

# SWITCHBACKS ENTERTAINMENT 

## AT WEIDNER FIELD

## 2023


$\overline{=}$ HOSPITALITY $\overline{=}$

# TO YOUR EXPERIENCE WITH 365 HOSPITALITY, SWITCHBACKS ENTERTAINMENT AT WEIDNER FIELD 

## your re incusteal

to take a seat at our family table where over thirty years OF CULINARY AND HOSPITALITY EXPERIENCE COME TOGETHER WITH HEART AND COMMITMENT. WITHIN 6035 HOSPITALITY WE'VE BUILT OUR REPUTATION ON OFFERING WORLD CLASS SERVICE IN SHOWCASE LOCATIONS. ENJOY YOUR EVENT FROM THE SPECTATOR SEATS IN A PRIVATE CABANA, WALK DOWN THE AISLE TO A ONCE-IN-A-LIFETIME ON FIELD CEREMONY, YOUR OCCASION IS OUR PASSION. LET OUR TALENTED TEAM OF CULINARY MASTERMINDS AND EVENT SPECIALISTS BRING YOUR VISION TO LIFE WITH CREATIVE, CUSTOMIZED MENUS BUILT JUST FOR YOU. WITH A FOCUS ON FRESH, LOCAL INGREDIENTS AND 6035 HOSPITALITY SPECIALTIES MADE FROM SCRATCH, WERE PROUD TO PRODUCE UNFORGETTABLE DINING experiences for every single guest we serve. you're invited TO CHERISH THIS MOMENT.


## anorneings

## Continental

START YOUR DAY OFF RIGHT WITH OUR TRADITIONAL CONTINENTAL BREAKFAST AND ADD YOUR FAVORITES FOR A CUSTOM DINING EXPERIENCE!
COLORADO CONTINENTAL BREAKFAST
ASSORTED FRESH BAKED MUFFINS, PASTRIES, BUTTERED CROISSANTS, MARKET STYLE SEASONAL SLICED FRUITS. SERVED WITH FRESH COFFEE, HERBAL TEAS AND ASSORTED JUICES

## Breakkast sandwiches

Scrambeleogess. bacon
CHEDDAR ON A BUTTERY CROISSANT VARIETY HOT SAUCES

HICKORY SMOKED HAM
SWISS, AND SCRAMBLED EGG ON A BISCUIT VARIETY HOT SAUCES

## BREAKFAST BURRITO v

SCRAMBLED EGGS, POTATOES, AND CHEESE VARIETY HOT SAUCES

## Build your owur breakleast

CUSTOMIZE YOUR GROUP'S BREAKFAST EXPERIENCE. COFFEE, DECAF COFFEE, SELF-SERVICE
CHOOSE 3
EACH ADDITIONAL SELECTION
SCRAMBLED EGGS (ADD CHEDDAR CHEESE/ 2.00)
EGG CASSEROLE WITH COUNTRY HAM, SPINACH, AND MONTEREY JACK CHEESE Avo
OATMEAL WITH ASSORTED TOPPINGS © vo
ASSORTED CEREALS AND MILK (v No
YOGURT (PLAIN, FRUIT FLAVORED, AND LOW FAT AND GREEK] © vo №
SAUSAGE LINKS …
HICKORY SMOKED BACON *
IMPOSSIBLE "BREAKFAST MEAT" (v) No
BREAKFAST POTATOES WITH ONIONS AND PEPPERS (v) (vo


## Breaklast chet tables

 BUT FIRST BRUNCH!SELF-SERVICE STATION, COFFEE, DECAF
FRESHSEASONAL FRUITS © № 자
BREAKFAST POTATO SKINS - STUFFED WITH HAM, PICO DE GALLO, PEPPER JACK
CHEESE AND TAPATIO AIOL

CHICKEN \& WAFFLES - SERVED WITH GRAVY AND MAPLE SYRUP
SAUSAGE PATTIES
DONUT WALL ©

## American classic

COFFEE, DECAF COFFEE
ASSORTED BREAKFAST PASTRIES ©
FRESHSEASONAL FRUIT 이 ()ㅏㅇ
SCRAMBLED EGGS (ADD CHEDDAR CHEESE/ 2.00) 0 (0)
HICKORY SMOKED BACON
BREAKFAST POTATOES WITH PEPPERS AND ONIONS © ( ) (a) WARM BISCUITS WITH BUTTER AND HONEY

## Actionstation

OMELETTE STATION © N
CHEF ATTENDED OMELET STATION WITH ALL YOUR FAVORITE TOPPINGS

## CHEF'S ATTENDANT FEE WILL BE APPLIED

## add <br> ous

## More than just a suack <br> GARDEN FRESH CRUDITÉ 아 오앙 SERVED WITH BUTTERMILK RANCH

## FRESH FRUIT PLATTER © © …

A DISPLAY OF LOCAL, SEASONAL FRESH FRUIT

CHIPS AND SALSA 오앙
TORTILLA CHIPS, HOUSE MADE GUACAMOLE, AND FRESH SALSA

## Sweet suacks

CUPCAKES ©
A VARIETY OF DELICIOUS FLAVORS FROM LOCAL BAKERIES

SWEET TOOTH ©
CHEF'S ASSORTMENT OF CAKE SHOTS

COOKIE \& BROWNIE
INCLUDING OUR SIGNATURE CHOCOLATE CHIP COOKIES, OATMEAL RAIIIN AND
SUGAR COOKIES, AND DECADENT FUDGE BROWNIES

## Create your own mix ENERGY MIX

CUSTOMIZE YOUR VERY OWN SWEET, SAVORY, OR SPICY COMBINATION FROM AN ASSORTMENT OF GOURMET FAVORITES.

0 (1)

## SELECT 3:

ROASTED PEANUTS
DRIED FRUIT
YOGURT RAISINS
CHOCOLATE CHUNKS
PRETZEL TWISTS
BANANA CHIPS
GRANOLA
chefs table style packages available for two hour meals served with water, iced tea \& self service coffee service

## Saudwich meal package

CHOOSE ONE SANDWICH BELOW AND PICK A PACKAGE
CAFÉ CLUB | CROISSANT
cured ham, oven-roasted turkey breast, crispy bacon, lettuce, cheddar cheese and tomato
ROAST BEEF AND PROVOLONE \| 7-GRAIN WHEAT
lean roast beef, lettuce, provolone cheese and tomato
TURKEY BACON JACK I RUSTIC WHOLE WHEAT
oven-roasted turkey breast topped with bacon, pepper jack cheese roasted red peppers and lettuce BUDDAH BOWL OO *
QUINOA, SPINACH, ROASTED SQUASH, EDAMAME AND ROASTED RED PEPPER SAUCE
ROASTED BEET AND GOAT CHEESE SALAD © ©
mixed greens, roasted beets local goat cheese, mandarin oranges walnuts with balsamic glaze

| CLASSIC | DELUXE | EXECUTIVE |
| :--- | :--- | :--- |
| SERVED WITH: | SERVED WITH: | SERVED WITH: |
| DILL PICKLE | DILL PICKLE | DILL PICKLE |
| POTATO CHIPS | POTATOCHIPS | POTATOCHIPS |
| COOKIE | COOKIE | COOKIE |
|  | FRESHFRUIT | FRESH FRUIT |
| Salad, sowp, saudwich | MACARONI SALAD |  |

## MIXED GREEN SALADO*

mixed greens, tomato, cucumbers, shredded carrots and red onion ranch dressing
HOUSEMADE SOUPS - CHOOSE ONE
chicken florentine, wedding soup, clam chowder
SLICED LUNCHEON MEATS
shaved roast beef, smoked ham, roasted turkey assorted fresh breads and rolls
ASSORTED CHEESES
SWISS, PROVOLONE AND CHEDDAR
ASSORTED BREADS
White, whole wheat, sourdough, marble rye, 7grain rustic wheat
TRADITIONAL CONDIMENTS
v $\mathrm{V}^{\mathbf{2}}$
chefs table style packages available for two hour meals. served with water, iced tea a self service COFFEE SERVICE

## Picnic table

## KOSHER STYLE HOT DOGS

SERVED WITH TRADITIONAL CONDIMENTS
LOCAL ITALIAN SAUSAGE
WIth SWEET PEPPERS AND ONIONS ON ITALIAN ROLLS

## TORTILLA CHIP NACHO BAR

WITH BEEF CHILI, SALSAS AND SOUR CREAM
FRESH SEASONAL FRUIT PLATTER
FRESH BAKED COOKIES

## Taco trio

SERVED WITH
WARM TORTILLAS, [CHOICE OF FLOUR OR CORNJ, GUACAMOLE, FRESH JALAPEÑO, SHREDDED CABBAGE, QUESO FRESCO, SALSA VERDE, SALSA ROJA, ONIONS AND CILANTRO, RICE, REFRIED OR BLACK BEANS,
PUEBLO GREEN CHILE, SOPAPILLAS

TRIO OF MEAT
SHREDDED BARBACOA BEEF, CHICKEN TINGA, CARNITAS
IMPOSSIBLE"'TACO MEAT" ADD 6.00


## ADD ON'S FOR LUNCH <br> SEASONAL SOUP <br> INQUIRE ABOUT AVALLABLE SELECTIONS <br> FARMER SALADS (CHOOSE ONE) <br> FIELD GREENSALAD (ㄱ)

FIELD GREENS, GRAPE TOMATOES, RED ONIONS, CUCUMBERS, CARROTS AND ITALIAN VINAIGRETTE CAESARSALAD

## sunall bites

## \%ot Selections

INDIVIDUALLY PRICED PER PIECE, MINMMUM QUANTITY OF 20
CAN BE PASSED OR STATIONED
SIGNATURE CRAB CAKES


LEMON AİOLI
HOISON GLAZED BEEF MEATBALLS
CHICKEN AND WAFFLES
WTH MAPLE PEARLS
FRIED CAULIFLOWER TACO
WTH PARMESAN DUST \& HARIISAA AOLI STUFFED BABY PORTABELLO MUSHROOMS

SPINaCH AND ARTICHOKE
BACON WRAPPED SCALLOPS
CHARPED TOMATLLLO SALSA
SPRING ROLLS (v) ve
SWEET CHILI GARLIC SAUCE
POTSTICKERS
CHICKEN OR PORK WITH A PONZU SAUCE
GARLIC-GRILLED COLORADO LAMB CHOPS
DEM DRIZZLE
PORK BELLY TACOS
CORN TACOS WITH PORK BELLY AND PICKLED RED ONION WITH MICROGREENS

## Cola Selectoons

INDIVIDUALLY PRICED PER PIECE, MINIMUM QUANTITY OF 20 CAN BE PASSED OR STATIONED

CUCUMBER TEA SANDWICH
SEARED TUNA AND PICKLED RADISH TOSTADA
SERVED WTH SRRRACHA AIOLI
ANTIPASTI SKEWER
CAPRESE SKEWERS
(1)

DRIZZLED WITH BALSAMIC VINEGAR
PROSCIUTTO WRAPPED MELON
BALSAMIC GLAZE
WATERMELON, MNT, GOAT CHEESE SKEWER

# Chet's Action Stations 

CHEF'S ATTENDANT FEE WILL BE APPLIED
50 GUEST MINMUM

ROASTED AIRLINE TURKEY
SERVED WITH HERB GRAVY, SPIGED CRANBERRY SAUCE AND MINI ROLLS

## SUGAR-GURED SPIRAL HAM

SERVED WITH PINEAPPLE SALSA, HONEY MUSTARD SAUCE, AND PREIZEL BUNS

## SMOKED BBQ BEEF BRISKET

SERVED WITH OUR SIGNATURE BBQ SAUCE, CRISPY ONON STRAWS, AND MIN POTATO ROLLS

HERB CRUSTED BEEF STRIP SIRLON
SERVED WITH WILD MUSHROOM DEMI, CREAMY HORSERADISH SAUCE, AND ARTISAN ROLLS

## CHEF ATTENDED PASTA STATION

ALFREDO AND POMODORO SAUCE, DICED CHICKEN, BACON, ITALIAN SAUSAGE, GRILLED ONIONS, BROCCOLI, PEPPERS, CHILE FLAKES, ASPARAGUS, PARMESAN CHEESE, GARLIC BREADSTICKS

## Itots tations

## GOURMET MAC-N-CHEESE TABLE

CLASSIC COMFORT FOOD KICKED UP A NOTCH!

## CHOOSE THRE

CHOOSE FOUR
BUFFALO CHICKEN WITH JACK CHEESE SMOKED PORK GREEN CHILE AND CHEDDAR
CHORIZO AND JACK CHEESE WITH TORTILLLA CHIIPS
WHITE CHEESE MAC WITH SPINACH AND ARTICHOKES
SMOKED CHEDDAR WITH BBQ POTATO CHIP

## YUKON GOLD MASHED POTATO BAR © ©

MASHED POTATOES ACCOMPANIED BY ROASTED CORN, CARAMELIZED ONIONS, SMOKED BACON, SHREDDED SHARP CHEDDAR CHEESE, GREEN ONIONS, WHIPPED BUTTER, SOUR CREAM, CHIVES

## "HAPPY HOUR" CO SPRINGS STYLE

WARM PRETZEL BITES WITH PUEBLO GREEN CHIILE CHEESE SAUCE BUFFALO CHICKEN NACHOS WITH LOCAL FARMS CHICKEN, PICO DE GALLO, BLUE

CHEESE CRUMBLES, JALPENOS AND WHITE CHEESE SAUCE PAIRED WITH LOCAL COLORADO BREWS

## MiniSlider Station

 CHOOSE THREECHOOSEFOUR
BUFFALO PULLED CHICKEN SLIDER
WTHH BLEUCHEESE CRUMBLES
TAVERN STYLE BURGER
WTH AMERICAN CHEESE, LETTUCE, TOMATO AND OUR SEGRET SAUCE
PULLED PORK SLIDER
WTHH CREAMY COLESLLAW AND PICKLE
PORK BELLY CUBAN
CRISPY PORK BELLY, PULLED PORK, SWISS CHEESE, PICKLE AND DIJON MUSTARD

## Cold S Stations

## ANTIPASTI

A SELECTION OF HOT AND COLD ITALIAN SPECIALTIES PERFECT FOR ANY PARTY! IMPORTED CURED MEATS, CHEESES, PICKLED VEGETABIES,
MARINATED OLIVES WITH WARM SPINACH AND ARTICHOKE FONDUE. SERVED WITH A VARIETY OF FLATBREADS, CROSTINI AND LAVASH.

## COLORADO FARMER'S MARKET TABLE

CHEFS SELECTION OF COLORADO CHEESES WTHH FRUIT CHUTNEYS, LOCAL HONEY,
CRACKERS, AND FARMERS' MARKET CRUDITÉS WTH RED PEPPER HUMMUS, GARLLC PARMESAN AND FRENCH ONON DIPS

## COLORADO DIPS AND SPREADS

GREEN CHILI HUMUS, ROASTED PEPPER HUMMUS, ROASTED GARLLC HUMMUS, GREEN
CHILI CHEDDAR DIP, WHIPPED HERB GOAT CHEESE DIP, SERVED WITH PICKLED
VEGETABLES, ARTICHOKE HEARTS, MARINATED OLIVES CROSTINI \& WARM PITA BREAD

## FRESH FRUIT © va

A DISPLAY OF FRESH FRUITS AND BERRIES SERVED WITH RASPBERRY YOGURT

## SHRIMP COCKTALL STATION

50-PIECE PLATTER
SERVED WITH OUR ZESTY HOUSE COCKTALL SAUCE AND LEMON WEDGES

Lunchor Dinuer Service
LET YOUR TASTE BUDS DECIDE! CREATE A PERSONALIZED MENU BY SELECTING YOURFAVORTTE FROM EACH COURSE. SERVED WITH WARM ARTISAN ROLLS AND SWEET BUTTER. SELF-SERVICE COFFEE STATION.

## Plated Option I

## SALIADS

ICEBERG WEDGE
GRAPE TOMATOES, RED ONION, BLUE CHEESE, AND CRISP BACON WITH CREAMY BLUE CHEESE DRESSING CLASSIC CAESAR

CRISP ROMAINE, PARMESAN, AND GARLIC CROUTONS WITH CAESAR DRESSING
FIELD GREENS SALAD © (0)
GRAPE TOMATOES, RED ONION, AND CUCUMBERS WITH BALSAMIC VINAIGRETTE
SPINACH AND APPLE SALAD v (vo
TOASTED WALNUTS, HAYSTACK MOUNTAIN GOAT CHEESE, AND RED ONIONS WITH RASPBERRY VINAIGRETTE

## SIDES

PARSLEY Potatoes ( ) ©
SOUR CREAM AND CHUE WHPPEDPPTATOES © ©
BROWNRICEPLLAF © (*)
Roasted seasonal vegetables ( ) (1)
green beans almonone ( ) (b):
GRILLED ASPARAGUS SPEARS () 몽

## MAIN COURSE

PORTOBELLO MUSHROOM NAPOLEON WITH ROASTED RED PEPPER SAUCE (V) © () oven roasted chicken with garlc and lemon sauce :
SEARED SALMONINBROWN BUTTER CREAM SAUCE ©
APRICOT-GLAZED PORK TENDERLIN ©
GARLLC ENCRUSTED NEY YORK STRIP WTH H ROSEMARY DEM GLAZE


## Plated Option 2

## SALADS

BABY SPINACH SALAD ©
CANDIED WALNUTS, PEARS, GORGONZOLA, HERB VINAIGRETTE

## PETITE GREENS ( v 아

MIXED GREENS, CUCUMBER RIBBON, SHEEP MLLK FETA, BLACKBERRIES, CANDIED CASHEWS,
CINNAMON CARDAMOM VINAIGRETTE
ROASTEDBEETSALAD © ©
GOLDEN AND RED BEATS, GOAT CHEESE, ARUGULA, TOASTED ALMOND, BALSAMIC VINAIGRETTE
HEIRLOOM TOMATO AND BURRATA SALAD v * No
SOFT BABY GREENS, BASIL LEAVES, CRACKED BLACK PEPPER, SEA SALT, OLIVE OIL, BALSAMIC DRIZZLE

## SIDES

YUKON GOLD GARLIC MASHED POTATO - vo
OVEN-BROWNED NEW POTATOES WITH BUTTER, LEMON, AND DILL v No
VEGETABLE RICE PILAF v $\mathrm{v}^{2}$ (vo
WILD MUSHROOM RISOTTO v avo
MAPLE GLAZED SWEET POTATOES v va avo
BROCCOLINI SPEARS v v2 No
ROASTED SEASONAL VEGETABLES v vo no
BRUSSEL SPROUTS, GARLIC LEMON AND PANCETTA No

## MAIN COURSE

ROASTED CAULIFLOWER STEAK IN ROMESCO SAUCE v ve vo PAN SEARED HERB CHICKEN BREAST WITH WHITE WINE SAUCE CRISP COLORADO TROUT WITH WHITE WINE \& CAPER BUTTER BRAISED SHORT RIB IN PAN JUS Avo
HERB CRUSTED FILET MIGNON WITH ROSEMARY DEMI GLAZE

## Duet Eutrees

ADD 2०.०० PER PERSON [ONLY AVAILABLE ON OPTION 2 MENU)
DOUBLE COLORADO LAMB CHOP AND GULF SHRIMP © HERB-CRUSTED BEEF TENDERLONN AND SEA SCALLOPS :

## BUFFET STYLE PACKAGES AVALLABLE FOR TWO HOUR MEALS ALL CHEF'S TABLES INCLUDE ARTISAN ROLLS, SWEET BUTTER, SELF-SERVICE COFFEE STATION.

## Farum to Fork

REGIONAL CHEESE SAMPLER v 앙
SAMPLING OF ARTISAN CHEESES FROM COLORADO FINEST DAIRIES AND FARMS,
ACCOMPANED BY ASSORTED CRACKERS AND VARIETY OF LOCAL HONEYS
ROASTED BROCCOLIN ㅅ.0
WITH LEMON AND SHAVED PARMESAN
CHOPPEDSALAD ©
CHOPPED LETTUCE CRISP PANCETTA, PASTA, TOMATOES RED ONION, CUCUMBER, AND GORGONZOLA CHEESE TOSSED IN RED WINE VINAIGRETTE
ROASTED BEET AND LOCAL GOAT CHEESE SALAD ㄷ 아
FRESH ARUGULA, ROASTED BEETS, CANDIED WALNUTS, MANDARIN ORANGES, AND GOAT CHEESE TOPPED WITH A DRIZZLE OF BALSAMIC GLAZE
SEAREDLOCAL CHICKEN …
CHICKEN BREAST ROASTED WITH NATURAL JUS COLORADO
SEASONAL FRUIT CRISP ( ) …
WITH A HOUSE MADE GRANOLA TOPPING AND WHIPPED CREAM

## The Southeru Smokehouse

CHEF'S ATTENDANT FEE WLLL BEAPPLLED 150.00

## BARBECUE BEEF BRISKET <br> SMOKED FOR TWELVE HOURS UNTIL TENDER WITH COLA BBA SAUCE <br> SLOW-SMOKED BARBECUE PORK <br> BASTED WITH OUR SIGNATURE BBC SAUCE <br> BARBECUE BAKED BEANS 아 <br> CLASSIC COLESLAW © 당 <br> POTATO SALAD v ㄷ. <br> WITH MUSTARD DRESSING AND HERBS <br> HONEY CHEDDAR CORN BREAD © <br> WITH HONEY BUTTER <br> SEASONAL FRUIT (v) 망 <br> TRADITIONAL BREAD PUDDING (v <br> SERVED WITH WARM CARAMEL SAUCE

## Steakhouse

CHEF'S ATTENDANT FEE WILL BE APPLIED

## ICEBERG WEDGE ${ }^{\circ}$

WITH GRAPE TOMATOES, RED ONIONS, CRISP BACON, AND CREAMY BLUE CHEESE DRESSING
SLICED HEIRLOOM TOMATOES (v)
WITH ARUGULA, ROASTED SHALLOTS, WALNUTS, GOAT CHEESE AND BALSAMIC
GLAZE
CHILLED JUMBO SHRIMP COCKTAIL **
WITH CLASSIC COCKTAIL SAUCE AND HORSERADISH
LOADED MASHED POTATOES ©
WITH BACON SCALLIONS AND CHEDDAR CHEESE
ROASTED BRUSSEL SPROUTS ㄴ) ㅁ.
WITH BALSAMIC GLAZE
CHEF-CARVED RIBEYE
WITH WHISKEY DEMI, AND HORSERADISH
CREAM ROASTED GARLIC CHICKEN *.
WITH NATURAL JUS
INDIVIDUAL MOLTEN DARK CHOCOLATE CAKES ©
SERVED WITH WARM CARAMEL SAUCE

## Taste of Colorado package

CHEF'S ATTENDANT FEE WILL BE APPLIED 150.00 ISOME SEASONAL ITEMS MAY BE REPLACED

## COLORADO CHEESE SAMPLER v

SAMPLING OF ARTISAN CHEESES FROM COLORADO FINEST DAIRIES ANDFARMS, ACCOMPANIED
BY ASSORTED CRACKERS AND VARIETY OF LOCAL HONEYS
ROCKY FORD CANTALOUPE SALAD( ) ©
WITH MINT, LIME AND PEPITAS ACCOMPANIED BY A CHILI DRESSING
GRILLED PALISADE PEACHSALAD (v) ©
WITH CURRIED PECANS AND A HONEY VINAIGRETTE
PUEBLO GREEN CHIL MAC-N-CHEESE ©
OUR TRADITIONAL CREAMY THREE-CHEESE PASTA CASSEROLE "KICKED UP" WITH FIRE ROASTED
PUEBLO GREEN CHILI PEPPERS
MINI COLORADO BISON SLIDERS

ASSORTED DESSERT TRIFLES v

INDIVIDUALIZE YOUR MENU TO SUIT YOUR EVENT. THE ULTIMATE IN CUSTOMZZATION: CHEF'S STYLE PACKAGES AVALLABLLE FOR two-HOUR MEALTME PERIOD ALL CHEF'S TABLES INCLLDE ARTISAN ROLLS, SWEET BUTTEE, SELF-SERVICE COFFEE STATION. CHEF'S ATTENDANT FEE WILL BE APPLIED

## Salads

SELECT A SALAD: CHOOSE ONE
CHOPPED SALAD
GRILLED CHICKEN, BACON, PARMESAN, AND TOMATO WITH HONEY DIJON
VINAIGRETTE
CAESAR SALAD v
CRISP ROMAINE, PARMESAN, AND GARLIC CROUTONS WITH CREAMY PARMESAN
DRESSING
SHAVED BRUSSEL SPROUT \& KALE SALAD v v ${ }^{2}$ No
WITH PARMESAN, WALNUTS IN A LEMON MUSTARD VINAIGRETTE
HEIRLOOM TOMATO SALAD v vo
WITH ARUGULA, ROASTED SHALLOTS, WALNUTS \& GOAT CHEESE

## Sides

SELECT YOUR SIDES: CHOOSE TWO

AU GRATIN POTATOES v
WITH FOUR CHEESES AND FRESH THYME
LOADED MASHED POTATOES
WITH SMOKED BACON, SOUR CREAM, CHEDDAR CHEESE, AND SCALLIONS
HERB ROASTED RED POTATOES v
CREAMY POLENTA v v2 *o
LOCAL ROASTED VEGETABLES v v2
WITH THE SEASON'S FINEST FRESH HERBS AND OLIVE OIL
ROASTED BROCCOLINI v (vo
WITH LEMON AND SHAVED PARMESAN
BRUSSEL SPROUTS
GARLIC LEMON AND PANCETTA
CREAMEDSPINACH (*)
ROASTED CAULIFLOWER © ©

Eutrees
SELECT AN ENTREE: CHOOSE TWO
MAPLE-GLAZED TURKEY
WITH CRANBERRY APRICOT CHUTNEY AND SAGE GRAVY
STRIP STEAK
WITH ROSEMARY DEMI AND HORSERADISH CREAM
MUSTARD-GLAZED PORK LOIN No
WITH SPICY FRUIT CHUTNEY AND BOURBON JUS
SEASONAL CHICKEN BREAST No
WITH LEMON GARLIC SAUCE
SEARED SALMON No
WITH LEMON GARLIC SAUCE

## PENNE PASTA v

WITH SPICY MARINARA, ASIAGO, FRESH BASIL AND SHAVED PARMESAN
WILD MUSHROOM RISOTTO v vo
WITH FRESH HERBS AND PARMESAN GARLIC BROTH
PORTABELLA MUSHROOM STACK v ve avo
WITH ROASTED RED PEPPER SAUCE
ROASTED BUTTERNUT SQUASH v ve avo
RED WINE QUINOA \& KALE

## Dessert

SELECT ONE DESSERT
LOCAL SEASONAL CRISP © ©
COOKIE, BROWNE, AND RICE KRISPY TREAT SAMPLER © CHOCOLATE DIPPED BELGIAN WAFFLES © ASSORTED DESSERT BARS ${ }^{*}$
contimued....
SPECIAL DESIGNED MENUS FOR BUDGET FRIENDLY EVENTS
CHEF'S STYLE PACKAGES AVALLABLE FOR TWO-HOUR MEALTIME PERIOD ALL CHEF'S TABLES INCLUDE ARTISAN ROLLS, SWEET BUTTER, SELF-SERVICE COFFEE STATION.

## PLATED SERVICE AVAILABLE FOR \$5 PER PERSON

 NOT AVAILABLE FOR FRIDAY AND SATURDAY EVENING EVENTS
## $T$ raditional Banguet $F$ east

CHILI IND GARLLC RUB PORK IN CHIMICHURRI SAUCE © CONFETTIBASMATIRICE ㅇ. GRILLED ZUCCHINI © © HOUSE GARDEN SALAD I FRESH MIXED GREENS, KALE, ROMAINE, CARROTS, CUCUMBER, TOMATOES © © (*) ITALIAN DRESSING © © VARIETY OF FRESH BAKED COOKIES ©

## Weidwer Field Classic Eats

GRILLED CHICKEN I WITH HERB CREAM SAUCE ㅇ ©
CREAMY GARLC MASHED POTATOES ©
GRILLED CARROTS IN HERBS © ©
CAESAR SALAD I ROMANE LETTUCE, GARLIC CROUTONS AND PARMESAN WITH CAESAR DRESSING ${ }^{\bullet}$ CHEF'S CHOICE DESSERT BARS ©


## SIGNATURE DESSERT SHOTS

CHEF'S ASSORTMENT OF CAKE SHOTS

## CUPCAKES

A VARIETY OF DELCIOUS FLAVORS FROM LOCAL BAKERIES.

## CANDY APPLE STATION © © *)

GRAB AN APPLE AND DECK IT OUT HOWEVER YOU SEE FIT! CHOCOLATE SAUCE, CARAMEL SAUCE, MARSHMALLOWS, PEANUTS, COCONUT, MGMSS ANDTOFFEE; THE POSSIBLLITIES ARE ENDLESS!

CHEF'S ATTENDANT FEE WILL BE APPLIED

## BROWNIE SUNDAE BAR v

OUR SIGNATURE TRIPLE CHOCOLATE CHUNK BROWNE AND BLONDIE BARS.
SERVED WARM WITH VANILLA BEAN ICE CREAM, CHOCOLATE AND CARAMEL SAUCE, TOASTED PEANUTS, FRESH WHPPED CREAM, AND ASSORTED TOPPINGS

CHEF'S ATTENDANT FEE WLLL BE APPLED

## COUNTRY STYLE FRUIT COBBLER © ©

CHOICE OF FRESH SEASONAL FRUT COBBLER WITH OATMEAL CRUST. SERVED WARM WITHVANLLLA BEAN ICE CREAM


CHEF'S ATTENDANT FEE WILL BE APPLIED

VEGETARIAN VEGAN

# unsweetened iced tea or lemonade SERVED BY THE GALLON 

HOT CHOCOLATE A CANDY BAR IN A CUP! DELICIOUS WARM CHOCOLATE WITH FRESH WHIPPED CREAM, CHOCOLATE SPRINKLES, DELIGHTFUL MINI MARSHMALLOWS, FLAVORED SYRUPS AND ALL THE FIXIN'S!

FRESH BREWED REGULAR COFFEE, DECAF
COFFEE STATION
self-serve station
SERVED BY THE GALLON

ASSORTED CANS OF PEPSI PRODUCTS

ASSORTED INDIVIDUAL BOTTLES OF JUICE

AQUAFINA BOTTLED WATER

## NON-ALCOHOLIC BEVERAGE PACKAGE

10.00 PER PERSON FOR TWO HOURS OF SERVICE, 4.00 PP FOR EACH ADDITIONAL HOUR ASSORTED 12 OZ CANS OF PEPSI, DIET PEPSI, SEERRA MIST, MOUNTAIN DEW, AQUAFINA BOTTLED WATER

BEVERAGES ARE BILLED ON CONSUMPTION TO MASTER ACCOUNT UNLESS OTHERWIIS NOTED. WE ARE A CASHLESS FACILITY. CARD[SJ ONLY

CASHLESS/ HOSTED BAR SERVICE
BARTENDER FEE WILL BE APPLIED 150.00 PER BARTENDER FOR THE FIRST TWO HOURS. 40.00 FOR EACH ADDITIONAL HOUR. ONE BARTENDER PER 50 GUESTS

CrabtBeer

BLUE MOON VOODOO RANGER HAZY IPA
NEW BELGIUM MOUNTAIN TIME BRISTOLLAUGHING LAB

BRISTOL BEEHIVE
BRISTOL COMPASS IPA
PIKES PEAK ELEPHANT ROCK IPA
PIKES PEAK GOLD
ANGRY ORCHARD

## Imported Beer

MODELO ESPECIAL CORONA EXTRA

Domestic Beer
COORS LIGHT COORS BANOUET

## Now-Alcoholic Driuks

PEPSI PROOUCTS \& BOOTILED AQUAFNN WATER
Prosecco
SAUVIGNON ROSE
BIG RED BLEND
PINOT NOIR
PINOT GRIGIO

All beverages are dependent on availability, please inquire if specifics are required. All alcoholic sales will end 30 minutes before scheduled event end time. Beverages are billed on consumption unless otherwise noted. WE ARE A CASHLESS FACILITY Individual beverage purchases do NOT count towards the agreed upon food and beverage
minimums.

BARTENDER FEE WILL BE APPLIED 150.00 PER BARTENDER FOR THE FIRST TWO HOURS. 40.00 FOR EACH ADDITIONAL HOUR. ONE BARTENDER PER 50 GUESTS

## Deluxe Bar Package

TWO HOURS OF SERVICE.
EACH ADDITIONAL HOUR

COCKTALLS
FEATURING TITO'S, BOMBAY SAPPHIRE, HORNITOS PLATA SAUZA, 291 BOURBON, JACK DANIELS, MAKERS MARK, BACARDI SUPERIOR, DEWARS WHITE LABEL, JAMESON IRISH WHISKEY

DELUXE WINES BY THE GLASS
DOMESTIC BEER
LOCAL/CRAFT BEER
BOTTLED WATER \& JUICES \& SOFT DRINKS

## Premium Bar Package

TWO HOURS OF SERVICE.
EACH ADDITIONAL HOUR

COCKTAILS
FEATURING TITO'S, BOMBAY DRY, CUERVO, JIM BEAM, BACARDI, DEWARS
HOUSE WINES BY THE GLASS
DOMESTIC BEER
LOCAL/CRAFT BEER
BOTTLED WATER \& JUICES \& SOFT DRINKS

## Beer \& House WineBar

TWO HOURS OF SERVICE.
EACH ADDITIONAL HOUR

IMPORTED AND DOMESTIC BEER
COORS LIGHT, COORS BANQUET, MODELO ESPECIAL, MOUNTAIN TIME HOUSE WINE
(9) CHARDONNAY, CABERNET, MERLOT \& PINOT GRIGIO BOTTLED WATER \& JUICES \& SOFT DRINKS

## Specially Cocktails

SPIKED HOT CIDER BAR
HOT CIDER OFFERED WITH A CHOICE OF WARMING UP YOUR DRINK
WITH WHISKEY
NON-ALOCHOLIC DRINK
SHOT-SPIKED DRINK
TOP SHELF SHOT-SPIKED DRINK

## SPIKED HOT CHOCOLATE

HOT COCOA OFFERED WITH A CHOICE OF ADDED PARTY SPIRIT
NON-ALOCHOLIC DRINK
SHOT-SPIKED DRINK
TOP SHELF SHOT-SPIKED DRINK

PUCKER UP
BOURBON, SWEET VERMOUTH, ORANGE JUICE, UNSWEETENED CRANBERRY JUICE, SIMPLE SYRUP, ICE AND RED RIM

JIM BEAM BOURBON
291 SMALL BATCH BOURBON
291 SINGLE BARREL BOURBON

THE SWITCHBACK
VODKA, BLUE CURACAO, RUM, MIDORI, PINEAPPLE JUICE, SIERRA MIST, SIMPLE SYRUP, WHITE RIM


FOOD AND BEVERAGE POLICIES
6035 HOSPITALITY IS THE EXCLUSIVE CATERING AND CONCESSIONS PARTNER FOR ALL SWITCHBACKS ENTERTAINMENT AT WEIDNER FIELD EVENTS. OUTSIDE FOOD OR BEVERAGE IS NOT ALLOWED, UNLESS PREVIOUSLY APPROVED IN WRITING. 6035 HOSPITALITY WILL WORK TO aCCOMmODATE ANY SPECIAL REQUESTS FOR YOUR MENU. POSSIBLE LIABILITY CONSEQUENCES PROHIBIT ANY FOOD OR BEVERAGES TO BE taken off the premises following an event. to-go boxes are not permitted. all food, beverage and stadium services are SUBJECT TO $20 \%$ *SERVICE CHARGE, $8.2 \%$ SALES TAX AND $2 \%$ PIF (SUBJECT TO CHANGEJ. *SERVICE CHARGE IS NOT A GRATUITY/TIP, AND is not distrubed to service employees, additional payment for gratuity/tip, if any, is voluntary at your discretion.

## *PRICING INCLUDES

- SERVICE STAFF•IN-HOUSE TABLES AND CHAIRS FOR UP TO 200 GUESTS • IN-HOUSE DISPOSABLE TABLEWARE.
- in house china, flatware, and glassware
- table linen (black), plated meals include linen napkins cblacki - does not include cocktail table linen or registration table(s)
- SETUP 1 hour prior to event start, 4 -hour event Service, with 30 -minute event break down. Request outside these times may incur additional fee starting at \$250 Per hour. additional time must be confirmed 4 days in advance of event and are not guaranteed.
* Capacities are reduced if space for a dance floor or other special equipment is required
* Pricing and availability subject to change


## PAYMENT

We will not commence service without the receipt a nonrefundable deposit in the amount of seventy-five percent (75\%) of the estimated event price at least sixty (60) full calendar days prior to the event, and the remaining twenty-five PERCENT ( $25 \%$ ] OF THE ESTIMATED EVENT PRICE AT LEAST FOURTEEN (14) FULL CALENDAR DAYS PRIOR TO THE EVENT (COLLECTIVELY, the "deposit"). outstanding event price balances shall be paid within thirty (30) full calendar days of the event provided billing privileges have been previously approved in writing through the director of operations' office. client understands that we will suffer substantial harm if client cancels the event. accordingly, the deposit will be in all cases nonrefundable and deemed to be liauidated damages to compensate us for the loss due to client's cancellation. EVENTS BOOKED 30 DAYS OR LESS, MUST PREPAY $100 \%$ OF THE BANQUET EVENT ORDER ESTIMATED CHARGES.

## guarantees

a guaranteed number of attendees/auantities of food is reaulred 7 business days, prior to the event date for functions of 1,000 GUESTS OR LESS CA buSiness day is defined as monday through friday and holidays and weekends are excluded from RECEIVING GUARANTEESJ. THIS GUARANTEE MUST BE SUBMITTED BY NOON. IF THE GUARANTEE IS NOT RECEIVED, 6035 HOSPITALITY reserves the right to charge for the number of persons/ quantities specified on the contracted event order. cancellations and reductions of guarantee are subject to full charges. attendance higher than the guarantee will be charged the actual event attendance. should attendance exceed the number specified in the final guarantee, levy will NEITHER BE RESPONSIBLE NOR LIABLE FOR SERVING THESE ADDITIONAL NUMBERS BUT WILL DO SO ON a FIRST COME, FIRST SERVE bASIS AS able. guarantees increased less than 72 business hours prior to an event will be subject to a $10 \%$ increase on the price FOR EACH ADDITIONAL GUEST OR INCREASE. ALL GROUPS OVER 1,000 GUESTS REQUIRE AN INITIAL GUARANTEE 30 DAYS PRIOR TO THE event and final guarantees must be received 7 business days prior to the event. Client agrees that there will be no reduction in the event price if fewer than the guaranteed attend the event. minimum guarantee - a 100.00 Service fee will be charged for any group under 25 guests.
$=$ HOSPITALITY $=$

## EVENT TIMELINE

PRICES ARE BASED ON TWO-HOUR FOOD SERVICE FOR BREAKFAST AND/OR LUNCH, OR THREE-HOURS FOR DINNER. ADDITIONAL SERVICE TIME may be subject to additional fees. event start or end times that deviate more than thirty minutes from contracted times may be charged additional fees. IN Order to provide the freshest food, we must limit buffet service to two hours.

## OVERSET POLICY

6035 HOSPITALITY WILL PROVIDE A 5\% OVERSET UP TO 1,000 GUESTS (MAXIMUM OVER-SET OF 30 GUESTS). THERE WILL BE AN ADDITIONAL $\$ 150.00$ CHARGE FOR EACH OVER-SET OF 20 GUESTS. THIS OVERSET DOES NOT INCLUDE FOOD PREPARATION BUT SIMPLY THE ADDITIONAL STAFF TO SET AND SERVICE ADDITIONAL PLACE SETTINGS.

## SERVICE STAFF

GUEST TO SERVER RATIO IS 1 SERVER PER 20 GUESTS FOR PLATED MEAL FUNCTIONS AND 1 SERVER PER 50 GUESTS AT BUFFET FUNCTIONS. THIS IS FOR SERVICE AT ROUNDS OF EIGHT. ADDITIONAL LABOR CHARGES MAY APPLY FOR HOLIDAY EVENTS OR REQUEST FOR ADDTIONAL STAFFING. EACH ADDITIONAL STAFF IS CHARGED AT A FOUR-HOUR MINIMUM OF \$150.00 PER FOUR-HOUR SHIFT.

MENU
MENU SELECTIONS AND OTHER DETAILS PERTINENT TO YOUR FUNCTIONS MUST BE SUBMITTED TO THE 6035 HOSPITALTY AT LEAST (30] DAYS PRIOR TO THE FUNCTION DATE. YOUR CATERING MANAGER WILL ASSIST YOU IN SELECTING THE MENU ITEMS AND MAKING ARRANGEMENTS TO ENSURE A SUCCESSFUL EVENT. PRICES SUBJECT TO CHANGE. PRICING IS NOT GUARANTEED UNTIL SIGNED AND FINAL BANQUET EVENT ORDER.

## ALCOHOL STATEMENT

WE OFFER A COMPLETE SELECTION OF BEVERAGES TO COMPLIMENT YOUR FUNCTION. PLEASE NOTE THAT ALCOHOLIC BEVERAGE SERVICES ARE REGULATED BY THE COLORADO LIQUOR ENFORECEMENT DIVISION. LEVY, AS LICENSEE, IS RESPONSIBLE FOR THE ADMINISTRATION OF THESE REGULATIONS.

PER THE STATE OF COLORADO HOTEL \& RESTAURANT LIQUOR LICENSE, OWNED AND MANAGED BY 6035 HOSPITALITY, NO ALCOHOL MAY LEAVE THE PREMISE WITH CLIENTS.

ALCOHOLIC BEVERAGES CANNOT BE BROUGHT INTO OR TAKEN OUT OF WEIDNER FIELD. IF CLIENT AND OR GUESTS ARE FOUND VOILATING THIS POLICY, AN ADDITIONAL FEE OF \$250 WILL BE ADDED TO THE FINAL INVOICE.
IF ALCOHOL IS OFFERED AS A PRIZE/GIVEAWAY/AUCTION ITEM/GIFT, THEN THE ALCOHOL MUST BE SEALED AND KEPT SEPERATE FROM SERVIE TABLE[S] OR GIVEN TO SERVICE STAFF TO HOLD UNTIL THE CONCLUSION OF THE EVENT.

IT IS THE RESPONSIBILITY OF THE HOST OR THEIR REPRESENTATIVE TO MONITOR AND CONTROL ALCOHOL CONSUMPTION WITHIN THE STADIUM. MINORS [THOSE UNDER THE AGE OF 21], BY LAW, ARE NOT PERMITTED TO CONSUME ALCOHOLIC BEVERAGES. IT IS UNLAWFULTO SERVE ALCOHOLIC BEVERAGES TO AN INTOXICATED PERSON.

SPECIALIZED ITEMS
6035 HOSPITALITY WILL ENDEAVOR TO FULFILL SPECIAL MENU REQUESTS, INCLUDING KOSHER AND VEGETARIAN MEALS, WHENEVER POSSIBLE. IN ADDITION TO OUR FOOD AND
beverage selections, OUR CATERINg TEAM CAN ASSIST YOU WITH MANY OTHER ARRANGEMENTS.
VEgETARIAN VEGAN AVOIDING GLUTEN
IMPOSSIBLE ${ }^{T M}$ PLANT-BASED MEAT IS MADE FROM SIMPLE INGREDIENTS FOUND IN NATURE, INCLUDING WHEAT PROTEIN


## *ADDITIONAL FEES

- CHEF ATTENDED STATIONS \$150 PER CHEF/PER STATION
- BARTENDER FEES \$150 PER BARTENDER FOR THE FIRST TWO HOURS; S40 FOR EACH ADDITIONAL HOUR. ONE BARTENDER PER 50 GUESTS
- all FOOD and beverage items are subject to a $20 \%$ Service charge plus applicable $8.2 \%$ Sales tax and $2 \%$ PIF. this SERVICE CHARGE IS NOT A TIP OR GRATUITY AND IS NOTDISTRIBUTED TO SERVICE EMPLOYEES. ADDITIONAL PAYMENT FOR TIPS OR gratuity for service, if any, is voluntary and at your discretion.
- OUTSIDE CAKE CUTTING FEE \$150, PRIOR SIGNED COMMERCIAL RELEASE OF LIABILITY FOR BROUGHT IN CAKE
- SECURIty is mandatory with any event serving alcohol. one agent per 75 guests, unless stadium dictates otherwise. \$150.00 MINIMUM PER AGENT,PER EVENT, FOR UP TO 5 HOURS. $\$ 35.00$ PER AGENT FOR EACH ADDITIONAL HOUR.EVENTS HELD IN THE Sky club are subject to a \$200.00 fee for set up and cleaning. large stadium events using the concourse, field and PHILLONG CLUB ARE SUBJECT TO \$1,100.00 FOR HALF STADIUM AND \$1,500.00 FOR FULL STADIUM.

SET UP AND BREAKDOWN
the catering team will be as accommodating as possible with setup before an event and access will be dependent on other EVENTS AND STAFFING. IF YOU
think you will have a lengthy setup, please let your event coordinator know when reserving a venue as there may be an additional hourly charge. please
PROVIDE A DETAILED LIST OF ALL VENDORS AND THEIR SETUP/bREAKDOWN NEEDS AT LEAST FOUR DAYS IN ADVANCE OF THE EVENT. a half-hour after an event will be PROVIDED FOR BREAKDOWN. PLEASE NOTE STORAGE IS LIMITED AND STADIUM IS NOT LIABLE FOR ANY ITEMS, PLEASE DISCUSS WITH THE catering team for space and drop OFF AND PICK UP TIMES.

WE CAN'T WAIT TO CONNECT WITH YOU; WELCOME TO 6035 HOSPITALITY, SWITCHBACKS ENTERTAINMENT AT WEIDNER FIELD!

WEIDNER FIELD<br>111 W. CIMARRON ST.<br>COLORADO SPRINGS,CO 80903<br>www.SWITCHBACKSFC.COM

