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BANQUET MENU

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# LIFE IS TO BE ENJOYED & SAVORED

## **ELEVATE YOUR NEXT DENVER EVENT!**

*Sleek and modern, welcoming and effortless, Halcyon, a hotel in Cherry Creek is the premier event and meeting venue in Denver. We look forward to assisting you in curating a one-of-a-kind event. Choose from a beautiful selection of plated, buffet and station options for your next social affair, corporate conference or business meeting.*

**LIVE FULLY. LIVE TRULY. EAT WELL.**

ALL PRICING IS SUBJECT TO A 25% SERVICE CHARGE, TAX, AND 1% COLUMBINE IMPROVEMENT FEE.  
ALL ITEMS LISTED ON OUR MENUS WITH "GF" ARE OR CAN BE MADE GLUTEN-FREE.



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# FOOD SERVICE

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# BREAKFAST BUFFET

*Includes freshly brewed coffee and selection of hot teas. Minimum 10 people; a fee will be assessed below the minimum.*

*Buffet service is available for one continuous hour. Each additional half hour will incur a \$6 per person.*

## CONTINENTAL BREAKFAST 32 PER PERSON

Seasonal Fresh Fruit GF  
Bagel Assortment with Seasonal Spreads GF  
Breakfast Pastries, Croissants, Muffins  
House Made Granola  
Greek Yogurt GF  
Fresh Orange, Grapefruit and Cranberry Juice  
Whole, Skim, Almond Milk, and Half & Half

## CLASSIC BREAKFAST 39 PER PERSON

Seasonal Fresh Fruit GF  
Scrambled Eggs  
*Herbs and Cheese* GF  
House Made Granola  
Greek Yogurt GF  
Breakfast Potatoes  
*Fresh Herbs* GF  
Choice of Meat  
*Chicken Breakfast Sausage, Turkey Bacon,  
Applewood Smoked Bacon or Breakfast Sausage* GF  
Fresh Orange, Grapefruit and Cranberry Juice  
Whole, Skim, Almond Milk, and Half & Half

## COLORADO BREAKFAST 43 PER PERSON

Seasonal Fresh Fruit GF  
Scrambled Eggs  
*Poblano, Bell Pepper, Roasted Onion* GF  
Breakfast Pastries, Croissants, Muffins  
House Made Granola  
Greek Yogurt GF  
French Toast  
*Maple Syrup and Seasonal Berries*  
Breakfast Potatoes  
*Fresh Herbs* GF  
Choice of Two Meats  
*Chicken Breakfast Sausage, Turkey Bacon,  
Applewood Smoked Bacon or Breakfast Sausage* GF  
Fresh Orange, Grapefruit and Cranberry Juice  
Whole, Skim, Almond Milk, and Half & Half



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# BREAKFAST BUFFET ENHANCEMENTS

*Additional price per person. Display's must be added onto an existing buffet package.*

## BREAKFAST STATIONS

*BASED ON 60 MINUTES OF CONTINUOUS SERVICE.  
\$175 CHEF ATTENDANT FEE PER STATION.*

**Omelet Station** GF 18

**Build Your Own Benedict** 18  
*Poached Eggs, Hollandaise, English Muffins* GF

**Omelet and Benedict Stations Include**  
*Black Forest Ham, Applewood Smoked Bacon,  
Smoked Salmon, Breakfast Sausage, Mushrooms,  
Asparagus, Spinach, Cheddar, Diced Onion, Tomato*

## BREAKFAST ENHANCEMENTS

**Smoked Salmon** 10  
*Pickled Onion, Capers, Dill Cream Cheese, Bagels* GF

**Colorado Breakfast Burritos** 8  
*Chorizo, Poblano, Eggs, Potato, Jack Cheese*

**Breakfast Treats** 10  
*Cinnamon Rolls, Donuts, Chocolate and Fruit Croissants*

**Biscuits and Gravy** 7  
*House Made Buttermilk Biscuits, Spicy Sausage Gravy,  
Green Onion* GF

**Avocado Toast Bar** 10  
*Sourdough, Seven Grain Toast, Shaved Radish, Arugula,  
Bacon, Cucumber, Hard Boiled Egg, Tomato, Sprouts,  
Seasonal Vegetable*

## ADDITIONAL BREAKFAST ITEMS

**Assorted Bagels with Seasonal Spreads** 4

**Scrambled Farm Fresh Eggs** 5  
*Choose Two: Chives, Cheddar, Ham, Onion, Poblano,  
Bell Pepper, Mushroom, Cherry Tomato, Spinach* GF

**Steel Cut Oatmeal** 5  
*Dried Fruits, Golden Raisins, Brown Sugar* GF

**Assorted Cold Cereals** 5

**French Toast** 6  
*Maple Syrup and Seasonal Berries*

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# PLATED BREAKFAST

*Includes pastries and seasonal fruit. Accompanied with orange, grapefruit, cranberry juice, freshly brewed coffee and selection of hot teas.*

**CHOOSE ONE** 32 PER PERSON

## Two Scrambled Farm Fresh Eggs

*Yukon Breakfast Potatoes*

*Choice of One (1): Applewood Smoked Bacon, Chicken Sausage, Pork Sausage, Sautéed Mushrooms GF*

## Breakfast Sandwich

*Breakfast Sausage, Aged Cheddar, Egg, Yukon Breakfast Potatoes*

## French Toast

*Banana, Blueberries*

## Breakfast Burrito

*Cheese, Eggs, Beans, Potato, Roasted Salsa, Pico de Gallo, Guacamole, Sour Cream*

*Add: Chorizo, Bacon, Ham +2*

## Eggs Benedict +5

*Poached Eggs, Canadian Bacon, English Muffins, Hollandaise, Steamed Spinach, Yukon Breakfast Potatoes*



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# BREAKS

*Priced per person. Based on 30 minutes of continuous service.*

## MORNING BREAKS

### Build Your Own Parfait 17

*Greek Yogurt, Fresh Berries, House Made Granola, Toasted Nuts, Honey GF*

### Trail Mix Break 19

*Candied Trail Nuts, Yogurt Pretzels, Dried Fruit, M&M's, House Made Granola GF*

### Power Break 18

*Green Smoothie with Spinach, Kale, Banana and Blueberries, Granola Bars, Whole Fruit GF*

### Avocado Toast 18

*Sourdough, Seven Grain Toast, Shaved Radish, Arugula, Bacon, Cucumber, Hard Boiled Egg, Tomato, Sprouts, Seasonal Vegetable*

### Donut Bar 16

*Chef's Selection of Handmade Donuts*

### Seasonal Fruit 16

## AFTERNOON BREAKS

### Chips + Salsa 17

*Tortilla Chips, Pico de Gallo, Tomatillo, Salsa Oaxaca, Roasted Corn Salsa, Black Bean Dip GF*

### Cookie Break 12

*Chocolate Chip, Peanut Butter, Oatmeal Raisin*

### Farmer's Market 18

*Hummus, Olive Tapenade, Ranch, Romesco, Pita Chips, Market Vegetables GF*

### Charcuterie + Cheese 24

*Cured Meats with Domestic and Imported Cheeses, Marinated Olives, Spiced Nuts, House Pickles, Mustard, Jam GF*

### Chips + Dips 17

*Bacon Cheddar Dip, Guacamole, Grilled Pita, Vegetable and Potato Chips GF*

### Popcorn Break 16

*Chef's Selection Trio of Popcorn*

## ALL DAY BEVERAGE SERVICE

*23 PER PERSON*

### Orange, Grapefruit, Cranberry and Apple Juices

*Refreshed until 10 a.m.*

### Soft Drinks

*Coke Products*

### Regular and Decaf Coffee, Hot Tea

*Traditional Accompaniments*

## HALF DAY BEVERAGE SERVICE

*15 PER PERSON*

### Soft Drinks

*Coke Products*

### Regular and Decaf Coffee, Hot Tea

*Traditional Accompaniments*

# BREAKS

## BREAK ENHANCEMENTS

Halcyon Energy Bites	6
Assorted Local Bars	7
Whole Fruit GF	4
Trail Mix	5
Candied Nuts GF	6
City Pop Popcorn GF	4
Assorted Local Chips GF	4
Assorted Candy Bars GF	4
Assorted Cookies	48 PER DOZEN
Blondies or Brownies	48 PER DOZEN

## BREAK BEVERAGES

Juice	65 PER GALLON	<i>Orange, Apple, Grapefruit, Cranberry</i>
Freshly Brewed Coffee	85 PER GALLON	<i>Includes Decaf Coffee, Traditional Accompaniments</i>
Cold Brew Coffee	75 PER GALLON	<i>Traditional Accompaniments</i>
Hot Tea	4	
Lemonade	40 PER GALLON	
Freshly Brewed Iced Tea	40 PER GALLON	
Fruit Smoothies	8	
Coconut Water	6	
Kombucha	8	
Soft Drinks	4	<i>Coke Products</i>
Bottled Water	5	
Topo Chico	5	





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# DELI SELECTION *46 PER PERSON*

Minimum 20 people; a fee will be assessed below the minimum. Includes house baked cookies.

Buffet service is available for one (1) continuous hour. Each additional half hour will incur a \$6 charge per person.

## SOUP *SELECT ONE*

### Seasonal Soup

### Farm Stand Vegetable Minestrone

Basil, Cured Tomato GF

## SALAD *SELECT ONE*

### Power Green Salad

Spinach, Fennel, Lemon Vinaigrette GF

### Halcyon Greens

Shaved Radish, Colorado Greens, Shaved Carrots, Fennel, Champagne Vinaigrette GF

### Colorado Kale Caesar Salad

Lacinato Kale, Croutons, Parmigiana GF

## SANDWICHES & WRAPS *SELECT THREE*

### Smoked Turkey

Applewood Smoked Bacon, Avocado, Basil Aioli, Lettuce and Tomato, Whole Grain Bread GF

### Deli Ham

Dijon, Swiss, Lettuce, Tomato, Pickles Mix, Sourdough Bread

### Grilled Mediterranean Vegetable Wrap

Sundried Tomato Aioli, Olives, Feta

### Roast Beef & Cheddar

Horseradish Aioli, Spring Mix, Tomato, Ciabatta

### Tempeh Wrap

Bean Sprouts, Peanut Sauce, Mint, Cilantro

### Southwest Chicken Salad Wrap

Black Beans, Chipotle Mayo, Avocado, Tomato, Onion

## LEAVING EARLY?

Ask your Sales Manager about our boxed lunch options.

# LUNCH BUFFET *54 PER PERSON*

Minimum 20 people; a fee will be assessed below the minimum. Buffet service is available for one (1) continuous hour. Each additional half hour will incur a \$6 charge per person.

## SOUP *SELECT ONE*

### Seasonal Soup

### Farm Stand Vegetable Minestrone

Basil, Cured Tomato GF

## SALAD *SELECT ONE*

### Power Green Salad

Spinach, Fennel, Lemon Vinaigrette GF

### Halcyon Greens

Shaved Radish, Colorado Greens, Shaved Carrots, Fennel, Champagne Vinaigrette GF

### Colorado Kale Caesar Salad

Lacinato Kale, Croutons, Parmigiana GF

### Mediterranean Quinoa Salad

Feta Cheese, Tomato, Red Onion, Kalamata Olive GF

## ENTREES *SELECT TWO*

Additional Entrée Choices Available +5

### Orecchiette

Italian Sausage, Broccolini, Pomodoro, Basil

### Herb Roasted Chicken

Tomato Sauce, Arugala, Creamy Polenta GF

### Maple Cured Pork Loin

Mushroom, Bacon GF

### Oven Roasted Salmon

Maple Mustard, Dill GF

### Colorado Striped Bass

Saffron-Tomato Sauce, Fennel Salad GF

### Braised Short Rib

Potato Puree, Kale GF

### Steak Salad

Arugala, Pickled Onions, Parmesean, Balsamic Vinaigrette GF

## SIDES *SELECT TWO*

### Roasted Heirloom Potatoes

Fingerling Potatoes, Brown Butter, Herbs GF

### Au Gratin Potatoes

Creamy Potatoes, Gruyère Cheese

### Roasted Brussels Sprouts GF

### Sautéed Haricot Verts GF

### Wilted Kale

Pickled Mustard Seeds GF

## DESSERT *VIENNESE*

### Chef's Selection

Tortes, Tarts, Candies, Cookies, Cakes

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# THREE COURSE PLATED LUNCH *50 PER PERSON*

*Includes artisan dinner rolls, iced tea and fresh brewed coffee.*

## FIRST COURSE *SELECT ONE*

Seasonal Soup

Farm Stand Vegetable Minestrone

*Basil, Cured Tomato GF*

Halcyon Greens

*Shaved Radish, Colorado Greens, Shaved Carrots,  
Fennel, Champagne Vinaigrette GF*

Colorado Kale Caesar Salad

*Lacinato Kale, Croutons, Parmigiana GF*

## ENTREES *SELECT TWO*

Orecchiette

*Italian Sausage, Broccolini, Pomodoro, Basil*

Herb Roasted Chicken

*Tomato Sauce, Arugala, Creamy Polenta GF*

Maple Cured Pork Loin

*Roasted Apple Jus, Caramelized Onion, Braised Cabbage,  
Gruyère Dumpling*

Oven Roasted Salmon

*Teriyaki Glaze, Bok Choy, Fried Rice*

Colorado Striped Bass

*Saffron-Tomato Sauce, Fennel Salad, Cous Cous*

Prime Colorado Beef

*Pinot Noir Reduction, Potato Puree, Garlic Kale GF*

Roasted Tempeh

*Avocado, Lime, Bean Sprouts, Mint*

## DESSERTS *SELECT ONE*

Seasonal Entremet

Mascarpone Cheesecake

Chocolate Brownie Tart

Éclairs

# RECEPTION APPETIZERS

Minimum 25 pieces per selection. Priced per piece.

## HOT

Chicken Dumpling 6

*Shoyu Dressing*

Chicken Wings 7

*Thai Chili Glaze GF*

Crispy Dungeness Crab Cake 7

*Corriander, Tomato Jam*

Philly Cheesesteak 7

*Peppers, Mushrooms, Provolone*

Beef Skewer 8

*Colorado Beef, Gochujang Glaze, Sesame*

Ham + Cheese 7

*Gruyère, Prosciutto, Goat Cheese*

Lamb Meatballs 8

*Sesame Yogurt, Cardamom*

Mac + Cheese Balls 7

*Chipotle Ranch*

Chicken Skewer 8

*Teriyaki Glaze, Green Onion*

## COLD

Deviled Eggs 6

*Dijon Mustard, Paprika GF*

Chicken Salad 6

*Curried Chicken, Crostini*

Tuna Tartare 7

*Spicy Yuzu Vinaigrette, Crisp Rice Wonton GF*

Smoked Duck 8

*Quince, Blue Cheese Cookie*

Smoked Salmon Gougère 7

*Dill*

Shrimp Salad 8

*Celeriac, Shaved Radish, Guajillo Chili GF*

Beet Tartare 6

*Pumpernickel, Horseradish Cream GF*

Baba Ganoush 8

*Pita, Roasted Pepper*

Roasted Tempeh 8

*Avocado, Lime*



# RECEPTION ENHANCEMENT DISPLAYS

Minimum of 20 people; a fee will be assessed below the minimum.

Display's must be added onto an existing buffet package, or combine three (3) of the following stations.

## MEDITERRANEAN STATION

28 PER PERSON

Assorted Marinated Olives

Greek Salad

Tomato, Cucumber, Feta GF

Hummus

Grape Leaves, Vegetables, Pita

Lamb Kafta Kabob

Sesame Yogurt, Cardamom

## SOUTHWESTERN STATION

26 PER PERSON

Chorizo Empanadas

Black Beans, Poblano, Pepper Jack Cheese

Build Your Own Tacos

Roasted Chicken, Carnitas, Carne Asada, Salsas,  
Guacamole GF

Elotes

Chili, Poblano Mayo, Cotija GF

## SLIDER STATION

28 PER PERSON

Colorado Burgers

Caramelized Onion, Aged Cheddar, Burger Sauce GF

Buttermilk Crispy Chicken

Southern Kale Slaw

Veggie Slider

Farro, Vegetables

Tater Tots

Aioli, Spicy Ketchup GF

## SEAFOOD PLATTER

48 PER PERSON

Oysters, Tuna Crudo, Crab Salad, Smoked  
Scallops, Shrimp Cocktail

Cocktail Sauce, Mignonette, Thai Sweet Chili

## CHARCUTERIE

23 PER PERSON

Cured Meats,

Marinated Olives, Spiced Nuts, House Pickles, Mustard,  
Jam, Lavash, Breadsticks, Crackers

## CHEESE BOARD

23 PER PERSON

Imported and Domestic Cheeses

Lavash, Breadsticks, Crackers, Fruit Compote

## MARKET VEGETABLE CRUDITE

21 PER PERSON

Seasonal Heirloom Vegetables

Ranch, Hummus

## CHEF'S SEASONAL DESSERT STATION

19 PER PERSON

Chef's Seasonal Selections

Assorted Tortes, Tarts, Cookies, Brownies

# DINNER BUFFET *79 PER PERSON*

Minimum of 20 people; a fee will be assessed below the minimum. Buffet service is available for one (1) continuous hour. Each additional half hour will incur a \$6 charge per person.

## FIRST COURSE *SELECT TWO*

### Power Green Salad

Spinach, Fennel, Lemon Vinaigrette GF

### Halcyon Greens

Shaved Radish, Colorado Greens, Shaved Carrots, Fennel, Champagne Vinaigrette GF

### Colorado Kale Caesar Salad

Lacinato Kale, Croutons, Parmigiana GF

### Farm Stand Vegetable Minestrone

Basil, Cured Tomato GF

### Seasonal Soup

## ENTREES *SELECT TWO*

Additional Entrée Choices Available +6

### Orrichette

Italian Sausage, Cherry Tomato, Basil

### Maple Cured Pork Loin

Mushroom, Bacon GF

### Colorado Striped Bass

Saffron-Tomato Sauce, Fennel Salad GF

### Cedar Plank Salmon

Fresh Dill, Maple Mustard

### Herb Roasted Chicken

Thyme, Garlic, Rosemary GF

### Vegetarian Ragu

Eggplant, Tomato, Cannellini Beans, Orzo

### Ribeye Steak

Red Wine Jus, Horseradish Cream GF

### Braised Short Rib

Fresh Thyme, Red Wine Jus

## SIDES *SELECT TWO*

### Roasted Heirloom Potatoes

Fingerling Potatoes, Brown Butter, Herbs GF

### Au Gratin Potatoes

Creamy Potatoes, Gruyère Cheese

### Roasted Brussels Sprouts GF

### Sautéed Haricot Verts GF

### Wilted Kale

Pickled Mustard Seeds GF

## DESSERT *VIENNESE*

### Chef's Selection

Tortes, Tarts, Candies, Cookies, Cakes

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# CHEF ATTENDED ACTION STATIONS

Minimum of 20 people; a fee will be assessed below the minimum. \$175 Chef attendant fee per station per 100 people.

Action Station's must be added onto an existing buffet package, or combine three (3) or more reception stations.

## CARVING STATION

Prime Rib 26  
Red Wine Sauce, Horseradish GF

Roasted Pork Loin 20  
Mustard Glaze GF

Beef Tenderloin 25  
Red Wine Jus

Cedar Plank Salmon 25  
Maple Mustard, Dill

## ITALIAN STATION 19 PER PERSON

Pasta Selection (CHOOSE ONE)  
Orecchiette, Penne, Tagliatelle  
GF OPTION +2

Meat Selection (CHOOSE TWO)  
Italian Sausage, Garlic Shrimp,  
Roasted Chicken GF

Sauce Selection (CHOOSE TWO)  
Basil Pesto, Pomodoro, Mornay

Pasta Additions (ALL INCLUDED)  
Roasted Garlic, Mushrooms, Broccolini, Spinach,  
Parmigiana, Basil GF



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# FOUR COURSE PLATED DINNER *82 PER PERSON*

*Includes artisan dinner rolls, iced tea and fresh brewed coffee.*

## FIRST COURSE *SELECT ONE*

### Power Green Salad

*Spinach, Fennel, Lemon Vinaigrette GF*

### Halcyon Greens

*Shaved Radish, Colorado Greens, Shaved Carrots,  
Fennel, Champagne Vinaigrette GF*

### Colorado Kale Caesar Salad

*Lacinato Kale, Croutons, Parmigiana GF*

## SECOND COURSE *SELECT ONE*

### Seasonal Soup

### Farm Stand Vegetable Minestrone

*Basil, Cured Tomato GF*

### Tomato Bisque

### Fennel Onion Soup

*Gruyère*

## ENTREES *SELECT TWO*

### Orechette Bolognese

*Colorado Beef and Pork Bolognese, Reggiano*

### Herb Roasted Chicken

*Tomato Coulis, Arugala, Creamy Polenta GF*

### Oven Roasted Salmon

*Bok Choy, Mushroom, Fried Rice*

### Striped Bass

*Tomato Saffron, Fennel Salad, Cous Cous*

### Crispy Duck Breast

*Quince, Brussel Sprouts, Huckleberry Jus GF*

### Roasted Beef Tenderloin

*Red Wine Jus, Potato Puree, Kale, Sautéed Mushroom GF*

## DESSERT *SELECT ONE*

### Seasonal Entremets

*Orange Blossom Ice Cream, Thyme GF*

### Mascarpone Cheesecake

*Raspberry-Lime Sorbet, Lace Tuile, Raspberry Sauce*

### Salted Chocolate Tart +2

*Espresso Ice Cream, Seasonal Conserva*





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# BEVERAGE SERVICE

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# HOURLY PACKAGES

All bars include house wines, imported and domestic beers, fruit juices and soft drinks.

## BEER & WINE PACKAGE

Selection of wine from Sterling Vineyards. Beers from Miller High Life, Coors Banquet, Coors Light, Corona Extra, and a selection of Colorado craft beer.

FIRST HOUR 24

SECOND HOUR 12

ADDITIONAL HOURS 10

## TRULY BEVERAGE PACKAGE

Wheatly Vodka, Beefeater Gin, Pueblo Viejo Blanco, Don Q Rum, Dewar's White Label, Evan Williams Black Label.

FIRST HOUR 27

SECOND HOUR 14

ADDITIONAL HOURS 11

## SINCERELY BEVERAGE PACKAGE

Tito's Handmade Vodka, Leopold's Gin, Bacardi Superior Rum, 7 Siete Leguas Blanco Tequila, Bushmills, Elijah Craig Bourbon.

FIRST HOUR 29

SECOND HOUR 16

ADDITIONAL HOURS 12

## EXCLUSIVE BEVERAGE PACKAGE

Kettle One Vodka, Hendricks Gin, Family Jones Mo Jo Rum, Crown Royal Whisky, Johnny Walker Black Label Scotch, Fortaleza Blanco Tequila, Buffalo Trace Bourbon.

FIRST HOUR 31

SECOND HOUR 18

ADDITIONAL HOURS 13

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# HOSTED/CASH BAR

All bars include Martini Rossi Dry Vermouth, Martini Rossi Sweet Vermouth, Bols Triple Sec and Bitters. Priced per cocktail.

## TRULY LIQUOR PACKAGE

11 HOSTED / 12 CASH BAR

Wheatly Vodka, Beefeater Gin, Pueblo Viejo Blanco, Don Q Rum, Dewar's White Label, Evan Williams Black Label.

## SINCERELY LIQUOR PACKAGE

12 HOSTED / 13 CASH BAR

Tito's Handmade Vodka, Leopold's Gin, Bacardi Superior Rum, 7 Siete Leguas Blanco Tequila, Bushmills, Elijah Craig Bourbon.

## EXCLUSIVE LIQUOR PACKAGE

13 HOSTED / 14 CASH BAR

Kettle One Vodka, Hendricks Gin, Family Jones Mo Jo Rum, Crown Royal Whisky, Johnny Walker Black Label Scotch, Fortaleza Blanco Tequila, Buffalo Trace Bourbon.

## WINE

35 PER BOTTLE, HOSTED

11 PER GLASS, CASH BAR

Sterling Vineyards Wine including Sparkling, Chardonnay, Sauvignon Blanc, Pinot Noir, Cabernet Sauvignon

## DOMESTIC / IMPORT BEER 7 PER BOTTLE

Miller High Life, Coors, Banquet, Coors Light, Corona Extra

## MICRO & CRAFT BEER 8 PER BOTTLE

Rotating Selection of Local Colorado Micro and Craft Beer

## WATER & SODA 4 PER EACH

Coke, Diet Coke, Sprite, Seagram's Ginger Ale

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# WINE LIST

*Full wine list available upon request.*

## HOUSE WINE BY THE BOTTLE

### WHITE

Stags Leap, Chardonnay 68

Provenance Rutherford, Sauvignon Blanc 60

Penfolds Max's, Chardonnay 65

### RED

Soter North Valley, Pinot Noir 65

Beringer Knights Valley, Cabernet Sauvignon 65



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# SPECIALTY BEVERAGE MENU

To accompany an existing bar package.

## CLASSIC COCKTAIL STATION

**13 PER DRINK**

Selection of Classic Cocktails from Pre-Prohibition on Include: *Manhattan, Negroni, Martini, Old Fashioned, French 75, Vieux Carre, Last Word, Aviation, Daiquiri*

## HOT HOLIDAY COCKTAILS

**13 PER DRINK**

Selection of Classic Hot Beverages, with Artisan Recipes. Selections Include: *Hot Toddy, Peppermint Hot Chocolate, Hazelnut Hot Chocolate, Cinnamon Hot Chocolate, Irish Cream & Coffee, Classic Egg Nog*

## BLOODY MARY BAR

**12 PER DRINK**

House-Made Bloody Mary Mix, Stuffed Olives, Celery and a Variety of Accouterments

## MIMOSAS & SPARKLING WINE

**11 PER DRINK**

Selection of Fresh Juices and Sparkling Wines (Non-Alcoholic Available upon Request)

## MARGARITA & TEQUILA BAR

**13 PER DRINK**

Includes Two Seasonal Margaritas and a Variety Of Premium Agave Spirits. Selections Include Traditional, and Spicy

## WHISKEY, WHISKEY & MORE WHISKEY

**13 PER DRINK**

Whiskey Tasting Bar, Includes Whiskey Selection from Colorado Distilleries

## B&GC COCKTAIL CLUB EXPERIENCE

**35 PER PERSON, PLUS \$350 BARTENDER FEE**

Learn the tricks of the trade from a master bartender from B&GC, our underground cocktail club. Expand your cocktail repertoire and learn the "How To's" behind some of B&GC's cocktails.

Two cocktails per person, included.

## LET'S GET CANNED

**7-13 PER DRINK**

Customized pool deck package of canned beer, wine and speciality cocktails.



HALCYON

*a hotel in Cherry Creek*

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