



Event Menus

OMNI INTERLOCKEN HOTEL
EVENTS MENU



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gf Gluten-Friendly

df Dairy-Free

n Contains Nuts/Peanuts

vg Vegan

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.



BREAKFAST BUFFETS

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

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.

COLORADO CLASSIC

orange, ruby grapefruit & apple juices

farm-fresh fruit & berries **df gf**

assorted yogurts, cereal

scrambled cage-free eggs **gf**

skim & whole milks

mini croissants, assorted danish, mini muffins **n gf**

local breakfast sausage,
applewood-smoked bacon **df gf**

choose green chile potatoes or
gluten-friendly hash browns **df**

46 per person

ROCKY MOUNTAIN EXPERIENCE

orange, cranberry, apple, pineapple & kale juices

farm-fresh fruit & berries **df gf**

country biscuits, cinnamon butter

brisket migas | flour & corn tortillas,
salsa verde, sour cream, queso fresco

cast iron-scrambled cage-free 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 yogurts, organic honey,
granola, strawberries **df gf**

whole wheat muffins, zucchini loaf,
blueberry scones **n**

egg white frittata | spinach, mushrooms,
potatoes, monterey cheese **gf**

grilled lemon asparagus **df gf**

choose turkey bacon or apple chicken sausage **df gf**

scotch reserve smoked salmon,
traditional accompaniments, mini bagels

48 per person



CONTINENTAL BREAKFAST

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OMNI CONTINENTAL

orange, ruby grapefruit & v8 juices

assorted mini muffins, croissants, danishes **n**

farm-fresh fruit & berries **df gf**

individual granola & energy bars **n**

35 per person

INTERLOCKEN SUNRISE

orange, ruby grapefruit, pineapple & kale juices

warm steel-cut oatmeal | brown sugar, honey, berries,
dried fruits, toasted almonds **n df gf**

skim & whole milks

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

individual greek yogurts, honey, granola,
strawberries **df gf**

farm-fresh fruit & berries **df gf vg**

37 per person



BREAKFAST ENHANCEMENTS

Can be added to any breakfast buffet. Not sold separately.

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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*

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, rice

veggie | scrambled eggs, monterey cheese, potatoes

13 per person

OATMEAL BAR

brown sugar, honey, blueberries, dried fruit, toasted almonds *n df gf*

8 per person

BAGELS

plain, everything, cinnamon raisin, sesame seed bagels

assorted cream cheese spreads

sweet butter & fruit preserves

60 per dozen

HICKORY-SMOKED SALMON

mini bagels

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



BREAKFAST ENHANCEMENTS

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Chef attendant required as indicated at 150 per attendant with one attendant per 75 guests.

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BUILD-YOUR-OWN PARFAIT

plain greek yogurt *gf*
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
18 per person

OMELET

whole cage-free eggs & egg whites *gf*
onions, peppers, mushrooms, tomatoes *df gf*
ham, chorizo, applewood-smoked bacon *df gf*
local cheddar, roasted salsa *gf*
20 per person | attendant required

ENHANCEMENT

smoked salmon
6 per person

MAKE A BURRITO

scrambled cage-free 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 BREAKFAST

All plated breakfasts are served with freshly brewed Stance regular and 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 | CHOOSE ONE

applewood-smoked bacon *df gf*

old-style local sausage *df*

apple chicken sausage *df gf*

country ham steak *df gf* | 4 per person

grilled flat iron steak *df gf* | 6 per person

FROM THE COOP | CHOOSE ONE

scrambled cage-free eggs *gf*

crustless quiche *gf*

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

GARDEN VEGGIES | CHOOSE ONE

roasted tomatoes, sea salt *df gf*

grilled asparagus *df gf*

wild mushroom ragout *df gf*

SKILLET | CHOOSE 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
clif, 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, mixed nuts *n gf*
20 per person

WHOLE FRUIT

seasonal selection *df gf*
4 each

FRUIT KEBABS

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

POPCORN BAR

classic popcorn, chef's selection of
seasoning variety
12 per person

DOUGHNUT BREAK

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

GRAB & GO BARS

kind, clif, 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

ASSORTED COOKIES

variety served will be based upon availability

ASSORTED COOKIES

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

ASSORTED DESSERT BARS

lemon, apple pie, chocolate & pecan,
coconut & chocolate *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, roasted salsa *gf*

24 per person

GREEN BREAK

green machine jell-o *df gf*

pesto, hummus & ranch crudités cups *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*

bananas | whole & sliced *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, pepperoncinini, hoagie roll

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

ACCOMPANIMENTS

assorted bagged boulder chips

sliced pickles, dijon mustard, mayonnaise *df gf*

DESSERTS

freshly baked cookies, assorted dessert bars *n*
57 per person

SOUTH OF THE BORDER

available on tuesdays & fridays

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-mahi *df gf*

pork al pastor *df gf*

tequila shrimp *df gf*

vegetarian calabacitas | squash & corn medley *df gf*

ACCOMPANIMENTS

fried tortilla strips *df*

cilantro & lime rice *df gf*

flour tortillas *df*

corn tortillas *df gf*

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

DESSERTS

pastel de tres leches

churros con chocolate

60 per person



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DRIVING RANGE

available Mondays & Thursdays

STARTERS

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

red wine vinaigrette **df gf**

bbq spice 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

60 per person

MEDITERRANEAN

available Wednesdays & Saturdays

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**

baked penne, pomodoro, ricotta, parmigiano-reggiano

DESSERTS

amaretto cannoli

limoncello panna cotta **gf**

tiramisu

60 per person



BOXED LUNCH TO GO

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

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TO-GO BOXED LUNCH

SMALL SALAD | CHOOSE ONE

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

mixed greens salad | balsamic vinaigrette **df gf**

potato salad **gf**

SANDWICHES | CHOOSE 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 **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

All plated lunches are served with freshly brewed Stance regular and decaffeinated coffee, assorted Numi hot teas and fresh rolls and butter. For scheduled meal functions in The Camper Restaurant ask your service manager for the required menu.

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SALADS | CHOOSE ONE

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

arugula & spinach | young kale, pepitas, heirloom cherry tomatoes, ginger soy emulsion **df gf**

baby kale | strawberries, 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 **gf**

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 | 52 per person

butternut squash ravioli, sage brown butter | 52 per person

vegetable wellington, roasted red pepper sauce | 52 per person

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 DISPLAYS

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FOCACCIA PIZZA

margherita | tomato, fresh mozzarella, basil

bbq pork | cheddar, grilled pineapple, red onion

funghi | forest mushrooms, arugula pesto, lemon zest

deluxe | pepperoni, sausage, olives, onions, mushrooms, mozzarella

ACCOMPANIMENTS

chile flakes, parmesan, oregano

27 per person

MEDITERRANEAN ANTIPASTO DISPLAY

vegetables | grilled asparagus, eggplant, olives, fire-roasted red peppers, tricolor cauliflower, 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 *gf*

38 per person

SLIDER BAR CHOOSE THREE

beef sliders *df gf*

garden burgers *df gf*

bbq pork *df gf*

fried chicken

pork belly baos *gf*

TAILGATE DISPLAY

nachos | tortilla chips, beef barbacoa, cheese sauce, black beans, pickled jalapeños, queso fresco, pico de gallo

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

27 per person

ACCOMPANIMENTS

rolls *df*

cheddar cheese *gf*

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

30 per person



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CHEESE & CHARCUTERIE BOARD

chef's selection of fine cheeses, 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, jalapeño 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**

48 per person

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

20 per person | attendant required



CARVING & STATIONS

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ROASTED TURKEY BREAST

cranberry marmalade *df gf*

giblet gravy

cornbread

380 each | serves 30 | attendant required

PRIME RIB

horseradish cream *gf*

au jus *df gf*

hawaiian rolls

600 each | serves 30 | attendant required

HONEY-GLAZED HAM

grain mustard, black cherry jam *df gf*

500 each | serves 25 | attendant required

CHURRASCO SKIRT

poblano chimichurri, caramelized onions *df gf*

cotija *gf*

flour tortillas *df*

450 each | serves 20 | attendant required

SMOKED BRISKET

chipotle bbq, pickled onions *df gf*

texas toast

450 each | serves 25 | attendant required

SALMON EN CROUTE

citrus & fennel cream sauce

420 each | serves 20 | attendant required

WHOLE GLAZED KAMPACHI

tomato relish, yuzu mignonette *df gf*

350 each | serves 10 | attendant required

MAC N' CHEESE BAR

elbow macaroni noodles

hatch chile 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 | attendant required

PASTA STATION

farfalle, cavatappi *df*

alfredo, pesto *gf*

marinara *df gf*

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

28 per person | attendant required



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 **gf** | 8 per piece
- deviled eggs | truffle, crème fraîche **gf** | 8 per piece
- compressed watermelon & goat cheese cotija, cilantro & lime vinaigrette **gf** | 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 | 8 per piece
- san danielle prosciutto, melon & fontina **gf** | 8 per piece
- apricot & goat cheese truffle, pistachio encrusted **n gf** | 8 per piece

WARM

- vegetable spring rolls, sweet chile sauce **df** | 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 | 9 per piece
- pokora fritter, plum sauce | 8 per piece
- mac & cheese bite, peach bbq | 9 per piece
- super lump crab cake, cajun rémoulade | 9 per piece
- boursin & artichoke beignet, herb sour cream | 9 per piece
- chicken satay, soy peanut sauce **n df** | 9 per piece
- chicken cordon bleu bite, mornay sauce | 9 per piece



DINNER BUFFETS

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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 **gf**

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

chicken saltimbocca | crispy sage, crisp prosciutto, onion balsamic 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 chicke, | 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, 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 gâteau

92 per person

INTERLOCKEN BARBEQUE

STARTERS

baby greens 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

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 **df gf**

garlic toast

SWEETS

assorted seasonal pies

89 per person



PLATED DINNER

All plated dinners are served with freshly brewed Stance regular and decaffeinated coffee and assorted Numi hot teas. Select one salad, side pairing and dessert. Select up to two entrées. If choosing two or more 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 **n gf**

little gem caesar | parmesan, focaccia crostini, grape tomatoes, anchovy dressing

spinach & baby kale | strawberries, 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, blistered heirloom cherry tomatoes **gf**

loaded potatoes delmonico, roasted cauliflower, chile honey-glazed brussels sprouts

root vegetables | parsnip, carrots, celery, yams **df gf**

goat cheese & herb polenta | roasted baby carrots, balsamic pearl onions **gf**

baked mac 'n blue cheese, hatch green chile, sweet baby peppers, charred green beans, alder-smoked salt

risotto cake | mascarpone, parmesan, white wine, wilted spinach, mushrooms **gf**

DESSERTS | CHOOSE ONE

red velvet layer cake

chocolate mousse, salted caramel **gf**

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

lemon meringue tart

apricot frangipane tart, baileys whipped cream **n**

puff pastry napoleon

flourless chocolate torte **gf**



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ENTRÉES | CHOOSE UP TO TWO

SINGLE ENTRÉES

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 **gf** | 75 per person

grilled new york strip | roasted tomato,
creamed spinach, red wine demi-glaze **gf**
82 per person

tenderloin au poivre | french beans, confit tomatoes,
peppercorn brandy **df gf** | 86 per person

14oz bone-in pork chop,
cider green tomato jam **df gf** | 75 per person

sherry-braised short rib,
red wine demi-glaze **df gf** | 80 per person

DUO 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, truffle oil,
marscarpone cheese | 60 per person

stuffed pepper,
smoked tomato coulis **gf vg** | 60 per person

coconut milk-braised cauliflower steak,
quinoa gremolata,
curried carrot purée **gf vg** | 60 per person

spinach & goat cheese strudel,
red pepper sauce | 60 per person



NON-ALCOHOLIC BEVERAGES

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REVIVE STATION

FULL DAY

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

50 per person | 8 hours

HALF-DAY

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

32 per person | 4 hours

REFRESH STATION

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

your choice of one selection from am breaks menu

62 per person | refreshed throughout the day

COFFEE BREAK ENHANCEMENT

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

FULL DAY

flavored syrups, biscotti,
chocolate-covered espresso beans

15 per person | 8 hours

HALF-DAY

flavored syrups, biscotti,
chocolate-covered espresso beans

10 per person | 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, 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 & 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 MIXOLOGY

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 disaronno, baileys irish cream,
grand marnier, kahlua



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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 disaronno, baileys 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.

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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

OMNI SIGNATURE COCKTAILS

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

GRAPEFRUIT PALOMA

rum, vodka or tequila | grapefruit-elderflower barmalade, pineapple juice, omni sour

BLOOD ORANGE WHISKEY SOUR

blood orange-guava barmalade, omni sour

SPICY MANGO SMASH

vodka, rum or gin | mango-habanero barmalade, pineapple juice, omni sour

APPLE-PEAR CRUSH

vodka or gin | apple-pear barmalade, orange liqueur, omni sour

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

MOCKTAILS

BLOOD ORANGE MADRAS

blood orange-guava barmalade, cranberry juice & lime

10 per drink

CINNAMON APPLE SOUR

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

10 per drink



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.

SERVICE CHARGE & 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.

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.



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CONTACT INFORMATION