraut, swiss cheese, thousand island dressing

HICKORY PIT BEANS  
vegetarian baked beans, molasses, mustard, brown sugar

CARVED PRIME RIB
sweet bbq rubbed prime rib, roasted shallot chutney

DESSERTS

APPLE CRISP 
spiced apples, streusel topping, creme anglaise

ASSORTED DESSERT PLATTER 

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KANSAS CITY Chiefs

January 4th/5th, 2024

TBD Kickoff

\$87.00 per person

(14 guest minimum to order)



SNACKS

BRONCOS SNACK BUCKET 
denver mix popcorn (cheddar & caramel blend), sweet and salty mix

STARTERS

KC CHICKEN SPIEDINI 
chicken spiedini, amogio marinade


CHIPS & DIPS 
romesco dip, french onion dip, ruffles potato chips

SALADS

CUCUMBER SALAD 
cucumbers, red onions, fresh dill, red wine vinaigrette

HOUSE SALAD 
mixed greens, grape tomatoes, red onion, cucumbers, radish, citrus vinaigrette

ENTRÉES

BBQ RIBS 
st. louis pork rib, kc bbq sauce

BURNT ENDS MAC & CHEESE
cavatappi pasta, cheddar cheese, bbq pork burnt ends, cheese sauce

CHEESY CORN BAKE 
roasted corn, cheddar, cream cheese, green onion, herb breadcrumbs

CARVED SMOKED BRISKET
hardwood smoked brisket, bourbon maple bbq sauce

DESSERTS

CINNAMON ROLLS 
cinnamon roll, rum soaked raisins, frosting

ASSORTED DESSERT PLATTER 

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HIGH ALTITUDE PACKAGE

\$95.00 per person
(14 guest minimum to order)




PC: Getty/istock

SNACKS

BRONCOS SNACK BUCKET 
denver mix popcorn (cheddar & caramel blend, sweet and salty mix)

STARTERS

BAVARIAN PRETZEL 
locally made warm bavarian soft pretzel bites, obatzda, whipped honey

ARTISAN CHEESE BOARD 
an assortment of imported and domestic cheeses, fruit, nuts, crackers & crostini
{*gf without crackers}

SALADS


FARMSTEAD SALAD 
seasonal greens, candied pecans, dried cherries, colorado goat cheese, roasted red beet vinaigrette

CAPRESE PLATTER  
perlini mozzarella, roasted tomatoes, basil pesto, roasted garlic, fresh basil, aged balsamic reduction


ENTRÉES

SAUSAGE TRIO
smoked german, hatch green chili, and sweet italian sausages, sauerkraut, peppers, deli mustard, ketchup, giardiniera, hot dog buns

MUSHROOM & LEEK POTATO GRATIN  
russet potatoes, mushrooms, sauteed leek, roasted shallots, garlic, cream

BEEF TENDERLOIN* 
beef tenderloin, rocky mountain spice rub, horseradish sauce, fresh baked rolls
{*gf without rolls}

DESSERTS

KEY LIME BISTRO PIE 
key lime mousse, whipped cream, toasted cocount, cookie crumb crust

MILE HIGH CHOCOLATE CAKE 
chocolate layer cake, chocolate ganache, dark chocolate shavings

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THUNDER'S BBQ PACKAGE

\$85.00 per person
(14 guest minimum to order)



SNACKS

BRONCOS SNACK BUCKET
denver mix popcorn (cheddar & caramel blend), sweet and salty mix

STARTERS

BBQ CHICKEN WINGS
crispy chicken wings, bbq sauce, ranch dressing, celery sticks

CHIPS & DIPS
romesco dip, french onion dip, ruffles potato chips

SALADS

WATERMELON TOMATO SALAD
watermelon, heirloom tomatoes, feta, mint, white balsamic glaze

BAKED POTATO SALAD
red skin potatoes, bacon, green onions, cheddar cheese, sour cream

ENTRÉES

THUNDER'S BBQ SAMPLER
smoked beef brisket, pork burnt ends, smoked german sausage, thunder's bbq sauce

ARTISAN MAC & CHEESE
cavatappi pasta, cheddar, fontina, parmesan béchamel sauce

HICKORY PIT BAKED BEANS
vegetarian baked beans, molasses, brown sugar, mustard, onion

SOUTHERN STYLE CORNBREAD
cornbread muffins, maple sriracha butter

DESSERTS

LEMON LECHE CAKE
lemon creme cake soaked with lemon cream sauce, lemon infused whipped cream, blueberry compote

CHOCOLATE FLOURLESS TORTE
rich flourless chocolate torte, chocolate glaze, wild berry compote

= Gluten Free = Vegetarian

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MILE HIGH CITY PACKAGE

\$77.00 per person
(14 guest minimum to order)




SNACKS



BRONCOS SNACK BUCKET 
denver mix popcorn (cheddar & caramel blend), sweet and salty mix

STARTERS

HUMMUS PLATTER 
roasted garlic hummus, naan, crudité {*gf without naan}


BUFFALO WINGS 
crispy chicken wings, buffalo style hot sauce, blue cheese dressing, celery sticks


SALADS

GREEN GODDESS WEDGE SALAD 
baby romaine wedges, tomatoes, cucumbers, radish, carrot curls, green goddess dressing

FRESH FRUIT SALAD 
seasonal fresh fruit mix


ENTRÉES

KOBE BEEF SLIDERS 
kobe beef patties, caramelized onions, cheddar & pepper jack cheeses, pickles, ketchup, bavarian mustard, brioche slider rolls
{*gf without roll}

ALL BEEF HOT DOGS 
all beef vienna hot dogs, sauerkraut, hot dog buns, red onions, sweet relish, bavarian mustard, ketchup
{*gf without bun}

DESSERTS

BASQUE CHEESECAKE 
souffle cheesecake, seasonal fruit compote, caramel sauce

COOKIE PLATTER 
chocolate chip, peanut butter, sugar, oatmeal raisin, white chocolate macadamia nut

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SNACKS

{ 1 order includes 14-18 servings }



SOUTHWEST TORTILLA CHIPS & DIPS

\$82.00

fire roasted salsa, guacamole, tortilla chips

CHIPS & DIPS

\$71.00

romesco dip, french onion dip, ruffles potato chips, pita chips

STADIUM NUT HOUSE CLASSIC

\$39.00

pecans, almonds, cashews, peanuts, m&m's, peanut m&m's

FRESH POPPED POPCORN

- gourmet white cheddar \$75.00
- gourmet cheddar & caramel blend \$65.00
- gourmet buttered popcorn \$45.00

GARDETTOS SNACKENS

\$36.00

pretzels, bread sticks, bagel chips, rye chips

BOWLOFM&M'S

\$30.00

- 1lb of m&m's
- regular
 - peanut

 = Gluten Free  = Vegetarian

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All menus include high-quality supplies including knives, forks, spoons, plates, cocktail & dinner napkins & beverage cups.
All food items are presented on or in high-quality platters, bowls & chafing dishes.
All prices subject to 20% Administrative Charge & applicable Sales Tax.





STARTERS

{ 1 order includes 14-18 servings }



ANTIPASTO PLATTER

\$175.00

a selection of charcuterie & cheese with antipasto accoutrements to include gherkins, sweet drop peppers, pepperoncini, olives, assorted crackers, crostini
{*gf without crackers & crostini}

ARTISAN CHEESE BOARD

\$175.00

an assortment of imported and domestic cheeses, dried and fresh fruit, nuts, crackers, & crostini
{*gf without crackers}

FRESH FRUIT PLATTER

\$95.00

seasonal fresh fruit

VEGETABLE CRUDITE

\$85.00

whipped feta & roasted tomato dip

NACHO BAR

\$185.00

tortilla chips, nacho cheese sauce, taco meat, refried beans, green onions, fire roasted salsa, black olives, sour cream, pico de gallo, sliced jalapeños

CRISPY CHICKEN WINGS

\$140.00 | {4 dozen}

- **BUFFALO SAUCE** with blue cheese
- **BBQ SAUCE** with ranch dressing
- **KOREAN SAUCE** with ranch dressing

SUNDRIED TOMATO PINWHEELS

\$75.00

spinach tortilla, sundried tomatoes, artichoke, roasted garlic white bean puree, basil

BABA GHANOUSH

\$90.00

roasted eggplant, olive oil, lemon juice, tahini, pita chips, naan bread, crackers

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SEAFOOD & SUSHI

{ 1 order includes 14-18 servings }



SASHIMI PLATTER

\$385.00 | {10 pieces of each}

- maguro sashimi* - aaa big eye tuna
- shake sashimi* - cured scottish salmon
- hamachi sashimi* - fresh japanese yellowtail
- suzuki sashimi* - striped bass
- tako sashimi* - pacific octopus

SHRIMP PLATTER

\$225.00

gulf shrimp, bloody mary cocktail sauce, lemon wedges {6 dozen}

VEGETARIAN ROLL PLATTER

\$170.00 | {12 pieces of each}

- nasu roll - grilled japanese eggplant
- kappa maki - cucumber, sesame seeds
- asparagus roll - asparagus, sesame seed
- kampyo maki - sweet japanese squash
- veggie roll - avocado, asparagus, cucumber, burdock root, kampyo, mixed greens

NIGIRI PLATTER

\$345.00 | {8 pieces of each}

- maguro sushi* - aaa big eye tuna
- shake sushi* - cured scottish salmon
- hamachi sushi* - fresh japanese yellowtail
- suzuki sushi* - striped bass
- ebi sushi* - cooked tiger shrimp

ASSORTED SUSHI ROLL PLATTER

\$239.00 { 16 pieces of each}

- spicy tuna roll* - fresh tuna, japanese mayo, 7 spice, avocado
- california roll* - crab salad, japanese mayo, cucumber, avocado, smelt roe
- diablo roll* - spicy tuna & avocado, topped with seared tuna, served with spicy ponzu
- philly roll* - smoked salmon, cream cheese, sweet onion, cucumber, smelt roe

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SALADS

{ 1 order includes 14-18 servings }



SUPER FOOD SALAD

\$88.00

kale, red cabbage, brussels sprouts, broccoli slaw, pepitas, dried cranberries, lemon dijon vinaigrette

MODENA PASTA SALAD

\$95.00

tortellini, artichoke hearts, red onion, pepperoni, salami, roasted red pepper, pepperoncini, olive, fresh herbs, red wine vinaigrette

CAESAR SALAD

\$80.00

romaine, croutons, shaved parmesan reggiano, caesar dressing
{*gf without croutons}

ADD A PROTEIN TO ANY SALAD

GRILLED CHICKEN BREAST | \$70.00

GREEN GODDESS WEDGE SALAD

\$105.00

baby romaine wedges, tomatoes, cucumbers, radish, carrot curls, green goddess dressing

LOADED BAKED POTATO SALAD

\$85.00

red skin potatoes, bacon, green onions, cheddar cheese, sour cream

WATERMELON TOMATO SALAD

\$80.00

watermelon, heirloom tomatoes, feta, mint, white balsamic glaze

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SANDWICHES & WRAPS

{ 1 order includes 14-18 servings }



COLORADO CLUB WRAP

\$190.00 | {20 half wraps}
flour tortilla, avocado aioli, tomato, romaine, bacon, turkey, cheddar jack cheese,

GRILLED CHICKEN CAESAR WRAP

\$190.00 | {20 half wraps}
flour tortilla, chicken breast, shredded parmesan, chopped romaine, caesar cream cheese, caesar dressing

BUFFALO CHICKEN WRAP


\$190.00 | {20 half wraps}
flour tortilla, fried boneless chicken breast, buffalo hot sauce, lettuce, tomato, cheddar jack cheese, blue cheese dressing

GRILLED VEGETABLE WRAP

\$185.00 | {20 half wraps}
spinach flour tortilla, roasted garlic hummus, grilled seasonal vegetables, spring mix, tomatoes

GOURMET DELI PLATTER

\$200 | {16 sandwiches}
build your own sandwich platter to include a selection of roasted turkey breast, roast beef, honey baked ham, and genoa salami served with provolone, cheddar, swiss, and pepper jack cheeses with lettuce, tomato, onion, mustard, mayonnaise, croissants and kaiser rolls

**For an additional \$35.00 make any of the above wraps or bread gluten free *

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SIDES

{ 1 order includes 14-18 servings }



MACARONI & CHEESE

- **COWBOY MAC & CHEESE** | \$140.00
cavatappi pasta, cheddar, bbq pork burnt ends, parmesan bechamel sauce
- **TUSCAN CHICKEN MAC & CHEESE** | \$145.00
cavatappi pasta, sundried tomatoes, spinach, italian seasoned chicken, creamy bechamel
- **ARTISAN MAC & CHEESE** | \$100.00 
cavatappi pasta, cheddar, fontina, parmesan bechamel sauce

TWICE BAKED MASHED POTATOES

\$120.00

skin on yukon gold mashed potatoes, cream, butter, scallions, bacon, garlic, parmesan cheese herb crust

MUSHROOM & LEEK POTATO GRATIN

\$85.00

russet potatoes, mushrooms, sauteed leek, roasted shallots, garlic, cream

HICKORY PIT BAKED BEANS

\$80.00

vegetarian baked beans, molasses, brown sugar, mustard

NEW POTATO VEGETABLE HASH

\$85.00

red new potatoes, lima beans, asparagus, red bell peppers, garlic, onion

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ENTRÉES

{ 1 order includes 14-18 servings }



CARVED ITEMS

PRIME RIB*

\$475.00

carved prime rib, creamy horseradish sauce

- ITALIAN GARLIC RUB
- BBQ DRY RUB

HERBCRUSTED TENDERLOIN*

\$425.00

carved premium angus beef tenderloin, italian garlic rub, creamy horseradish sauce

ROASTED TURKEY BREAST

\$305.00

carved roasted frenched turkey breast, herb butter, turkey gravy, cranberry-orange relish

SMOKED BEEF BRISKET

\$395.00

carved hickory smoked beef brisket, roasted shallot chimichurri



= Gluten Free



= Vegetarian

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ENTRÉES

{ 1 order includes 14-18 servings }

**BBQ****THUNDER'S BBQ SAMPLER** (GF)

\$300.00

smoked beef brisket, pork burnt ends, smoked german sausage, thunder's bbq sauce

BBQ BEEF BRISKET (GF)

\$275.00

slow roasted beef brisket, thunder's bbq sauce, slider buns
{*gf without bun}**MAPLE BOURBON PORK** (GF)
BURNT ENDS

\$150.00

smoked pork butt burnt ends, maple bourbon barbeque sauce, pickled red onion, slider buns
{*gf without bun}**TACOS****STREET TACO DUO** (GF)

\$237.00

beef birria, al pastor, crema fresca, jalapenos, pico de gallo, cotija cheese, fire roasted salsa, cheddar jack cheese, masa tortilla
{*gf without tortilla}**CHICKEN****CHICKEN TENDERS**

\$115.00 {36 pieces}

crispy chicken breast, ranch, bbq sauce

(GF) = Gluten Free (V) = Vegetarian

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ENTRÉES

{ 1 order includes 14-18 servings }



SLIDERS

KOBE BEEF SLIDERS **GF**

\$226.00 {48 sliders}

kobe beef patties, caramelized onions, cheddar & pepper jack cheeses, pickles, ketchup, bavarian mustard, brioche slider rolls
{*gf without roll}

SLIDER TRIO

\$175.00 {30 sliders}

shaved prime rib philly, traditional cuban, buffalo chicken, sweet hawaiian rolls

BRATS & DOGS

SAUSAGE TRIO

\$180.00 {24 brats}

smoked german, hatch green chili, and sweet italian sausages, sauerkraut, peppers, deli mustard, ketchup, giardiniera, hot dog buns

HOT DOG & BEER BRAT COMBO **GF**

\$190.00 {12 dogs & 12 brats}

all beef vienna hot dogs, colorado craft beer bratwurst, sauerkraut, hot dog buns, sweet relish, red onion, ketchup, bavarian mustard
{*gf without the bun}

ALL BEEF HOT DOGS **GF**

\$150.00 {24 dogs}

all beef vienna hot dogs, sauerkraut, hot dog buns, sweet relish, red onion, ketchup, bavarian mustard
{*gf without the bun}

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DESSERTS


{ 1 order includes 14-18 servings }




MILE HIGH CHOCOLATE CAKE 
\$130.00 {16 slices}
chocolate layer cake, chocolate ganache, dark chocolate shavings


LEMON LECHE CAKE 
\$75.00 {12 slices}
lemon creme cake soaked with lemon cream sauce, lemon infused whipped cream, blueberry compote

BASQUE CHEESECAKE 
\$110.00 {14 pieces}
souffle cheesecake, seasonal fruit compote, caramel sauce

ASSORTED CUPCAKES 
\$110.00 {16 cupcakes}
chef's choice could include chocolate, vanilla, peanut butter, red velvet, or other flavors

ASSORTED DESSERT PLATTER 
\$75.00 {24 pieces}
chef's choice could include cookies, brownies, shooters, fruit bars, cake balls

COOKIE & BROWNIE PLATTER 
\$70.00 {12 cookies & 12 brownies}
chocolate fudge brownies and assorted fresh baked cookies

COOKIE PLATTER 
\$60.00 {18 cookies}
chocolate chip, white chocolate macadamia, peanut butter, sugar, oatmeal raisin

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BEVERAGE SERVICES OFFERED

Package & A La Carte Beverage Service

To place a beverage preorder, please fill out the beverage order form and submit to the suite sales representative **no later than eight (8) business days prior to the event.**

All beverages will be setup in the suite upon your arrival to the event.

Cold products (beer, soda, water, etc.) will be placed in a beverage cooler and all liquor or room temperature items will be setup on the bar counter.

Your suite will include ice, a bar kit with a cocktail shaker and stainer, jigger, bottle opener, corkscrew, bar towel, pour spouts and a wine bucket.

Season Bar Par

*Available to full season Broncos suite owners. Please let your suite sales representative know if you would like to use your season Bar Par for this event.

SUITE BAR

All suite bars are self-serve. Suite Owners will be responsible for monitoring consumption of alcoholic beverages in their suite in order to ensure compliance with all foregoing liquor laws, regulations, and applicable laws.

PERSONAL SUITE ATTENDANT

A Personal Suite Attendant is charged at a flat rate of \$375.00 per event. However, contact your Epicurean suite sales representative to inquire about the availability of a personal suite attendant. Due to the current labor shortage plaguing the hospitality industry, Epicurean cannot guarantee that it will have the ability to provide a suite attendant for the event.



SUITE BEVERAGE POLICY

Please adhere to the following rules & regulations set forth by the State of Colorado, the Metropolitan Football Stadium District, Stadium Management Company & the Denver Broncos Football Club:

1. Alcoholic beverages cannot be brought into or taken out of the Stadium, including all Suite Levels.
2. The Suite Holder, their Representatives, agents or guests are responsible for monitoring & controlling alcohol consumption within their respective Suite.
3. State law prohibits Minors {those under the age of 21} from consuming alcoholic beverages.
4. It is unlawful to serve alcoholic beverages to an obviously intoxicated person.
5. Alcoholic beverages cannot be taken outside of the Suite area.
6. Alcohol consumption may be restricted during some events.
7. Unconsumed alcohol cannot be taken home nor will be credited back to the suite holder at the conclusion of the event.

All beverages will be setup in the suite upon your arrival to the game. Cold products (beer, soda, water, etc.) will be placed in a beverage cooler and all liquor or room temperature items will be setup on the bar counter. A tub of ice will also be placed on the bar counter to ice down drinks.





VODKA

Grey Goose | \$130
Ketel One | \$100
Tito's | \$90
Breckenridge | \$60

GIN

Bombay Sapphire | \$98
Tanqueray | \$85
Breckenridge | \$60

TEQUILA

Casamigos Reposado | \$180
Casamigos Blanco | \$170
Patron Anejo (750ml) | \$163
Arta Reposado | \$154
Patron Silver (750ml) | \$142
Espolon Blanco | \$125
Arta Silver | \$125
El Bandito Blanco (750ml) | \$125
Jose Cuervo Silver | \$75

RUM

Captain Morgan Spiced | \$75
Bacardi | \$75

BOURBON & WHISKEY

Maker's Mark | \$130
Jameson | \$125
Breckenridge Bronco's
Blend (750ml) | \$125
Crown Royal | \$115
Breckenridge (750ml) | \$105
Jack Daniel's | \$96
Fireball | \$80

SCOTCH

Macallan (12 yr) (750ml) | \$205
Johnnie Walker Black | \$142
Dewars White Label | \$105

CORDIALS & SCHNAPPS

Grand Marnier | \$130
Cointreau | \$130
Amaretto Disaronno | \$120
Bailey's Irish Cream | \$116
Kahlua | \$98
Peppermint Schnapps | \$40

MIXERS

Bitters | \$43
Dry Vermouth | \$30
Sweet Vermouth | \$30
Ginger Beer (6-pack) | \$29
Triple Sec | \$25
Grenadine | \$22
Garlic Stuffed Olives (jar) | \$20
Tonic Water (6-pack) | \$19
Club Soda (6-pack) | \$19
Margarita Mix (1-liter) | \$18
Bloody Mary Mix (1-liter) | \$17
Sweet & Sour Mix (1-liter) | \$17
Simple Syrup | \$17
Lime Juice | \$16
Cocktail Onions (jar) | \$16
Pimento Stuffed Olives (jar) | \$16
Cranberry Juice | \$13
Worcestershire Sauce | \$12
Margarita Salt | \$10
Grapefruit Juice (2 - 7oz. cans) | \$10
Tomato Juice (2 - 7oz. cans) | \$9
Tabasco Sauce | \$9
Orange Juice (2 - 10oz. bottles) | \$9
Pineapple Juice (2 - 7oz. cans) | \$6

BAR FRUIT

Cut Oranges | \$8
Bowl of Cherries | \$10





WHITE WINE

Chardonnay

Jordan | \$112
Elway's Reserve
Chardonnay | \$100
Dreaming Tree | \$64
La Crema | \$60
Kendall Jackson | \$60
House White | \$40

Pinot Grigio

Santa Margherita | \$78
Kendall Jackson | \$65
Ruffino Lumina | \$52

Sauvignon Blanc

Kim Crawford | \$80
Dreaming Tree | \$64

RED WINE

Cabernet Sauvignon

Elway's Reserve Cabernet
Sauvignon | \$230
Jordan | \$195
Robert Mondavi Private
Selection | \$75
Dreaming Tree | \$64
Murphy Goode | \$55
House Red | \$40

Pinor Noir

La Crema | \$73
Dreaming Tree | \$64

Merlot

Murphy Goode | \$50

Chianti

Ruffino Ducale Classico | \$95

SPARKLING, CHAMPAGNE, AND ROSE

Veuve Clicquot Brut | \$225
La Crema Rosé | \$55
Ruffino Prosecco | \$55
Segura Reserva Brut | \$50





COLORADO CRAFT BEER

{sold by the six pack}

- 90 Shilling | \$40
- Incredible Pedal IPA | \$40
- Dales' Pale Ale | \$38
- Fat Tire | \$38
- Voodoo Ranger IPA | \$38
- Avalanche Ale | \$34
- Breckenridge Broncos Country | \$34

PREMIUM BEER

{sold by the six pack}

- Stella Artois | \$34
- Blue Moon | \$34
- Shock Top | \$34
- Michelob Ultra | \$30
- Modelo | \$30

DOMESTIC BEER

{sold by the six pack}

- Budweiser | \$30
- Bud Light | \$30
- Coors | \$30
- Coors Light | \$30

SELTZER'S & CIDER

- High Noon Cocktail
- Variety (12-pack) | \$86
- Bud Light Seltzer Variety (12-pack) | \$65
- Hard Apple Cider (6-pack) | \$40

CUTWATER CANNED COCKTAILS

{sold by the four pack}

- Tequila Margarita | \$42
- Vodka Mule | \$42
- Whiskey Mule | \$42

NON-ALCOHOLIC

{sold by the six pack}

- Gruvi Dry Red Blend Wine | \$90
- Gruvi Juicy IPA Beer | \$40
- Gruvi Golden Light Beer | \$40
- O'Douls | \$30

SODA

{sold by the six pack}

- Coke | \$19
- Diet Coke | \$19
- Sprite | \$19
- Sprite Zero | \$19
- Ginger Ale | \$19

WATER

- Perrier Mineral Water (4-pack) | \$24
- Dasani Water (6-pack) | \$22

TEA & LEMONADE

- Gold Peak Iced tea (4-pack) | \$32
- Lemonade (6-pack) | \$19

ENERGY

- Red Bull (6-pack) | \$45

HOT BEVERAGE

- Coffee Package | \$70
- individual pod selections of coffee, tea & hot chocolate



MASTER SUITE INFORMATION FORM

Complete the below information to create an authorized signer(s) who will have permission to purchase food and/or beverages with the provided credit card on the day of the event.

Suite Holder Information

Suite #: _____

2024 Season or Event Date: _____

Company Name _____

Contact Name _____

Phone _____

Game Day Phone Contact _____

Address _____

City, State, Zip _____

Email _____

Accounts Payable Information

Invoice information same as above

Contact Name _____

Phone _____

Billing Address _____

City, State, Zip _____

Guarantee of Payment

VISA MasterCard American Express

Card Holder's Name _____

Credit Card # _____

Expiration Date _____

Security Code _____

Would you like to keep this card on file for the event?

NO, guests will provide their own card

YES, leave card on file

If yes, please list authorized signers below.

Authorized Signers for Event Day Purchases:

I hereby authorize Epicurean Entertainment, LLC. to apply charges to my credit card for food, beverage &/or services rendered to the above listed Executive Suite. I understand that any **MISSING OR DAMAGED** equipment or goods will be billed to the above listed Executive Suite after each game. All prices are subject to 20% Administrative charge and sales tax.

Card Holder's Name _____

Card Holder's Signature _____

Date _____

EPICUREAN
SPORTS

Please return via facsimile or email to:

Epicurean Sports
1801 Bryant Street, Suite #600, Denver, CO 80204
Direct: 720 258 3568 Fax: 720 258 3588
stadiumsales@epicureangroupco.com



Turning Fans Into Foodies

The deadline for ordering is eight (8) business days before the game.

Suite # placing order for: _____
 Event Date: _____
 Company Name: _____

Guest Count ordering for: _____
 Contact Name: _____
 Contact Phone Number: _____

PACKAGE MENU OPTIONS

check the box next to package you would like to order

SPECIAL TEAMS

HIGH ALTITUDE \$95

THUNDERS BBQ \$85

MILE HIGH CITY \$77

A LA CARTE MENU OPTIONS

{1 ORDER SERVES 14 - 18 GUESTS}

Please note the quantities next to the items below you would like to order

SNACKS

_____ Southwest Tortilla Chips & Dips.....	\$82.00
_____ White Cheddar Popcorn.....	\$75.00
_____ Chips & Dips.....	\$71.00
_____ Caramel & Cheddar Blend Popcorn.....	\$65.00
_____ Buttered Popcorn.....	\$45.00
_____ Stadium Nut House Classic.....	\$39.00
_____ Gardettos Snacks.....	\$36.00
_____ Peanut M&M's.....	\$30.00
_____ Regular M&M's.....	\$30.00

STARTERS

_____ Nacho Bar.....	\$185.00
_____ Antipasto Platter.....	\$175.00
_____ Artisan Cheese Board.....	\$175.00
<input type="checkbox"/> Crispy Chicken Wings.....	\$140.00
_____ Buffalo _____ BBQ _____ Korean	
_____ Fresh Fruit Platter.....	\$95.00
_____ Baba Ghanoush.....	\$90.00
_____ Vegetable Crudites.....	\$85.00
_____ Sundried Tomato Pinwheels.....	\$75.00

SEAFOOD & SUSHI PLATTERS

_____ Sashimi Platter.....	\$385.00
_____ Nigiri Platter.....	\$345.00
_____ Assorted Sushi Roll Platter.....	\$239.00
_____ Shrimp Platter.....	\$225.00
_____ Vegetarian Platter.....	\$170.00

SALADS

<input type="checkbox"/> + Add Grilled Chicken Breast \$70.00	
_____ Green Goddess Wedge Salad.....	\$105.00
_____ Modena Pasta Salad.....	\$95.00
_____ Super Food Salad.....	\$88.00
_____ Loaded Baked Potato Salad.....	\$85.00
_____ Caesar Salad.....	\$80.00
_____ Watermelon Tomato Salad.....	\$80.00

WRAPS + SANDWICHES

<input type="checkbox"/> + Make Any Wrap/Sandwich Gluten Free \$35.00	
_____ Gourmet Deli Platter.....	\$200.00
_____ Grilled Chicken Caesar Wrap.....	\$190.00
_____ Colorado Club Wrap.....	\$190.00
_____ Buffalo Chicken Wrap.....	\$190.00
_____ Grilled Vegetable Wrap.....	\$185.00

SIDES

_____ Tuscan Chicken Mac & Cheese.....	\$145.00
_____ Cowboy Mac & Cheese.....	\$140.00
_____ Twice Baked Mashed Potatoes.....	\$120.00
_____ Artisan Mac & Cheese.....	\$100.00
_____ Mushroom & Leek Potato Gratin.....	\$85.00
_____ New Potato Vegetable Hash.....	\$85.00
_____ Hickory Pit Baked Beans.....	\$80.00

ENTRÉES

_____ Carved Prime Rib.....	\$475.00
<input type="checkbox"/> Italian Garlic Rub <input type="checkbox"/> BBQ Dry Rub	
_____ Carved Herb Crusted Tenderloin.....	\$425.00
_____ Carved Smoked Beef Brisket.....	\$395.00
_____ Carved Roasted Turkey Breast.....	\$305.00
_____ Thunder's BBQ Sampler.....	\$300.00
_____ BBQ Beef Brisket.....	\$275.00
_____ Street Taco Duo.....	\$237.00
_____ Kobe Beef Sliders.....	\$226.00
<input type="checkbox"/> {substitute to vegan sliders} +\$65.00	
_____ Hot Dog & Beer Brat Combo.....	\$190.00
<input type="checkbox"/> {substitute to vegan brats} +\$65.00	
_____ Sausage Trio.....	\$180.00
_____ Slider Trio.....	\$175.00
_____ All Beef Hot Dogs.....	\$150.00
_____ Maple Bourbon Pork Burnt Ends.....	\$150.00
_____ Chicken Tenders.....	\$115.00

DESSERT

_____ Mile High Chocolate Cake.....	\$130.00
_____ Basque Cheesecake.....	\$110.00
_____ Assorted Cupcakes.....	\$110.00
_____ Lemon Leche Cake.....	\$75.00
_____ Assorted Dessert Platter.....	\$75.00
_____ Cookie & Brownie Platter.....	\$70.00
_____ Cookie Platter.....	\$60.00

Would you like to request a Personal Suite Attendant for \$375? YES

{check mark the box above to request an attendant for the event}

To place your order, please use the following methods:

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Turning Fans Into Foodies

The deadline for ordering is eight (8) business days before the game.

Suite # placing order for: _____ Guest Count ordering for: _____ Date of Event placing order for: _____
 Contact Name: _____ Contact Phone Number: _____ Company Name: _____
 A La Carte/Single Game Season Bar Par Setup

VODKA

_____ Grey Goose.....	\$130.00
_____ Ketel One.....	\$100.00
_____ Tito's.....	\$90.00
_____ Breckenridge.....	\$60.00

GIN

_____ Bombay Sapphire.....	\$98.00
_____ Tanqueray.....	\$85.00
_____ Breckenridge.....	\$60.00

TEQUILA

_____ Casamigos Reposado.....	\$180.00
_____ Casamigos Blanco.....	\$170.00
_____ Patron Anejo (750ml).....	\$163.00
_____ Arta Reposado.....	\$154.00
_____ Patron Silver (750ml).....	\$142.00
_____ Arta Silver.....	\$125.00
_____ Espolon Blanco.....	\$125.00
_____ El Bandito Blanco.....	\$125.00
_____ Jose Cuervo Silver.....	\$75.00

RUM

_____ Captain Morgan Spiced Rum.....	\$75.00
_____ Bacardi.....	\$75.00

BOURBON & WHISKEY

_____ Maker's Mark.....	\$130.00
_____ Breck Bronco Blend (750ml).....	\$125.00
_____ Jameson.....	\$125.00
_____ Crown Royal.....	\$115.00
_____ Breckenridge (750ml).....	\$105.00
_____ Jack Daniels.....	\$96.00
_____ Fireball.....	\$80.00

SCOTCH

_____ Macallan {12 yr}.....	\$205.00
_____ Johnnie Walker Black.....	\$142.00
_____ Dewar's White Label.....	\$105.00

CORDIALS & SCHNAPPS

_____ Grand Marnier.....	\$130.00
_____ Cointreau.....	\$130.00
_____ Amaretto Disaronno.....	\$120.00
_____ Bailey's Irish Cream.....	\$116.00
_____ Kahlua.....	\$98.00
_____ Peppermint Schnapps.....	\$40.00

CUTWATER CANNED COCKTAILS

(per 4-pack)	
_____ Tequila Margarita.....	\$42.00
_____ Vodka Mule.....	\$42.00
_____ Whiskey Mule.....	\$42.00

SAUVIGNON BLANC

_____ Kim Crawford.....	\$80.00
_____ Dreaming Tree.....	\$64.00

CHARDONNAY

_____ Jordan.....	\$112.00
_____ Elway's Reserve Chardonnay.....	\$100.00
_____ Dreaming Tree.....	\$64.00
_____ Kendall Jackson.....	\$60.00
_____ La Crema.....	\$60.00
_____ House White.....	\$40.00

PINOT GRIGIO

_____ Santa Margherita.....	\$78.00
_____ Kendall Jackson.....	\$65.00
_____ Ruffino Lumina.....	\$52.00

MERLOT

_____ Murphy Goode.....	\$50.00
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CABERNET SAUVIGNON

_____ Elway's Reserve Cab Sauv.....	\$230.00
_____ Jordan.....	\$195.00
_____ Robert Mondavi Private.....	\$75.00
_____ Dreaming Tree.....	\$64.00
_____ Murphy Goode.....	\$55.00
_____ House Red.....	\$40.00

PINOT NOIR

_____ La Crema.....	\$73.00
_____ Dreaming Tree.....	\$64.00

CHIANTI

_____ Ruffino Ducale Classico.....	\$95.00
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SPARKLING WINES, CHAMPAGNE & ROSÉ

_____ Veuve Clicquot Brut.....	\$225.00
_____ La Crema Rose.....	\$55.00
_____ Ruffino Prosecco.....	\$55.00
_____ Segura Reserva Brut.....	\$50.00

DOMESTIC & PREMIUM BEER

(per 6-pack)	
_____ Blue Moon.....	\$34.00
_____ Shock Top.....	\$34.00
_____ Stella Artois.....	\$34.00
_____ Michelob Ultra.....	\$30.00
_____ Modelo.....	\$30.00
_____ Budweiser.....	\$30.00
_____ Bud Light.....	\$30.00
_____ Coors.....	\$30.00
_____ Coors Light.....	\$30.00

NON ALCOHOLIC OPTIONS

(per 6-pack)	
_____ Gruvi Dry Red Wine Blend.....	\$90.00
_____ Gruvi Juicy IPA.....	\$40.00
_____ Gruvi Golden Light Blond.....	\$40.00
_____ O'Douls.....	\$30.00

COLORADO CRAFT BEER

(per 6 pack)	
_____ 90 Shilling.....	\$40.00
_____ Incredible Pedal IPA.....	\$40.00
_____ Dale's Pale Ale.....	\$38.00
_____ Fat Tire.....	\$38.00
_____ Voodoo Ranger IPA.....	\$38.00
_____ Avalanche Ale.....	\$34.00
_____ Breckenridge Bronco Country.....	\$34.00

SELTZERS & CIDER

_____ High Noon Cocktail Variety.....	\$86.00
{12 pack - 4 flavors}	
_____ Bud Light Seltzer Variety.....	\$65.00
{12 pack - 4 flavors}	
_____ Hard Apple Cider {6-pack}.....	\$40.00

SOFT DRINKS & WATER

_____ Red Bull {6-pack}.....	\$45.00
_____ Gold Peak Iced Tea {4-pack}.....	\$32.00
_____ Perrier Mineral Water {4-pack}.....	\$24.00
_____ Dasani Water {6-pack}.....	\$22.00
_____ Coke {6-pack}.....	\$19.00
_____ Diet Coke {6-pack}.....	\$19.00
_____ Sprite {6-pack}.....	\$19.00
_____ Sprite Zero {6-pack}.....	\$19.00
_____ Ginger Ale {6-pack}.....	\$19.00
_____ Lemonade {6-pack}.....	\$19.00

ALL THE EXTRAS

_____ Bitters.....	\$43.00
_____ Dry Vermouth.....	\$30.00
_____ Sweet Vermouth.....	\$30.00
_____ Ginger Beer.....	\$29.00
_____ Triple Sec.....	\$25.00
_____ Grenadine.....	\$22.00
_____ Garlic Stuffed Olives.....	\$20.00
_____ Tonic Water.....	\$19.00
_____ Club Soda.....	\$19.00
_____ Margarita Mix.....	\$18.00
_____ Bloody Mary Mix.....	\$17.00
_____ Sweet & Sour.....	\$17.00
_____ Simple Syrup.....	\$17.00
_____ Lime Juice.....	\$16.00
_____ Cocktail Onions.....	\$16.00
_____ Pimento Stuffed Olives.....	\$16.00
_____ Cranberry Juice.....	\$13.00
_____ Worcestershire Sauce.....	\$12.00
_____ Margarita Salt.....	\$10.00
_____ Grapefruit Juice.....	\$10.00
_____ Tabasco Sauce.....	\$9.00
_____ Orange Juice.....	\$9.00
_____ Tomato Juice.....	\$9.00
_____ Pineapple Juice.....	\$6.00

BAR FRUIT

{2 bowls per order}
{all liquor orders come with lemons & limes}

_____ Cherries.....	\$10.00
_____ Cut Oranges.....	\$8.00

HOT BEVERAGE SERVICE

_____ Individual pod selections of coffee, tea, & hot chocolate.....	\$70.00
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All liquor bottles are sold by the 1 Liter unless noted*

All wine bottles are sold by the 750ml

Beer is sold by 12oz cans per 6-pack

**please note due to ongoing supply chain issues, liquor bottle sizes could be substituted pending availability

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