



OMNI INTERLOCKEN HOTEL
EVENTS MENU



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vg Vegan

gf Gluten-Friendly

df Dairy-Free

n Contains Nuts/Peanuts

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially for those with certain medical conditions. Please notify us of any allergies.

OMNI INTERLOCKEN HOTEL
BREAKFAST





CONTINENTAL BREAKFASTS

All continental breakfast buffets include freshly brewed regular and decaffeinated coffee and assorted hot tea. Prices are based on 90 minutes of continuous service and do not include full seating or table service. Requires a minimum of 20 guests. For groups with less than the minimum requirement, an additional charge of 10 per person will be applied.

OMNI CONTINENTAL

39 per person

farm-fresh fruit, berries *gf vg*

individual greek yogurt, housemade granola *gf*

individual granola bars *n*

assorted mini muffins, croissants, danishes *n*

juices | orange, apple, ruby grapefruit

INTERLOCKEN SUNRISE

43 per person

farm-fresh fruit, berries *gf vg*

parfait | yogurt, fresh fruit, housemade granola *gf*

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

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

skim milk, whole milk, oat milk

juices | orange, ruby grapefruit, pineapple & kale



BREAKFAST BUFFETS

All breakfast buffets include freshly brewed regular and decaffeinated coffee and assorted hot tea. Prices are based on 90 minutes of continuous service. Requires a minimum of 20 guests. For groups with less than the minimum requirement, an additional charge of 10 per person will be applied.

INTERLOCKEN CLASSIC

47 per person

farm-fresh fruit, berries *gf vg*
assorted yogurts
mini croissants, assorted danish, mini muffins *n*
assorted cereal
skim milk, whole milk, oat milk
scrambled cage-free eggs *gf*
applewood-smoked bacon *df gf*
local breakfast sausage *df gf*
salsa, ketchup
juices | orange, apple, ruby grapefruit

STARCHES | CHOOSE ONE

colorado green chile potatoes *df*
gluten-friendly hash browns *df gf*
marble potato hash *df*

COLORADO EXPERIENCE

49 per person

farm-fresh fruit, berries *gf vg*
country biscuits, cinnamon butter, green chile
cinnamon swirl french toast, bananas foster
marble potato hash *df gf*
build-your-own breakfast tacos | scrambled eggs,
smoked brisket, salsa verde, pico de gallo *df gf*
queso fresco, sour cream *gf*
flour tortillas *df*
corn tortillas *df gf*
juices | orange, apple, ruby grapefruit

CONSCIOUSLY HEALTHY

49 per person

farm-fresh fruit, berries *gf vg*
individual greek yogurts, strawberries,
organic honey, granola *df gf*
whole-wheat muffins, zucchini loaf,
blueberry scones *n*
scotch reserve smoked salmon,
traditional accompaniments, mini bagels
egg white frittata | diced sweet potatoes, spinach,
roasted red peppers, chives, smoked gouda *gf*
grilled lemon asparagus *df gf*
local apple chicken sausage *df gf*
juices | orange, apple, pineapple & kale



BREAKFAST ENHANCEMENTS

Breakfast enhancements are intended to supplement continental and breakfast buffets and are portioned accordingly. Enhancements are only available at prices shown when accompanying full buffet or continental breakfast menus. Requires a minimum of 20 guests. For groups with less than the minimum requirement, an additional charge of 10 per person will be applied.

INDIVIDUAL

scrambled cage-free eggs | **7 per person**

boiled & peeled cage-free eggs | **7 per person**

warm steel-cut oatmeal, brown sugar, blueberries, dried fruit, toasted almonds, honey *n df gf* | **9 per person**

pastrami-smoked salmon, mini bagels, boiled eggs, red onions, cherry tomatoes, cucumbers, capers, cream cheese | **18 per person**

challah french toast, hazelnut spread, whipped butter, mixed berry compote, maple syrup *n* | **8 per person**

pancakes, butter, syrup | **5 per person**

BAGELS

assorted bagels | plain, everything, cinnamon raisin, sesame seed, assorted cream cheese spreads, whipped butter, fruit preserves | **60 per dozen**

FRITTATAS CHOOSE TWO

10 per person

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

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

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

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

BREAKFAST BURRITOS CHOOSE TWO

13 per person

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

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

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

veggie | scrambled eggs, potatoes, monterey cheese



BREAKFAST STATION ENHANCEMENTS

Breakfast stations are intended to supplement continental and breakfast buffets and are portioned accordingly. Breakfast stations are only available at prices shown when accompanying full buffet or continental breakfast menus. Chef attendant required as indicated at 175 per chef with one chef per 75 guests. Prices are based on 90 minutes of continuous service. Requires a minimum of 20 guests. For groups with less than the minimum requirement, an additional charge of 10 per person will be applied.

BUILD YOUR OWN PARFAIT

15 per person

plain greek yogurt *gf*

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

SMOOTHIE BAR

15 per person | attendant required

juice bases | orange, apple

mixed berries, sliced bananas, mango, pineapple,
spinach, coconut yogurt, honey *df gf*

OMELET

20 per person | attendant required

whole cage-free eggs, egg whites *gf*

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

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

cheddar, roasted salsa *gf*

WAFFLE STATION

18 per person | attendant required

waffles

macerated sliced strawberries, whipped butter,
whipped cream, chocolate sauce, maple syrup



PLATED BREAKFAST

All plated breakfasts are served with freshly brewed regular and decaffeinated coffee, assorted hot tea and fresh orange juice in addition to your choice of egg, vegetable, starch and breakfast meat. Requires a minimum of 10 guests. For groups with less than the minimum requirement, an additional charge of 10 per person will be applied. Price is based on egg choice.

EGGS | CHOOSE ONE

scrambled cage-free eggs *gf* | 48 per person

crustless quiche lorraine | caramelized onions, applewood-smoked bacon, swiss cheese *gf* | 48 per person

denver frittata | ham, onions, peppers, cheddar *gf* | 48 per person

colorado frittata | chorizo, tomato, poblano peppers, avocado, cotija, sour cream *gf* | 48 per person

mediterranean frittata | sun-dried tomato, red onion, roasted pepper, spinach, feta *gf* | 48 per person

VEGETABLES CHOOSE ONE

roasted tomatoes, sea salt *df gf*

grilled asparagus *df gf*

wild mushroom ragout *df gf*

STARCHES CHOOSE ONE

potato hash, caramelized onions, chives *df*

roasted wedge potatoes, herbs *df gf*

sweet potato & vegetable hash *df gf*

colorado green chili potatoes *df*



BREAKFAST MEATS CHOOSE ONE

applewood-smoked bacon *df gf*

old-style local sausage *df gf*

apple chicken sausage *df gf*

country ham steak *df gf* | 4 per person

ny strip steak *df gf* | 8 per person

ACCOMPANIMENTS

farm-fresh seasonal fruit *gf vg*

butter croissants, assorted muffins *n*

OMNI INTERLOCKEN HOTEL
BREAKS





À LA CARTE BREAKS

INDIVIDUAL SNACKS

seasonal whole fruit *df gf* | 4 each

bars | kind bars, clif bars, energy bars *n* | 6 each

assortment of bagged chips, pretzels,
mixed nuts *n* | 6 each

SNACKS BY THE DOZEN

fruit kebabs | mint yogurt dipping sauce,
honey *gf* | 60 per dozen

soft pretzel sticks, ale mustard,
hatch chile queso dip | 60 per dozen

assorted cookies | chocolate chip, sugar,
oatmeal raisin, peanut butter *n* | 60 per dozen

assorted dessert bars | lemon, chocolate & pecan,
apple pie, coconut & chocolate *n* | 60 per dozen





THEMED BREAKS

Prices are based on 45 minutes of continuous service. Additional charges may apply to extend service. Requires a minimum of 20 guests. For groups with less than the minimum requirement, an additional charge of 10 per person will be applied.

RED BREAK

25 per person

roasted salsa, tortilla chips *df*
 red velvet fondue
 fresh whole strawberries *gf vg*
 twizzlers
 strawberry shortcake shooters
 rocky mountain cola

YELLOW BREAK

25 per person

sliced pineapple, whole bananas *gf vg*
 deviled eggs, candied bacon, crème fraîche *gf*
 buttered popcorn *gf*
 lemon meringue tarts
 lemonade *df gf*

ORANGE BREAK

25 per person

fresh oranges *gf vg*
 baby carrots, chipotle ranch *gf*
 orange lemonade cookies
 orange julius smoothies *gf*
 rocky mountain orange cream soda

DOUGHNUT BREAK

60 per dozen

assorted fresh doughnuts

GREEN BREAK

25 per person

prosecco frozen grapes *df gf*
 pesto, hummus & ranch crudités cups *gf*
 matcha panna cotta *gf*
 pistachio macarons *n gf*
 mint chocolate brownies
 rocky mountain loveland lemon-limeade soda

BUILD YOUR OWN BOULDER TRAIL MIX

22 per person

mixed nuts *n gf*
 dried fruits, yogurt raisins,
 chocolate-covered peanuts, m&m's *n*
 housemade granola *gf*

POPCORN BREAK

13 per person

popcorn *gf*
 flavors | classic butter, white cheddar *gf*
 caramel drizzle *gf*

POWER BREAK

22 per person

seasonal whole fruit *gf vg*
 cliff bars, kind bars, assorted granola bars *n*
 bottled smoothie juices

OMNI INTERLOCKEN HOTEL
LUNCH





DAY-OF-THE-WEEK LUNCH BUFFETS

All lunch buffets include freshly brewed regular and decaffeinated coffee and assorted hot tea. Prices are based on 90 minutes of continuous service. Requires a minimum of 20 guests. For groups with less than the minimum requirement, an additional charge of 10 per person will be applied. If you choose a day-of-the-week buffet on a day other than what is listed, an additional charge of 8 per person will be applied. All buffets are available on Saturdays and Sundays. For scheduled meal functions in The Camper Restaurant, ask your service manager for the required menu.

MONDAY DRIVING RANGE

62 per person

STARTERS

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

red wine vinaigrette *df gf*

bbq spice ranch dressing *gf*

potato salad | corn, black beans, scallions, dijon, mayonnaise *df gf*

ENTRÉES

jerk-spiced chicken, fried plantains *df*

horseradish & thyme skirt steak, chimichurri *df gf*

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

ACCOMPANIMENTS

grilled seasonal vegetables *df gf*

baked chile mac & cheese

DESSERTS

cowboy oatmeal bars

peach & blackberry bourbon cobbler *df gf*

TUESDAY SOUTH OF THE BORDER

62 per person

STARTERS

colorado green chile chicken posole | radish, cabbage, cilantro, onion, lime *df gf*

romaine, radicchio, black beans, charred corn, cotija cheese

cilantro lime vinaigrette *df gf*

avocado ranch dressing *gf*

TACO PROTEINS | CHOOSE TWO

chicken adobo *df gf*

beef barbacoa

pork al pastor *df gf*

citrus grilled mahi-mahi *df gf*

tequila shrimp *df gf*

vegetarian calabacitas, squash & corn medley *gf vg*

BUILD YOUR OWN TACOS

shaved cabbage, pickled red onions, guacamole, roasted tomato salsa, jack cheese, sour cream *gf*

tortilla chips, flour tortillas

corn tortillas *gf*

cilantro & lime rice *df gf*

DESSERTS

mexican flan, cajeta *gf*

churros con chocolate & pastel de tres leches



DAY-OF-THE-WEEK LUNCH BUFFETS

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WEDNESDAY MEDITERRANEAN HARVEST

62 per person

STARTERS

halloumi salad | arugula, chickpeas, mint, dill, mandarin oranges, fennel, lemon-oregano vinaigrette *gf*

hummus, grilled pita bread *vg*

ENTRÉES

grilled chicken souvlaki, tzatziki sauce *gf*

moussaka | ground beef, eggplant, potatoes *gf*

grilled swordfish saganaki, spicy tomato broth, feta cheese *gf*

orzo pasta risotto | zucchini, red pepper, garlic, thyme, lemon, olive oil, white wine *vg*

DESSERTS

amaretto cannoli

honey cake, almonds, pistachios *n*

THURSDAY GOLDEN DRAGON

62 per person

STARTER

bento box | glass noodle salad, shiitake mushrooms, baby bok choy, baby corn, tamari vinaigrette *gf vg*

lettuce wraps | lemongrass-crusted chicken thigh, cayenne pepper candied cashews, soba noodles, daikon radish, carrot, green onions, sweet chili dipping sauce *n df*

ENTRÉES

beef stir-fry | petite beef tenderloin, asparagus tips, garlic, tamari, rice wine *df gf*

thai red curry shrimp stir-fry | onions, edamame *df*

ACCOMPANIMENTS

fried rice | carrots, peas, cilantro, tamari, egg *df gf*

black garlic chinese-style green beans, ginger, sesame, tamari, chili oil *gf vg*

DESSERTS

almond cookies *n*

mochi brownies *gf*



DAY-OF-THE-WEEK LUNCH BUFFETS

All lunch buffets include freshly brewed regular and decaffeinated coffee and assorted hot tea. Prices are based on 90 minutes of continuous service. Requires a minimum of 20 guests. For groups with less than the minimum requirement, an additional charge of 10 per person will be applied. If you choose a day-of-the-week buffet on a day other than what is listed, an additional charge of 8 per person will be applied. All buffets are available on Saturdays and Sundays. For scheduled meal functions in The Camper Restaurant, ask your service manager for the required menu.

FRIDAY TUSCAN SUN

62 per person

STARTERS

panzanella salad | mixed greens, crispy pancetta, grilled plums, cherry tomatoes, burrata cheese, focaccia bread, honey white balsamic dressing

italian wedding soup | beef meatballs, pasta, vegetables *df*

ENTRÉES

panko chicken parmesan, tomato & basil relish *df*

rigatoni pie | italian sausage, ricotta, mozzarella, parmesan, fresh basil, pomodoro sauce

salmon piccata, lemon & caper cream sauce *gf*

roasted vegetable casserole | zucchini, eggplant, fennel, artichokes, garlic, fresh herbs *gf vg*

DESSERTS

yogurt panna cotta, fresh berry compote *gf*

tiramisu



LUNCH BUFFETS

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CHEF'S FRESH MARKET

58 per person

SOUP

chef's choice (vegetarian on request)

SALADS

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

citrus vinaigrette, creamy ranch *gf*

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

SANDWICHES | CHOOSE THREE

chipotle chicken wrap | shaved romaine, tomato,
jalapeño jack cheese, ranch, tomato tortilla

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

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

roast beef, caramelized onion, arugula, provolone,
beer mustard, salted pretzel bun

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

ACCOMPANIMENTS

assorted bagged boulder chips

sliced pickles, dijon mustard, mayonnaise

DESSERTS

freshly baked cookies *n*

assorted dessert bars *n*



PLATED LUNCH

All plated lunches are served with freshly brewed regular and decaffeinated coffee, assorted hot tea and fresh rolls with butter in addition to your choice of starter, vegetable, starch, entrée and dessert. Requires a minimum of 10 guests. For groups with less than the minimum requirement, an additional charge of 10 per person will be applied. For scheduled meal functions in The Camper Restaurant, ask your service manager for the required menu.

STARTERS CHOOSE ONE

wedge salad | little gem, hard-boiled egg, applewood-smoked bacon, tomatoes, scallion, blue cheese dressing *gf*
arugula, spinach, young kale salad pepitas, heirloom cherry tomatoes, ginger soy emulsion *df gf*
rocket salad | arugula, frisée, bibb, golden beets, candied pecans, goat cheese, white balsamic *n 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*

STARCHES CHOOSE ONE

chive cheddar mashed potatoes *gf*
herb-roasted fingerling potatoes *df gf*
ricotta cheese polenta cake *gf*
quinoa florentine *df gf*
basmati rice *gf vg*

ENTRÉES CHOOSE UP TO TWO

espresso & herb-encrusted airline chicken, tomato coulis *df gf* | **56 per person**
8oz manhattan-style ny strip, mushroom demi-glace *df gf* | **64 per person**
apple bourbon-brined pork chop, cipollini & applewood-smoked bacon jam *df gf* | **59 per person**
ginger-honey glazed salmon, fried shiitake mushrooms *df gf* | **59 per person**
stuffed acorn squash | wild rice, roasted red pepper sauce *gf vg* | **52 per person**
vegetable wellington, pomodoro sauce *vg* | **52 per person**
vegetarian butternut squash raviolo, sage brown butter | **52 per person**

DESSERTS CHOOSE ONE

lemon meringue tart
apricot frangipane tart *n*
flourless chocolate torte *gf*
chocolate, caramel & sea salt mousse *gf*
granola & honey cheesecake,
chocolate-dipped honeycomb *gf*
carrot cake
red velvet layer cake



BOXED LUNCH TO-GO

All boxed lunches include whole fruit, bagged boulder chips, candy bar and bottled water or soda with napkin and disposable flatware in addition to your choice of sandwiches and small salad. An assortment of sandwiches will be provided unless otherwise specified. Boxed lunches are available to be taken off property. To serve deconstructed on property, an additional charge of 5 per person will be applied.

SALAD CHOOSE ONE

mixed greens salad, balsamic vinaigrette *df gf*
pasta salad | sun-dried tomatoes, artichokes,
red onions, cucumbers, black olives, vinaigrette *df*
potato salad | corn, black beans, scallions,
dijon, mayonnaise *df gf*

ACCOMPANIMENTS

whole fruit
bagged boulder chips
candy bar
bottled water or soda

SANDWICHES CHOOSE THREE

chipotle chicken wrap | shaved romaine,
tomato, jalapeño jack cheese, ranch,
tomato tortilla | **52 per person**
italian grinder | salami, pepperoni,
capicola, lettuce, pepperoncini, provolone,
hoagie roll | **52 per person**
roasted turkey | maple & pepper bacon,
white cheddar, avocado spread,
multigrain | **52 per person**
ham & swiss | lettuce, tomato, swiss, dijon,
mayonnaise, rye | **52 per person**
roast beef | caramelized onion, arugula, provolone,
beer mustard, salted pretzel bun | **52 per person**
greek veggie wrap | quinoa, cucumber,
tomatoes, roasted pepper, pesto, hummus,
spinach tortilla | **52 per person**

OMNI INTERLOCKEN HOTEL RECEPTION





HORS D'OEUVRES

All hors d'oeuvres require a minimum order of 36 pieces. Passed service optional. Passing attendant required for passed service at 100 per passing attendant with one attendant per 50 guests for 1 hour of continuous service. Additional hours are 75 per passing attendant. For scheduled meal functions in The Camper Restaurant, ask your service manager for the required menu.

CHILLED

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

heirloom caprese skewers, pesto **gf** | 8 each

deviled eggs, truffle, crème fraîche **gf** | 8 each

balsamic chicken | parmesan crisp,
shallot, red pepper **gf** | 8 each

smoked salmon, chives, lemon,
crème fraîche, toast | 9 each

orange-poached shrimp,
bourbon mary sauce **df gf** | 9 each

raspberry & brie tart | fresh raspberry,
whipped brie | 8 each

san daniele prosciutto,
melon, fontina **gf** | 8 each

apricot & goat cheese truffle,
pistachio-encrusted **n gf** | 8 each

WARM

vegetable spring rolls,
sweet chile sauce **df** | 9 each

chicken & green chile empanada,
chimichurri | 9 each

chimichurri steak tortilla, crisp tart **gf** | 9 each

applewood-smoked bacon-wrapped shrimp,
smoked honey **df gf** | 9 each

spanakopita, black garlic labneh | 9 each

pakora fritter, plum sauce | 8 each

mac & cheese bite, peach bbq | 9 each

super lump crab cake, cajun rémoulade | 9 each

boursin & artichoke beignet,
herb sour cream | 9 each

chicken satay, soy peanut sauce **n df** | 9 each

chicken cordon bleu bite, mornay sauce | 9 each

bison meatball, peppercorn sauce **gf** | 9 each

beef wellington, béarnaise aioli | 9 each



CARVING STATIONS

Chef attendant required for all carving stations at 175 per chef with one chef per 75 guests. Prices are based on 90 minutes of continuous service. Requires a minimum of 20 guests. For groups with less than the minimum requirement, an additional charge of 10 per person will be applied. For scheduled meal functions in The Camper Restaurant, ask your service manager for the required menu.

HONEY-GLAZED HAM

500 each | serves 25 | attendant required

grain mustard *df gf*

black cherry jam *df gf*

hawaiian rolls

BEER CAN CHICKEN

15 per person | attendant required

poblano chimichurri *df*

roasted corn & black bean relish *df*

cornbread

PRIME RIB

550 each | serves 30 | attendant required

horseradish cream *gf*

au jus *df gf*

hawaiian rolls

SALMON EN CROÛTE

420 each | serves 20 | attendant required

citrus & fennel cream sauce

SMOKED BRISKET

450 each | serves 25 | attendant required

chipotle bbq *df gf*

pickled onions *df gf*

texas toast

BEEF WELLINGTON

600 each | serves 20 | attendant required

puff pastry-wrapped filet mignon

mushroom duxelles, béarnaise



DISPLAY STATIONS

Prices are based on 90 minutes of continuous service. Requires a minimum of 20 guests. For groups with less than the minimum requirement, an additional charge of 10 per person will be applied. For scheduled meal functions in The Camper Restaurant, ask your service manager for the required menu.

FARMER'S MARKET

20 per person

grilled & fresh vegetables *gf vg*

spinach & artichoke dip

hummus *gf vg*

jalapeño ranch

naan bread

GARDEN SALAD BAR

26 per person

spring mix, romaine & radicchio blend,

spinach, baby kale

applewood-smoked bacon, hard-boiled eggs,

quinoa, tofu, baby beets, heirloom tomatoes,

red onions, cucumbers, garbanzo beans *df gf*

blue cheese crumbles, balsamic vinaigrette,

ranch dressing *gf*

CHEESE & CHARCUTERIE BOARD

30 per person

chef's selection of fine cheeses

local cured meats *gf*

pickles, mustards, jams

mixed nuts, crackers *n*

MEDITERRANEAN ANTIPASTO DISPLAY

38 per person

grilled asparagus, fire-roasted red peppers,

tricolor cauliflower, marinated artichokes,

eggplant, olives *df gf*

prosciutto ham, soppressata, salami, capicola,

fresh mozzarella, provolone *gf*

assorted pesto dips | arugula, red pepper *gf*

hummus *df gf*

charred sourdough, breadsticks

CHILLED SUSHI & PRAWNS

62 per person

chilled shrimp cocktail, cocktail sauce,

hot sauce, grilled lemon wedges *df gf*

assorted maki rolls, pickled ginger,

wasabi, soy sauce *gf*



DISPLAY STATIONS

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FOCACCIA PIZZA

27 per person

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

spicy chicken | tomato, roasted poblano pepper, chipotle aioli, feta, shredded mozzarella

artichoke delight | pesto, tomato, feta, shredded mozzarella

margherita | tomato, fresh mozzarella, basil

chile flakes, parmesan, oregano, hot honey

TAILGATE DISPLAY

27 per person

nachos | tortilla chips, pork green chili, black beans, pickled jalapeños, queso fresco, pico de gallo, cheese sauce

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

SLIDER BAR

32 per person

PROTEINS | CHOOSE THREE

beef sliders *df gf*

grilled portobello *gf vg*

fried chicken

pork belly baos *df*

ACCOMPANIMENTS

sautéed mushrooms, caramelized onions, crispy onions, sliced tomatoes, boston lettuce, pickles

cheddar cheese *gf*

creamy citrus coleslaw, ketchup, pub sauce, mayonnaise, barbecue sauce

rolls *df*



RECEPTION STATIONS

Chef attendants optional at 175 per chef with one chef per 75 guests. Prices are based on 90 minutes of continuous service. Requires a minimum of 20 guests. For groups with less than the minimum requirement, an additional charge of 20 per person will be applied. For scheduled meal functions in The Camper Restaurant, ask your service manager for the required menu.

MAC N' CHEESE STATION

29 per person | attendant optional

elbow macaroni noodles *df*

hatch chile white american cheese sauce,
blue cheese & cheddar cheese sauce,
smoked cheddar cheese sauce *gf*

pulled pork, italian sausage, grilled chicken,
applewood-smoked bacon crumbles *gf*

caramelized onions, diced bell peppers,
tomatoes, broccoli, mushrooms *df gf*

PASTA STATION

28 per person | attendant optional

farfalle, cavatappi *df*

marinara, alfredo, pesto *gf*

shrimp, chicken, italian sausage *gf*

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



DESSERT STATIONS

Chef attendant required as indicated at 175 per chef with one chef per 75 guests. Prices are based on 90 minutes of continuous service. Requires a minimum of 20 guests. For groups with less than the minimum requirement, an additional charge of 10 per person will be applied. For scheduled meal functions in The Camper Restaurant, ask your service manager for the required menu.

CHOCOLATE FOREST DESSERT BITES

25 per person

brownie bars
cake pops
chocolate truffles
assorted mini tarts
assorted petit fours
chocolate mousse *gf*
macarons *df gf*

INTERLOCKEN ICE CREAM SOCIAL

22 per person | attendant required

ice cream | french vanilla bean,
chocolate, strawberry *gf*
cherries, strawberries, sprinkles, m&m's,
oreos, whipped cream, caramel sauce

OMNI INTERLOCKEN HOTEL
DINNER





DINNER BUFFETS

All dinner buffets include freshly brewed regular and decaffeinated coffee and assorted hot tea. Prices are based on 90 minutes of continuous service. Requires a minimum of 20 guests. For groups with less than the minimum requirement, an additional charge of 10 per person will be applied. For scheduled meal functions in The Camper Restaurant, ask your service manager for the required menu.

MEDITERRANEAN

87 per person

STARTERS

greek salad | cucumber, peppers, tomato, olives, feta vinaigrette *gf*

halloumi salad | arugula, chickpeas, mint, dill, mandarin oranges, fennel, lemon-oregano vinaigrette *gf*

ENTRÉES

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

tallow-rubbed ribeye | porcini butter *gf*

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

ACCOMPANIMENTS

baked rigatoni | ricotta, parmesan, marinara

crispy brussels, lemon, garlic, rosemary *df gf*

DESSERTS

pistachio & almond tart *n*

baklava, smoked honey

ROCKY MOUNTAIN

89 per person

STARTERS

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

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

ENTRÉES

90 schilling-brined airline chicken, crispy applewood-smoked bacon, cipollini & blackberry jam *df*

bison short rib, mushroom demi glaze *df gf*

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

ACCOMPANIMENTS

foil-wrapped buttered baked potatoes, chives, sour cream, cheddar jack *gf*

colorado ratatouille | squash, peppers, parsnips, hominy, pueblo chilis *gf vg*

DESSERTS

palisade peach cobbler, maple streusel *df gf*

cherry hand pie, whipped cream



DINNER BUFFETS

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STEAKHOUSE

94 per person

STARTERS

wedge salad | applewood-smoked bacon, hard-boiled eggs, tomatoes, scallions, buttermilk peppercorn blue cheese dressing *gf*
spinach & romaine chopped | red onions, garbanzo beans, tomatoes, cucumbers, feta, croutons, horseradish & mustard vinaigrette

ENTRÉES

montréal roasted airline chicken *df gf*
herb & sea salt-crusted new york strip *df gf*
blackened salmon, lemon cream sauce *gf*

ACCOMPANIMENTS

pancetta sharp cheddar mashed potatoes *gf*
caramelized onions & wild mushrooms *df gf*
broccolini, olive oil, lemon, caramelized garlic *df gf*

DESSERTS

bourbon caramel bread pudding
sea salt chocolate gâteau

INTERLOCKEN BARBECUE

91 per person

STARTERS

baby greens, tomatoes, pecans, peppers, onions, cornbread croutons, green goddess dressing *n gf*
fried potato salad | peppers, scallions, cheddar, sour cream

ENTRÉES

beer-brined chicken, roasted corn, lime, cilantro *df*
smoked brisket, palisade bbq *df gf*
bbq ribs, grain mustard sauce *df gf*

ACCOMPANIMENTS

colorado green chile mac & cheese
street corn, queso fresco, tajín *gf*
rocky mountain root beer baked beans *df gf*
garlic toast

DESSERTS

assorted seasonal pies
porter brookie bites



PLATED DINNER

All plated dinners are served with freshly brewed regular and decaffeinated coffee, assorted hot tea and artisan rolls in addition to your choice of starter, entrée with sides and dessert. Prices are based on 90 minutes of continuous service. Requires a minimum of 20 guests. For groups with less than the minimum requirement, an additional charge of 10 per person will be applied. For scheduled meal functions in The Camper Restaurant, ask your service manager for the required menu. A maximum of two entrées may be selected per event. For meals with two entrées, the highest price prevails.

STARTERS CHOOSE ONE

rocket salad | arugula, frisée, bibb, golden beets,
candied pecans, goat cheese, white balsamic **n gf**

little gem caesar | heirloom tomatoes,
parmesan tuile, anchovies, creamy dressing

spinach salad | strawberries, candied almonds,
feta cheese, poppyseed vinaigrette **n gf**

mixed greens | dried red & green apples,
cinnamon, candied walnuts, dried cherries,
blue cheese crumble, honey balsamic dressing **n gf**

burrata | heirloom tomatoes, arugula,
herb oil, balsamic **gf**

DESSERTS CHOOSE ONE

lemon meringue tart

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

flourless chocolate torte **gf**

puff pastry napoleon

chocolate mousse, salted caramel **gf**

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

red velvet layer cake



PLATED DINNER

All plated dinners are served with freshly brewed regular and decaffeinated coffee, assorted hot tea and artisan rolls in addition to your choice of starter, entrée with sides and dessert. Prices are based on 90 minutes of continuous service. Requires a minimum of 20 guests. For groups with less than the minimum requirement, an additional charge of 10 per person will be applied. A maximum of two entrées may be selected per event. For meals with two entrées, the highest price prevails. For scheduled meal functions in The Camper Restaurant, ask your service manager for the required menu.

ENTRÉES | CHOOSE UP TO TWO

INDIVIDUAL PLATES

roasted chicken coq au vin | chicken thigh ragout, applewood-smoked bacon, herb polenta, baby carrots, pearl onions **gf** | **77 per person**

grilled 12 oz new york strip, red wine demi-glace, saffron-infused yukon potatoes, roasted tomato, creamed spinach **gf** | **85 per person**

grilled 8oz filet mignon, brandy peppercorn sauce, delmonico potatoes, baby green beans, caramelized shallots | **90 per person**

t-bone colorado lamb chops, pomegranate gastrique, butternut squash crisps, honey chili brussels sprouts, toasted cauliflower **gf** | **77 per person**

short rib, left hand nitro milk stout-braised, maple-glazed heirloom baby carrots, tomatoes, pueblo green chile risotto, arborio rice, asadero cheese, cilantro | **82 per person**

seared salmon, nantua sauce (contains crustacea), blistered heirloom cherry tomatoes, roasted lemon asparagus **gf** | **82 per person**

DUO PLATES

6 oz manhattan cut new york steak & seared chicken, seasonal vegetable & starch, accompanying sauce | **95 per person**

6 oz short rib & salmon, seasonal vegetable & starch, accompanying sauce | **98 per person**

6 oz filet mignon & prawn, seasonal vegetable & starch, accompanying sauce | **105 per person**

VEGETARIAN PLATES

mushroom arborio risotto | confit garlic, seared trumpet mushrooms, balsamic cipollini, truffle oil, mascarpone cheese **gf** | **60 per person**

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

stuffed acorn squash, wild rice, roasted red pepper sauce **gf vg** | **60 per person**

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

SEASONAL MARKET FISH

seared crab-encrusted snapper, broccolini, garlic, citrus-infused jasmine rice, lemon-herb brown butter, white wine, roasted butternut squash (november - march) | **83 per person**

olive oil-poached halibut, citrus saffron cream, roasted lemon asparagus, herb-roasted risotto cake, blistered heirloom cherry tomatoes (march - november) **gf** | **85 per person**

OMNI INTERLOCKEN HOTEL
BEVERAGES





NON-ALCOHOLIC BEVERAGES

BEVERAGES À LA CARTE

regular or decaffeinated coffee | **98 per gallon**
assorted hot tea | **98 per gallon**
classic black iced tea | **80 per gallon**
lemonade | **80 per gallon**
fresh juice | orange, apple, grapefruit, cranberry,
pineapple, tomato | **70 per gallon**
bottled juices | **7 each**
naked fruit juice & smoothies | **10 each**
pure life water | **6 each**
acqua panna natural spring water | **7 each**
s.pellegrino sparkling mineral water | **6 each**
s.pellegrino essenza flavored sparkling
mineral water | **7 each**
assorted soft drinks | **6 each**
coconut water | **8 each**
vitaminwater | **7 each**
gatorade & powerade sports drinks | **7 each**
red bull | energy drink or sugarfree | **8 each**
assorted kohana canned coffee drinks | **7 each**
bottled iced teas | **7 each**
enroot cold brew tea | **7 each**

FRUIT-INFUSED WATERS 60 per gallon

CHOOSE ONE

cucumber & lime
blueberry & orange
lemon & mint
grapefruit & rosemary

REVIVE BEVERAGE PACKAGES

regular & decaffeinated coffee,
assorted hot tea, iced tea, soft drinks,
bottled still water, sparkling water
full day (8 hours) | **60 per person**
half-day (4 hours) | **42 per person**

COFFEE ENHANCEMENT

enhance any beverage package or
à la carte coffee station
flavored syrups, biscotti,
chocolate-covered espresso beans
full day (8 hours) | **15 per person**
half-day (4 hours) | **10 per person**

REFRESH BEVERAGE PACKAGE & BREAK

regular & decaffeinated coffee,
assorted hot teas, iced tea, soft drinks,
bottled still water, sparkling water
choose one themed break of your choice
full day only (8 hours) | **75 per person**



BAR MIXOLOGY

Select a maximum of 1 brand category to be served on your event bar. Event bar will include corresponding liquor and wine variety, domestic and craft beer, soda and bottled water.

Bartender fees are 175 per bartender based on 1 per 100 guests. Chef attendants are 175 per attendant based on 1 per 75 guests. Tray passing attendants are charged at 100 per passing attendant based on 1 per 50 guests.

BRANDS

COLORADO

vodka | breckenridge
gin | breckenridge
bourbon | breckenridge
scotch | varies
rum | breckenridge spiced
tequila | peach street d'agave silver

PREMIUM

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

DELUXE

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

CALL

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



BAR MIXOLOGY

Select a maximum of 1 brand category to be served on your event bar. Event bar will include corresponding liquor and wine variety, domestic and craft beer, soda and bottled water.

BEERS

DOMESTIC

coors banquet
coors light
non-alcoholic

CRAFT & LOCAL

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

WINES

colorado | two rivers
premium | decoy by duckhorn
deluxe | hayes ranch
call | bulletin place

CORDIALS

amaretto disaronno
baileys irish cream
grand marnier
kahlúa





BAR MIXOLOGY

Bartender required at 175 per bartender with one bartender per 100 guests. All packages include that tier's variety of wine, liquor, domestic and import beer as well as assorted sodas, bottled water and essential bar mixers and garnishes.

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.

PACKAGES

COLORADO

one hour | 32 per person
two hours | 49 per person
three hours | 66 per person
each additional hour | 17 per person

PREMIUM

one hour | 28 per person
two hours | 43 per person
three hours | 58 per person
each additional hour | 15 per person

DELUXE

one hour | 26 per person
two hours | 40 per person
three hours | 54 per person
each additional hour | 14 per person

CALL

one hour | 22 per person
two hours | 34 per person
three hours | 46 per person
each additional hour | 12 per person

COLORADO BEER & WINE

one hour | 32 per person
two hours | 48 per person
three hours | 64 per person
each additional hour | 16 per person

PREMIUM BEER & WINE

one hour | 28 per person
two hours | 42 per person
three hours | 56 per person
each additional hour | 14 per person

DELUXE BEER & WINE

one hour | 26 per person
two hours | 38 per person
three hours | 50 per person
each additional hour | 12 per person

CALL BEER & WINE

one hour | 22 per person
two hours | 32 per person
three hours | 42 per person
each additional hour | 10 per person



BAR MIXOLOGY

Bartender required at 175 per bartender with one bartender per 100 guests.

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HOSTED BAR

colorado brands | 18 per drink

premium brands | 16 per drink

deluxe brands | 14 per drink

call brands | 12 per drink

domestic beers | 7 per drink

craft & local beers | 8 per drink

colorado wines | 18 per drink

premium wines | 16 per drink

deluxe wines | 14 per drink

call wines | 12 per drink

house wines | 12 per drink

cordials | 14 per drink

soft drinks | 6 per drink

still & sparkling bottled water | 6 per drink

CASH BAR

colorado brands | 20 per drink

premium brands | 18 per drink

deluxe brands | 16 per drink

call brands | 13 per drink

domestic beers | 8 per drink

craft & local beers | 9 per drink

colorado wines | 20 per drink

premium wines | 18 per drink

deluxe wines | 16 per drink

call wines | 13 per drink

house wines | 13 per drink

cordials | 14 per drink

soft drinks | 6 per drink

still & sparkling bottled water | 6 per drink



BAR MIXOLOGY

Bartender required at 175 per bartender with one bartender per 100 guests.

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OMNI SIGNATURE COCKTAILS

2 per person added to package price
or 1 per drink added to bar price

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

BLOOD ORANGE WHISKEY SOUR

whiskey

blood orange-guava barmalade, omni sour

SPICY MANGO SMASH

rum, vodka or gin

mango-habanero barmalade,
pineapple juice, omni sour

APPLE-PEAR CRUSH

vodka or gin

apple-pear barmalade, orange liqueur, omni sour

GRAPEFRUIT PALOMA

rum, vodka or tequila

grapefruit-elderflower barmalade,
pineapple juice, omni sour

MOCKTAILS

10 per drink

add a selection of barmalade-inspired mocktails to any bar

BLOOD ORANGE MADRAS

blood orange-guava barmalade,
cranberry juice, lime

CINNAMON APPLE SOUR

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



WINE RACK

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.

SPARKLING

campo viejo, cava, spain | **35 per bottle**

lunetta, prosecco, italy | **45 per bottle**

WHITE & BLUSH

bulletin place, chardonnay,
australia | **45 per bottle**

bulletin place, sauvignon blanc,
australia | **45 per bottle**

hayes ranch, chardonnay,
california | **50 per bottle**

decoy by duckhorn, chardonnay,
alifornia | **60 per bottle**

decoy by duckhorn, sauvignon blanc,
california | **60 per bottle**

two rivers, chardonnay, colorado | **65 per bottle**

decoy by duckhorn, rosé,
california | **60 per bottle**

RED

bulletin place, merlot, australia | **45 per bottle**

bulletin place, cabernet sauvignon,
australia | **45 per bottle**

hayes ranch, merlot, california | **50 per bottle**

hayes ranch, cabernet sauvignon,
california | **50 per bottle**

decoy by duckhorn, merlot,
california | **60 per bottle**

decoy by duckhorn, cabernet sauvignon,
california | **60 per bottle**

two rivers, cabernet sauvignon,
colorado | **65 per bottle**

OMNI INTERLOCKEN HOTEL DETAILS





DETAILS

Thank you for selecting the Omni Interlocken for your upcoming event. We look forward to providing you with outstanding hospitality, food and service. Our culinary team offers nutritious, balanced choices designed for a positive lifestyle.

Our experienced and professional Catering and Convention Services staff is available to assist you in planning arrangements for floral decorations and centerpieces, ice carvings, photography, music, entertainment and theme parties. 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.

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 30 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 FEES

All food, beverage and room rental charges are subject to a mandatory and non-negotiable fee of 26% and for all outdoor functions this mandatory and non-negotiable fee is 29%. These fees are retained by the hotel to cover non-itemized operational and administrative costs associated with the event, including but not limited to facilities maintenance, utilities, equipment, linen services, event support, and other operating expenses. This fee is not a gratuity, service charge, or tip, and is not distributed to employees. All applicable state and local taxes apply.

GUARANTEES

The exact number of guests attending a function is due 5 business days prior to the event start. 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 the number increased 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 at the latest 30 minutes prior to the event start time.

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.



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CONTACT INFORMATION