



Event Menus

OMNI INTERLOCKEN HOTEL
EVENTS MENU



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gf Gluten-Friendly

df Dairy-Free

n Contains Nuts/Peanuts

vg Vegan

v Vegetarian

Prices are subject to 26% service charge (29% for outdoor meal functions) and 8.15% sales tax. All menus and prices are subject to change. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.



BUFFETS

All breakfast buffets are served with freshly brewed Stance regular coffee, Stance decaffeinated coffee, and assorted Numi hot tea. Prices are based on 90 minutes of service. Buffets must be ordered for entire group.

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COLORADO CLASSIC

orange, ruby grapefruit, apple juice
farm-fresh fruit & berries *df gf*
assorted yogurts & cereal
cage-free scrambled eggs *gf*
skim & whole milk
mini croissants, assorted danish and mini muffins *n gf*
local breakfast sausage & applewood-smoked bacon
df gf
choice of: green chile potato or gluten-friendly hash
browns *df*
46 per person

ROCKY MOUNTAIN EXPERIENCE

orange, cranberry, apple, pineapple & kale juice
farm-fresh fruit & berries *df gf*
country biscuits, cinnamon butter
brisket migas, flour & corn tortillas, salsa verde, sour cream, queso fresco
cast iron cage-free scrambled eggs *gf*
marble potato hash *df gf*
cinnamon swirl french toast & bananas foster
48 per person

CONSCIOUSLY HEALTHY

orange, ruby grapefruit & v8 juices
farm-fresh fruit & berries *df gf*
individual greek yogurt, organic honey, house granola & strawberries *df gf*
whole wheat muffins, zucchini loaf & blueberry scones *n*
egg white frittata | spinach, mushrooms, potatoes and monterey cheese *gf*
grilled lemon asparagus *df gf*
choice of turkey bacon or chicken & apple sausage *df gf*
scotch reserve smoked salmon, traditional accompaniments, mini bagels
48 per person



CONTINENTAL

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OMNI CONTINENTAL

orange, ruby grapefruit & v8 juices

assorted mini muffins, croissants & danishes *n*

farm-fresh fruit and berries *df gf*

individual granola & energy bars *n*

35 per person



INTERLOCKEN SUNRISE

orange, ruby grapefruit, pineapple & kale juice

oatmeal bar | warm steel-cut oatmeal *df gf*

accompaniments | brown sugar, honey, berries, dried fruits, toasted almonds *n df gf*

skim and whole milk

bran & lemon poppy seed muffins, house banana bread *n*

individual greek yogurt, house honey, house granola, strawberries *df gf*

farm-fresh fruit & berries *df gf*

37 per person





BREAKFAST ENHANCEMENTS

Can be added to any breakfast buffet. Not sold separately. Prices are subject to 26% service charge (29% for outdoor meal functions) and 8.15% sales tax. All menus and prices are subject to change.

CAGE-FREE EGGS

boiled or scrambled *gf*
7 per person

FRITTATAS | CHOOSE TWO

denver | ham, onions, peppers & cheddar *gf*

mediterranean | sun-dried tomato, feta, red onion, spinach, roasted pepper *gf v*

lorraine | applewood-smoked bacon, swiss, caramelized onions *gf*

colorado | poblano peppers, chorizo, tomato, sour cream, avocado, cotija *gf*

10 per person

BREAKFAST BURRITOS CHOOSE TWO

classic | applewood-smoked bacon, ham, jack cheese, salsa verde

southwestern | chorizo, scrambled eggs, hatch green chiles, potatoes, salsa

cowboy | shredded beef, peppers, cheese, beans and rice

veggie | scrambled eggs, monterey cheese, potatoes *v*

13 per person

OATMEAL BAR

brown sugar, honey, blueberries, dried fruit and toasted almonds *ndf gf*

8 per person

BAGELS

plain, everything, cinnamon raisin, sesame seed bagels

assorted cream cheese spreads

sweet butter & fruit preserves

60 per dozen

HOUSE HICKORY-SMOKED SALMON

mini bagels

traditional accoutrements | red onions, boiled eggs, cherry tomatoes, cucumbers, capers, cream cheese

18 per person

CAST IRON CHALLAH FRENCH TOAST

maple syrup, mixed berry compote, hazelnut spread *n*

8 per person



ENHANCEMENTS

Chef attendant 1 per 75 guests at 150 per chef attendant. Required as noted.

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BUILD-YOUR-OWN PARFAIT

plain greek yogurt *gf*

toppings | granola, toasted coconut, almonds, honey, dried fruit, mixed berries *n df gf*

15 per person

AVOCADO TOAST

seven-grain, marbled rye, sourdough

smashed avocado, pickled onions, cherry tomatoes, shredded kale, queso fresco, olive oil *v*

18 per person

add smoked salmon | 6 per person

OMELETTE

cage-free whole eggs & egg whites *gf*

onions, peppers, mushrooms, tomatoes *df gf v*

ham, chorizo, applewood-smoked bacon *df gf*

local cheddar, roasted salsa *gf*

20 per person, attendant required

MAKE A BURRITO

cage-free scrambled eggs *gf*

ham, chorizo, applewood-smoked bacon *df gf*

potatoes, refried beans *df*

onions, chiles, mushrooms, tomatoes *gf*

local cheddar, roasted salsa *gf*

flour tortillas

tofu available upon request

20 per person, attendant required



PLATED

All plated breakfasts are served with freshly brewed Stance regular coffee, Stance decaffeinated coffee, assorted Numi hot teas and fresh orange juice.

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BREAKFAST YOUR WAY

orange juice

butter croissants, assorted muffins *n*

farm-fresh seasonal fruit *df gf*

BUTCHERY | SELECT ONE

applewood-smoked bacon *df gf*

old-style local sausage *df*

chicken & apple sausage *df gf*

country ham steak *df gf* | 4 per person

grilled flat iron *df gf* | 6 per person

FROM THE COOP | SELECT ONE

scrambled cage-free eggs *gf*

crustless quiche *gf*

choose one frittata | denver, mediterranean, colorado
or lorraine *gf*

GARDEN VEGGIES | SELECT ONE

roasted tomatoes, sea salt *df gf*

grilled asparagus *df gf*

wild mushroom ragout *df gf*

48 per person

SKILLET | SELECT ONE

potato hash, caramelized onions, chives *df*

roasted wedge potatoes, herbs *df gf*

sweet potato & vegetable hash *df gf*

48 per person



BREAKS

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POWER BREAK

individual bottled smoothie juices
for the trail | cliff, kind, assorted granola bars *n*
seasonal whole fruit *df gf*
20 per person

BOULDER TRAIL

build-your-own trail mix | dried fruits, yogurt raisins,
chocolate-covered peanuts, granola and mixed nuts
n gf
20 per person

WHOLE FRUIT

seasonal selection *df gf*
4 each

FRUIT KEBABS

served with honey, mint yogurt dipping sauce *gf*
49 per dozen

POPCORN BAR

classic popcorn | chef's selection of seasoning
variety

DOUGHNUT BREAK

assortment of fresh doughnuts *n*
16 per person | minimum order for 25

GRAB & GO BARS

kind, cliff, energy bars *n*
6 per person

INDIVIDUAL SNACKS

boulder chips, pretzels, mixed nuts *n*
6 each

SOFT PRETZEL STICKS

ale mustard, hatch chile queso dip
42 per dozen

COOKIES AND DESSERT BARS

COOKIES | CHOOSE TWO

chocolate chip, sugar, oatmeal raisin, peanut butter *n*

DESSERT BARS | ASSORTED

lemon, apple pie, chocolate & pecan, coconut &
chocolate (based upon availability) *n*
50 per dozen



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ORANGE BREAK

rocky mountain orange cream soda

fresh oranges *df gf*

baby carrots, chipotle ranch *gf*

orange lemonade cookies

orange julius smoothies *gf*

24 per person

RED BREAK

twizzlers *df*

rocky mountain cola

strawberry shortcake shooters

red velvet fondue

chips and roasted salsa *gf*

24 per person

GREEN BREAK

green machine jellos *df gf*

pesto, hummus & ranch crudité cups *n gf*

rocky mountain soda loveland lemon-limeade

prosecco frozen grapes *df gf*

mint chocolate brownies

pistachio macarons *n gf*

24 per person

YELLOW BREAK

sliced pineapple *df gf*

whole bananas *df gf*

white chocolate fondue

lemonade *df gf*

lemon meringue tarts *gf*

buttered popcorn

24 per person



LUNCH BUFFETS

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CHEF'S FRESH MARKET

available every day

STARTERS

daily soup du jour

SALADS

springborn greens | cucumbers, tomatoes, carrots *df gf*

citrus vinaigrette *df gf*

creamy ranch *gf*

pasta salad | sun-dried tomatoes, artichokes, black olives, red onions, cucumbers, vinaigrette *df*

SANDWICHES | CHOOSE TWO

roasted turkey | maple & pepper bacon, white cheddar, avocado spread, multigrain

roast beef | provolone, caramelized onions, arugula, beer mustard, salted pretzel bun

italian grinder | salami, pepperoni, capicola, swiss, lettuce, pepperoncini, hoagie roll

greek veggie wrap | quinoa, cucumber, roasted pepper, tomatoes, pesto, hummus, spinach tortilla *n df vg*

ACCOMPANIMENTS

assorted bagged boulder chips

sliced pickles, dijon mustard and mayonnaise *df gf*

DESSERTS

freshly baked cookies, assorted dessert bars *n*

57 per person

SOUTH OF THE BORDER

available on tuesday and friday

STARTERS

chicken tortilla soup *gf*

romaine & radicchio salad | black beans, charred corn, cotija cheese *gf*

cilantro-lime dressing *df gf*

avocado-ranch dressing *gf*

BUILD-YOUR-OWN TACO | CHOOSE TWO

chicken fajitas *df gf*

beef barbacoa

citrus grilled mahi *df gf*

pork al pastor *df gf*

tequila shrimp *df gf*

vegetarian calabacitas | squash & corn medley *df gf v*

ACCOMPANIMENTS

fried tortilla strips *df*

cilantro & lime rice *df gf*

flour tortillas

corn tortillas *gf*

guacamole, jack cheese, sour cream, roasted tomato salsa, tortilla chips, shaved cabbage

DESSERTS

pastel de tres leches

churros con chocolate

60 per person



LUNCH BUFFETS

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DRIVING RANGE

available monday and thursday

STARTERS

springborn farms salad | cucumbers, red onions, tomatoes, garbanzo beans, carrots *df gf*

red wine vinaigrette *df gf*

bbq spiced ranch dressing *gf*

peruvian potato salad | pulled chicken, corn, black beans, scallions, dijon, mayonnaise

ENTRÉES

horseradish & thyme flat iron, chimichurri *df gf*

jerk-spiced chicken, fried plantains *df*

blue cornmeal encrusted trout, succotash & lemon cream sauce *gf*

baked chile mac & cheese

grilled seasonal vegetables *df gf*

DESSERTS

peach & blackberry bourbon cobbler *df gf*

cowboy oatmeal bars *df gf*

60 per person

MEDITERRANEAN

available wednesday and saturday

STARTERS

panzanella salad | croutons, tomatoes, shaved onions, mozzarella, sweet basil, baby spinach, port vinaigrette

greek salad | mixed greens, feta, grape tomatoes, cucumber, kalamata olives, red onions, pepperoncini, greek yogurt dressing *gf*

ENTRÉES

chicken scaloppini, lemon & caper emulsion *gf*

salmon puttanesca *df gf*

grilled kielbasa, white wine tomato sauce *df gf*

roasted squash medley, artichokes, shaved fennel *df gf v*

baked penne, pomodoro, ricotta, parmigiano-reggiano *v*

DESSERTS

amaretto cannoli

limoncello panna cotta *gf*

tiramisu

60 per person



BOXED LUNCH TO-GO

Boxed Lunch is available to be taken off property.
Add 5 per person to price for a deconstructed boxed lunch.

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TO-GO BOXED LUNCH

SMALL SALAD | SELECT ONE

pasta salad | sun-dried tomatoes, artichokes, black olives, red onions, cucumbers, and vinaigrette *df*

mixed greens salad | balsamic vinaigrette *df gf*

potato salad *gf*

SANDWICHES | SELECT THREE

roasted turkey | maple & pepper bacon, white cheddar, avocado spread, multigrain

italian grinder | salami, pepperoni, capicola, swiss, lettuce, pepperoncini, hoagie roll

veggie wrap | quinoa, cucumber, roasted pepper, tomatoes, pesto, hummus, spinach tortilla *ndf vg*

chicken caesar wrap | parmesan cheese, romaine, grape tomatoes, tomato tortilla

roast beef | provolone, caramelized onions, arugula, beer mustard, salted pretzel bun

ham & swiss cheese | lettuce, tomato, dijon, mayonnaise, rye

ACCOMPANIMENTS

whole fruit *df gf*

boulder chips

candy bar

bottled water or soda

50 per person



PLATED LUNCH

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SALADS | CHOOSE ONE

WEDGE

little gem, hard-boiled egg, applewood-smoked bacon, tomatoes, scallion, blue cheese dressing *gf*

ARUGULA & SPINACH

young kale, pepitas, heirloom cherry tomatoes, ginger soy emulsion *df gf*

BABY KALE

strawberry, red onion, feta, pumpkin seeds, citrus vinaigrette *gf*

STARCHES | CHOOSE ONE

whipped buttermilk potatoes *gf*

herb roasted fingerling potatoes *df gf*

goat cheese polenta cake *gf*

braised quinoa *df gf*

wild rice pilaf

VEGETABLES | CHOOSE ONE

charred broccolini *df gf*

grilled asparagus *df gf*

glazed baby carrots *df gf*

toasted cauliflower florets *df gf*

roasted butternut squash *df gf*

sautéed green beans *df gf*

ENTRÉES

ESPRESSO & HERB ENCRUSTED AIRLINE CHICKEN

tomato coulis *df gf*

56 per person

SEARED SALMON

beurre blanc *gf*

59 per person

POACHED KAMPACHI

marcona almond romesco *n df*

59 per person

6OZ FLAT IRON STEAK

mushroom demi-glace *df gf*

64 per person

BOURBON-BRINED PORK CHOP

cipollini & applewood-smoked bacon jam *df gf*

59 per person

FARRO RISOTTO

baby kale, wild mushrooms *v*

52 per person

BUTTERNUT SQUASH RAVIOLI

sage brown butter *v*

52 per person

VEGETABLE WELLINGTON

roasted red pepper sauce *v*

52 per person



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DESSERTS | CHOOSE ONE

red velvet layer cake

flourless chocolate torte *gf*

carrot cake

lemon meringue tart

chocolate, caramel & sea salt mousse *gf*

apricot frangipane tart *n*

granola & honey cheesecake, chocolate-dipped
honeycomb *gf*





RECEPTION DISPLAY

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FOCACCIA PIZZA

MARGHERITA

tomato, fresh mozzarella, basil *v*

BBQ PORK

cheddar, grilled pineapple, red onion

FUNGHI

forest mushrooms, arugula pesto, lemon zest *n v*

DELUXE

pepperoni, sausage, olives, onions, mushrooms, mozzarella

ACCOMPANIMENTS

chile flakes, parmesan, oregano

27 per person

MEDITERRANEAN ANTIPASTO DISPLAY

vegetables | grilled asparagus, tri color cauliflower, eggplant, fire roasted red peppers, olives, marinated artichokes *df gf*

meats & cheeses | fresh mozzarella, provolone cheese, prosciutto ham, soppressata, salami, capicola *gf*

bread | charred sourdough, bread sticks

accompaniments | hummus, arugula, red pepper, pesto dips *n df gf*

38 per person

SLIDER BAR | CHOOSE THREE

beef slider *df gf*

garden burger *df gf v*

bbq pork *df gf*

fried chicken

pork belly boa *gf*

ACCOMPANIMENTS

rolls *df*

cheddar cheese *gf*

sautéed mushrooms, caramelized onions, crispy onions, sliced tomatoes, boston lettuce, pickles, creamy citrus coleslaw, ketchup, pub sauce, mayonnaise and barbecue sauce

30 per person

TAILGATE DISPLAY

nachos | house-made tortilla chips, beef barbacoa, cheese sauce, black beans, pickled jalapenos, queso fresco, pico de gallo

mini brats & corn dogs | green relish, ketchup, mayo, mustard, caramelized onions, sauerkraut

27 per person



RECEPTION DISPLAY

Prices based on up to 90 minutes of service. Attendant required as indicated at \$150 per attendant with one per 75 guests required. For scheduled meal functions in The Camper Restaurant ask your service manager for the required menu.

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CHEESE + CHARCUTERIE BOARD

chef's selection of fine cheeses and local cured meats, pickles, mustards, jams, mixed nuts, crackers
n

28 per person

GARDEN SALAD BAR

spring mix | romaine & radicchio blend, spinach, baby kale *df gf*

quinoa, tofu, baby beets, heirloom tomatoes, red onions, cucumbers, applewood-smoked bacon, hard-boiled eggs, garbanzo beans, balsamic vinaigrette *df gf*

blue cheese crumbles, ranch dressing *gf*

26 per person

FARMER'S MARKET

grilled & fresh vegetables, spinach & artichoke dip, hummus, jalapeno ranch, naan bread

20 per person

CHILLED SUSHI & PRAWNS

chilled shrimp cocktail, cocktail sauce, hot sauce, grilled lemon wedges *df gf*

assorted maki rolls, pickled ginger, wasabi, soy sauce *gf*

CHOCOLATE FOREST DESSERT BITES

brownie bars

cake pops

chocolate truffles

mini tarts

petit fours

chocolate mousse *gf*

macarons *df gf*

23 per person

INTERLOCKEN ICE CREAM SOCIAL

house-spun vanilla bean, chocolate, strawberry ice creams *gf*

ACCOMPANIMENTS

cherries, strawberries *df gf*

whipped cream espuma, sprinkles, m&m's, chocolate sauce, caramel sauce *gf*

oreos *df*

animal cookies

*attendant required

20 per person



CARVING & STATIONS

Prices based on 90 minutes of service. Chef attendant required at 150 per chef with one chef per 75 people. For scheduled meal functions in The Camper Restaurant ask your service manager for the required menu.

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ROAST TURKEY BREAST

cranberry marmalade *df gf*

giblet gravy

cornbread

380 each | serves 30

PRIME RIB

horseradish cream *gf*

au jus *df gf*

hawaiian rolls

600 each | serves 30

HONEY-GLAZED HAM

grain mustard, black cherry jam *df gf*

500 each | serves 25

CHURRASCO SKIRT

poblano chimichurri, caramelized onions *df gf*

cotija *gf*

flour tortilla *df*

450 each | serves 20

HOUSE-SMOKED BRISKET

chipotle bbq, pickled onions *df gf*

texas toast

450 each | serves 25

SALMON EN CROUTE

citrus & fennel cream sauce

420 each | serves 20

WHOLE GLAZED KAMPACHI

tomato relish, yuzu mignonette *df gf*

350 each | serves 10

MAC N' CHEESE BAR

elbow macaroni noodles

hatch chili white american cheese sauce

smoked cheddar cheese sauce

blue cheese & cheddar cheese sauce

pulled pork, italian sausage, grilled chicken, bacon crumbles

caramelized onions, tomatoes, diced bell peppers, broccoli, mushrooms

28 per person

PASTA STATION

farfalle, cavatappi *df*

alfredo *gf*

marinara, pesto *ndf gf*

shrimp, chicken, sausage, artichokes, mushrooms, onions, tomatoes, peppers, olives, capers, spinach *df gf*

28 per person



HORS D'OEUVRES

Hors d'oeuvres require a minimum order of 36 pieces. Tray-passed hors d'oeuvres require a passing attendant at 75 per attendant with one attendant per 50 guests. For scheduled meal functions in The Camper Restaurant ask your service manager for the required menu.

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CHILLED

ahi tuna poke | kimchi mayonnaise,
sesame cone *df* | 9 per piece

heirloom caprese skewers | pesto *ngf v* | 8 per piece

deviled eggs | truffle, crème fraîche *gf v* | 8 per piece

compressed watermelon & goat cheese | cotija,
cilantro & lime vinaigrette *gf v* | 8 per piece

smoked salmon on toast | chives, lemon, crème
fraîche, toast | 9 per piece

orange-poached shrimp | bourbon & mary
sauce *df gf* | 9 per piece

raspberry & brie tart | whipped brie,
fresh raspberry *v* | 8 per piece

san danielle prosciutto | melon and
fontina *gf* | 8 per piece

apricot & goat cheese truffle | pistachio
encrusted *ngf v* | 8 per piece

WARM

vegetable spring rolls | sweet chile
sauce *df v* | 9 per piece

chicken & green chile empanada |
chimichurri | 9 per piece

chimichurri steak tortilla | crisp tart *gf* | 9 per piece

applewood-smoked bacon-wrapped shrimp | smoked
honey *df gf* | 9 per piece

spanikopita | black garlic labneh *v* | 9 per piece

pokora fritter | plum sauce *v* | 8 per piece

mac & cheese bite | peach bbq *v* | 9 per piece

super lump crab cake | cajun
rémolade | 9 per piece

boursin & artichoke beignet | herb sour
cream *v* | 9 per piece

chicken satay | soy peanut sauce *ndf* | 9 per piece

chicken cordon bleu bite | mornay
sauce | 9 per piece



BUFFETS

All dinner buffets are served with freshly brewed Stance regular coffee, Stance decaffeinated coffee, and assorted Numi hot teas. Prices based on up to 90 minutes of service. Buffets must be ordered for entire group, minimum of 20 guests. Add 10 per person for small groups. For scheduled meal functions in The Camper Restaurant ask your service manager for the required menu.

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MEDITERRANEAN

STARTERS

greek salad | cucumber, olives, peppers, tomato, feta, lemon & oregano dressing *gf*

arugula & asparagus salad | shaved manchego, citrus vinaigrette *gf*

ENTRÉES

herbed horseradish flat iron steak | arugula, parsley, caper pesto *n df gf*

local alamoso bass | artichoke, tomato, olive relish *df gf*

chicken saltimbocca | crispy sage, crisp prosciutto, balsamic onion glaze *df gf*

ACCOMPANIMENTS

linguini aglio olio | parsley, chili flakes, parmesan cheese, olive oil

crispy brussels | lemon, garlic, rosemary *df*

DESSERTS

baklava, smoked honey

pistachio & almond tart *n*

85 per person

ROCKY MOUNTAIN

STARTERS

mixed greens salad | sunflower seeds, dried cherries, pickled onions, blue cheese, honey & champagne emulsion *gf*

farro salad | spiced pumpkin seeds, roasted beets, goat cheese, kale, herbs, red wine vinaigrette

ENTRÉES

seared red trout | sage brown butter, candied butternut *gf*

tallow-rubbed ribeye | porcini butter *gf*

ale-brined airline chicken | cipollini & blackberry jam, crispy applewood-smoked bacon *df*

SIDES

garlic confit- rosemary fingerling potatoes *df gf*

charred broccolini, yuzu oil, sea salt *df gf*

DESSERTS

palisade peach cobbler, maple streusel *df gf*

cinnamon sugar sopapilla

87 per person



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STEAKHOUSE

STARTERS

wedge salad | hard-boiled eggs, tomatoes, applewood-smoked bacon, scallions, blue cheese dressing *gf*

spinach & romaine chopped salad | red onions, garbanzo beans, feta, tomatoes, cucumbers served with horseradish-mustard vinaigrette *gf*

croutons on the side

ENTRÉES

herb & sea salt-crusted new york strip *df gf*

blackened salmon, lemon cream sauce *gf*

montreal roasted chicken airline *df gf*

SIDES

glazed broccoli & cauliflower *df gf*

caramelized onions & wild mushrooms *df gf*

sharp cheddar scalloped potatoes *gf*

DESSERTS

bourbon caramel bread pudding

sea salt chocolate gateau

92 per person

INTERLOCKEN BARBEQUE

STARTERS

baby green salad | tomatoes, pecans, peppers, onions *df gf*

green goddess dressing *gf*

cornbread croutons on the side

fried potato salad | peppers, scallions, cheddar, sour cream

SIGNATURES

house-smoked brisket | palisade bbq *df gf*

beer-brined chicken | roasted corn, lime, cilantro *df*

bbq ribs | grain mustard sauce *df gf*

SIDES

hatch chile mac & cheese

street corn | queso fresco, tajín *gf*

root beer baked beans *gf*

garlic toast

SWEETS

assorted seasonal pies

89 per person



PLATED DINNER

All plated dinners are served with freshly brewed Stance regular coffee, Stance decaffeinated coffee and assorted Numi hot teas. Select one salad, side pairing and dessert. Select up to two entrées. If choosing more than two entrées, then higher price prevails. For scheduled meal functions in The Camper Restaurant ask your service manager for the required menu.

Prices are subject to 26% service charge (29% for outdoor meal functions) and 8.15% sales tax. All menus and prices are subject to change.

SALADS | CHOOSE ONE

ROCKET SALAD

arugula, frisée, bibb, golden beets, candied pecans, goat cheese, white balsamic *gf*

LITTLE GEM CAESAR

parmesan, focaccia crostini, grape tomatoes, anchovy dressing

SPINACH & BABY KALE

strawberry, pickled red onion, feta, champagne vinaigrette *gf*

MIXED GREENS SALAD

lolla rosa, frisée, baby kale, carrots, radish, olive dust, sherry dressing *df*

BURRATA

heirloom tomatoes, arugula, herb oil, balsamic *gf*
Maximum 100 guests

SIDE PAIRINGS | CHOOSE ONE

ROASTED GARLIC & RED BLISS POTATO MASH

lemon roasted asparagus and blistered heirloom cherry tomatoes *gf*

LOADED POTATOES DELMONICO

honey & chile glazed brussels sprouts and roasted cauliflower

ROOT VEGETABLES

parsnip, carrots, celery, yams *df gf*

GOAT CHEESE & HERB POLENTA

roasted baby carrots and balsamic pearl onions *gf*

BAKED MAC 'N CHEESE

blue cheese, hatch green chile, sweet baby peppers and charred green beans with alder-smoked salt

RISOTTO CAKE

mascarpone, parmesan, white wine, wilted spinach, mushrooms *gf*



PLATED DINNER

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ENTRÉES | CHOOSE TWO

ROASTED CHICKEN COQ AU VIN

chicken thigh ragout, applewood-smoked bacon *df gf*

75 per person

SEARED SALMON

nantua sauce (contains crustacea), blistered tomatoes *gf*

80 per person

GRILLED SWORDFISH

arugula, lemon, sunflower pesto *df gf*

75 per person

GRILLED NEW YORK STRIP

creamed spinach, roasted tomato, red wine demi-glace *gf*

82 per person

TENDERLOIN AU POIVRE

french beans, confit tomatoes, peppercorn brandy *df gf*

86 per person

14OZ BONE-IN PORK CHOP

green tomato & cider jam *df gf*

75 per person

SHERRY BRAISED SHORT RIB

red wine demi *df gf*

80 per person

DUET ENTRÉES

GRILLED FLAT IRON & CHICKEN

90 per person

SHORT RIB & SALMON

98 per person

TENDERLOIN & PRAWN

100 per person

VEGETARIAN ENTRÉES

FARRO MUSHROOM RISOTTO

seared trumpet mushrooms, confit garlic, balsamic cipollini, marscarpone cheese and truffle oil *v*

60 per person

STUFFED PEPPER

smoked tomato coulis *gf vg*

60 per person

COCONUT MILK-BRAISED CAULIFLOWER STEAK

quinoa gremolata and curried carrot purée *gf vg*

60 per person

SPINACH & GOAT CHEESE STRUDEL

red pepper sauce *v*

60 per person



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DESSERTS | CHOOSE ONE

red velvet layer cake

chocolate mousse and salted caramel *gf*

granola & honey cheesecake and chocolate-dipped honeycomb *gf*

lemon meringue tart

apricot frangipane tart with baileys whipped cream *n*

puff pastry napoleon

flourless chocolate torte *gf*





BEVERAGES

Prices are subject to 26% service charge (29% for outdoor meal functions) and 8.15% sales tax. All menus and prices are subject to change.

REVIVE STATION

stance regular & decaffeinated coffee, assorted numi hot teas, iced tea, soft drinks, bottled still water, sparkling water

full day (8 hours) | 50 per person
half day (4 hours) | 32 per person

REFRESH STATION

stance regular & decaffeinated coffee, assorted numi hot teas, iced tea, soft drinks, bottled still water, sparkling water

refreshed throughout the day
your choice of one selection from am breaks menu
62 per person

COFFEE BREAK ENHANCEMENT

can be added to enhance any coffee break package or individual coffee bar menu item

flavored syrups, chocolate covered espresso beans and biscotti
15 per person | full day (up to 8 hours)
10 per person | half day (up to 4 hours)

INDIVIDUAL BEVERAGES

stance regular or decaffeinated coffee | 95 per gallon
assorted numi hot teas | 95 per gallon
classic black iced tea | 70 per gallon
lemonade | 70 per gallon
acqua panna natural spring water | 7 each
s.pellegrino sparkling mineral water | 7 each
s.pellegrino essenza flavored sparkling mineral water | 8 each
assorted soft drinks | 6 each
pure life water | 6 each
fruit-infused waters | choose two | lemon, lime, cucumber and berry | 50 per gallon
vitaminwater | 8 each
red bull | energy drink or sugarfree | 9 each
bottled iced teas | 7 each
individual bottled juices | 8 each
fresh juice | orange, apple, grapefruit, cranberry, pineapple, tomato | 70 per gallon
gatorade and powerade sports drinks | g2 grape, fruit punch, zero glacier, zero lemon-lime | 7 each
naked fruit juice & smoothies *df gf* | 10 each
assorted kohana canned coffee drinks | 7 each
coconut water | 8 each
enroot cold brew tea | 7 each



BAR BRANDS

Bartenders required at 150 per bartender, with one bartender per 100 people. Colorado law prohibits sale of alcohol to people under 21 years of age or to anyone visibly intoxicated. We do not recommend hosted bars for durations longer than five hours due to liability. Shots are not permitted.

LIQUOR BRANDS

CALL

vodka | svedka
gin | seagram's
rum | castillo
bourbon | jim beam
scotch | j&b
tequila | sauza blanco

DELUXE

vodka | absolut
gin | beefeater
rum | bacardí
bourbon | old forester
scotch | johnnie walker red label
tequila | milagro silver

PREMIUM

vodka | tito's handmade
gin | the botanist
rum | sailor jerry
bourbon | maker's mark
scotch | monkey shoulder
tequila | patrón silver

COLORADO

vodka | breckenridge
gin | leopold bros small batch
rum | breckenridge spiced
bourbon | breckenridge
tequila | state 38 añejo

BEER BRANDS

DOMESTIC

coors banquet, coors light, non-alcoholic

CRAFT & LOCAL

heineken, corona, voodoo ranger ipa, blue moon, truly hard seltzer mixed berry

WINE BRANDS

CALL

bulletin place | chardonnay, sauvignon blanc, merlot, cabernet sauvignon

DELUXE

hayes ranch | chardonnay, merlot, cabernet sauvignon

PREMIUM

decoy by duckhorn | chardonnay, sauvignon blanc, merlot, cabernet sauvignon, rosé

COLORADO

two rivers | chardonnay, cabernet sauvignon

CORDIALS

amaretto di saronno, baily's irish cream, grand marnier, kahlua



HOSTED AND CASH BARS

Bartenders required at 150 per bartender, with one bartender per 100 people. Colorado law prohibits sale of alcohol to people under 21 years of age or to anyone visibly intoxicated. We do not recommend hosted bars for durations longer than five hours due to liability. Shots are not permitted.

Prices are subject to 26% service charge (29% for outdoor meal functions) and 8.15% sales tax. All menus and prices are subject to change.

HOSTED BAR

- call brands | 12 per drink
- call wine | bulletin place | 12 per glass
- deluxe brands | 14 per drink
- deluxe wine | hayes ranch | 14 per glass
- premium brands | 16 per drink
- premium wine | decoy | 16 per glass
- local brands | 18 per drink
- local wine | two rivers | 18 per glass
- domestic beer | 7 per drink
- craft & local beer | 8 per drink
- still and sparkling bottled water | 6 each
- soft drinks | 6 each

CASH BAR

- call brands | 13 per drink
- call wine | bulletin place | 13 per glass
- deluxe brands | 16 per drink
- deluxe wine | hayes ranch | 16 per glass
- premium brands | 18 per drink
- premium wine | decoy | 18 per glass
- local brands | 20 per drink
- local wine | two rivers | 20 per glass
- domestic beer | 8 per drink
- craft & local beer | 9 per drink
- still and sparkling bottled water | 5 each
- soft drinks | 5 each

HOSTED BAR PACKAGES

includes unlimited wine, liquor, beer and soft drinks

CALL BRANDS

- one hour | 22 per person
- additional hour | 12 per person

DELUXE BRANDS

- one hour | 26 per person
- additional hour | 14 per person

PREMIUM BRANDS

- one hour | 28 per person
- additional hour | 15 per person

COLORADO BRANDS

- one hour | 32 per person
- additional hour | 17 per person

CORDIALS

- amaretto di saronno, baily's irish cream, grand marnier, kahlua
- 14 per drink



WINE RACK

Bartenders required at 150 per bartender, with one bartender per 90 people. Colorado law prohibits sale of alcohol to people under 21 years of age or to anyone visibly intoxicated. We do not recommend hosted bars for durations longer than five hours due to liability.

Prices are subject to 26% service charge (29% for outdoor meal functions) and 8.15% sales tax. All menus and prices are subject to change.

Full wine list available upon request

WINE BY THE BOTTLE CALL

bulletin place | chardonnay, sauvignon blanc, merlot, cabernet sauvignon

45 per bottle

DELUXE

hayes ranch | chardonnay, merlot, cabernet sauvignon

50 per bottle

PREMIUM

decoy by duckhorn | chardonnay, sauvignon blanc, merlot, cabernet sauvignon, rosé

60 per bottle

COLORADO

two rivers | chardonnay, cabernet sauvignon

65 per bottle

MOCKTAILS

BLOOD ORANGE MADRAS

blood orange-guava barmalade, cranberry juice and lime

10 per drink

CINNAMON APPLE SOUR

apple-pear barmalade, monin cinnamon, omni sour and angostura bitters

10 per drink

BEVERAGES | OMNI INTERLOCKEN HOTEL

OMNI SIGNATURE COCKTAILS

add a selection of barmalade-inspired cocktails using craft, premium or call brands to any bar.

add 2 per person to package tier price or 1 additional per drink based on bar brand selected

GRAPEFRUIT PALOMA

rum, vodka or tequila

grapefruit-elderflower barmalade, pineapple juice and omni sour

BLOOD ORANGE WHISKEY SOUR

blood orange-guava barmalade and omni sour

SPICY MANGO SMASH

vodka, rum or gin

mango-habanero barmalade, pineapple juice and omni sour

APPLE-PEAR CRUSH

vodka or gin

apple-pear barmalade, orange liqueur and omni sour



EVENT INFORMATION

thank you for selecting omni interlocken hotel for your upcoming event. we look forward to providing you with outstanding hospitality, food and service. our culinary team offers nutritious, balanced choices designed to provide your attendees with healthy and delicious options.

our experienced and professional catering and conference services staff is here to assist you in planning arrangements for your meetings and events at the hotel. this includes your menu selections, meeting and event space setup specifications as well as providing recommendations for rentals, florals, photography, and other entertainment or resources for your event. as always, we will be pleased to prepare a custom menu for your specific tastes and desires. please assist us in making your event successful by familiarizing yourself with the following information.

GUEST ROOM AMENITIES

a variety of options are available through the hotel for delivery to guest rooms. please ask your conference services manager for a complete list.

FOOD & BEVERAGE SERVICE POLICIES

all food and beverages at omni interlocken hotel must be provided by the hotel. the sale and service of all alcoholic beverages is regulated by the state of colorado, and omni interlocken hotel is responsible for the administration of these regulations. all food and beverage menu planning should be arranged at least 21 days in advance. any food and beverage functions canceled within 96 hours of the event are subject to a cancellation charge of 50% of the total charges. cancellations within 72 hours will be charged in full.

GUARANTEES

the exact number of guests attending a function is due 72 business hours prior to the event. this number will be charged even if fewer guests attend. the hotel will prepare food for 3% over the final guaranteed number. meal functions and meeting rooms will be set for a maximum of 5% over the food and beverage guarantee, if requested. if the guarantee is increased within 72 hours of the event the hotel reserves the right to substitute menu items. a \$15 per person surcharge will be charged to the master account for an increase in guarantees 24 hours prior to event.

TIMING OF FUNCTIONS

in order to provide the finest service to your group, it is important that you notify the conference services or banquet departments with time changes in your agenda. the on-site group contact is responsible for abiding by the established times outlined on the banquet event orders as the hotel may have commitments of function space prior to or following the arranged program. room set-ups will be complete 30 minutes prior to the event start time.

SERVICE CHARGE AND FEES

all taxes and fees are subject to change. Tax is 8.15%, service charge is currently 26% for indoor meal functions and 29% for outdoor meal functions. Bartender fees are \$150 per bartender based on 1 per 100 guests. Chef attendants are \$150 per attendant based on 1 per 75 guests. Tray passing attendants are charged at \$75 per passing attendant based on 1 per 50 guests.



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CONTACT INFORMATION