



BANQUET
MENU

AMERISTAR®
CASINO ★ RESORT ★ SPA
— BLACK HAWK —

BREAKFAST | PLATED

All plated breakfasts include: Basket of fresh baked pastries
Orange juice, regular & decaffeinated coffees & assorted Celestial Seasonings teas

ALL AMERICAN \$24 PER PERSON

Scrambled eggs, bacon or sausage, roasted potatoes

EGG WHITE FRITTATA

\$26 PER PERSON

Cage-free egg whites, kalamata olives, roasted peppers, baby spinach, French style brie cheese, fireside fried potatoes & bacon or sausage

THE BENEDICT \$28 PER PERSON

Canadian bacon, two poached cage-free eggs, whole egg Hollandaise sauce, Yukon gold potato hash

THE CRAB BENEDICT

\$34 PER PERSON

Crab cake, two poached cage-free eggs, avocado mousse, Hollandaise sauce, sweet potato hash

BREAKFAST | STATIONS

\$160 chef attendant fee per station

One attendant per 50 guests – 75 guests maximum per station. Minimum of 25 guests \$10 per person

OMELET STATION

\$16 PER PERSON

Eggs prepared with your choice of ham, bacon, mushrooms, tomatoes, sweet bell peppers, onions, Cheddar cheese

WAFFLE STATION

\$12 PER PERSON

Fresh Belgian waffles made to order
Served with whipped butter, whipped cream, warm strawberry sauce, maple syrup

CROFFLE STATION

\$16 PER PERSON

Fresh croissant waffles made to order
Served with whipped butter, whipped cream, warm mixed seasonal berry compote, maple syrup

BREAKFAST – BUFFET ENHANCEMENTS

Seasonal sliced fresh fruit & berries \$42 per tray for 10 people

Assorted fruit yogurts with berries & house-made granolas \$46 per dozen

Assorted mini muffins \$42 per dozen

Assorted bagels & cream cheese \$48 per dozen

Biscuit, egg & country sausage sandwiches \$48 per dozen

Breakfast burritos \$48 per dozen

Egg, ham & cheese croissants \$48 per dozen

Assorted donuts \$36 per dozen



Prices subject to 8.9% Sales Tax and 24% Service Charge.

Customizable options available upon request.

Please consult with your Convention Services Manager. Additional charges apply.

BREAKFAST | BUFFET

Minimum of 20 guests applies to all buffets.
Under 20 guests, add \$10 per guest. Prices are subject to 24% service charge & 8.9% sales tax. Maximum 2 hours of service.

Orange, grapefruit, apple, tomato & cranberry juices
Regular & decaffeinated coffees & assorted
Celestial Seasonings teas, accompany all breakfast buffets

AMERISTAR CONTINENTAL

\$26 PER PERSON

Assorted breakfast pastries & croissants
Sweet butter, jam & fruit preserves
Sliced fruit & seasonal berries
Assorted yogurts

RICHMAN CONTINENTAL

\$28 PER PERSON

Assorted breakfast pastries & croissants
Sweet butter, jam & fruit preserves
Sliced fruit & seasonal berries
Assorted yogurts, granola & dried fruits
Irish steel cut oatmeal, caramelized apples,
sun-dried fruit, brown sugar & agave nectar

THE CLASSIC \$36 PER PERSON

Assorted breakfast pastries & croissants
Sweet butter, jam & fruit preserves
Sliced fruit & seasonal berries
Assorted yogurts, granola & dried fruits
Cold cereal & milk
Scrambled eggs with chives
Smoked bacon & country sausage
Herb breakfast potatoes

LIFESTYLE BREAKFAST

\$41 PER PERSON

Sliced fruit & seasonal berries
Assorted yogurts, granola & dried fruits
Blue & green goddess smoothies &
cold-pressed green juice
Irish steel cut oatmeal, caramelized apples,
sun-dried fruit, brown sugar & agave nectar
Herb breakfast potatoes
Individual egg white veggie frittatas with
Lion's Mane & Reishi mushrooms
Smoked salmon, avocado mousse, grilled bread, olive oil
& sea salt

BLACK HAWK BRUNCH

\$85 PER PERSON

Sliced fruit & seasonal berries
Irish steel cut oatmeal, caramelized apples,
sun-dried fruit, brown sugar & agave nectar
Brioche French toast, warm maple syrup & berry compote
Scrambled eggs with chives
Smoked bacon & country sausage
Herb breakfast potatoes
Omelet station: country ham, smoked bacon,
Cheddar cheese, Gruyère cheese, peppers, onions,
spinach, tomatoes, jalapeños (attendant required)
Smoked salmon, bagels, herb schmear, red onions & capers
Soup & salad station with assorted baby lettuces,
toppings & dressings
Slow roasted beef strip loin station: horseradish cream,
mustard & mayonnaise, creamy pomme purée,
beef bordelaise (attendant required)
Local market vegetables
House-made mini blueberry scones, raspberry jam,
crème Chantilly & lemon curd
Mini key lime tarts & chocolate dipped eclairs

\$175 chef attendant fee per station

One attendant per 50 guests – 75 guests maximum
per station. Minimum of 25 guests.

Prices subject to 8.9% Sales Tax and 24% Service Charge.
Customizable options available upon request.

Please consult with your Convention Services Manager. Additional charges apply.

LUNCH | BUFFET

Under 20 guests, add \$10 per guest. Prices are subject to 24% service charge & 8.9% sales tax.
Regular & decaffeinated coffees & assorted Celestial Seasonings teas, accompany all lunch buffets

MAIN STREET DELI BUFFET \$42 PER PERSON

Organic greens, tomatoes, carrots, cucumbers, olives, croutons, pistachios, Point Reyes Blue cheese, balsamic vinaigrette, creamy herb dressing

Pasta salad, sun-dried tomato pesto, feta cheese, arugula, pine nuts

Loaded fingerling potato salad, green onion, Cheddar cheese, bacon

House-made chips

Tender belly ham, smoked turkey breast, pastrami, peppered roast beef, egg salad

Assorted sliced cheeses, lettuce, sliced onions & tomatoes

Mayonnaise & mustards

Pickles

Bakery bread & artisan rolls

Desserts

Assorted mini cookies (3 kinds), brownies, oatmeal seasonal fruit bar

CLEAR CREEK SANDWICH BUFFET \$46 PER PERSON

Seasonal soup – Chef's selection

Chopped bibb salad – tomatoes, candied walnuts, red onions, radishes, bleu cheese crumbles, balsamic vinaigrette, pepper cream dressing

Roasted butternut squash, Granny Smith apples, dried cherries, white balsamic

Roasted Roma tomato & penne pasta salad

House-made chips

Pre-made Sandwiches

Turkey & brie, arugula, cranberry mayo on ciabatta bread

Roast beef & garlic herb cheese, caramelized onions on Kaiser roll

Chicken Caesar wrap – 48-hour brined & grilled chicken breast, romaine lettuce, Caesar dressing

Vegetarian wrap – grilled vegetable, feta cheese, Dijon mustard vinaigrette

Dijon mustard, garlic aioli

Pickles, olives, pepperoncini

Desserts

Mini lemon meringue pies, chocolate ganache tarts



Prices subject to 8.9% Sales Tax and 24% Service Charge.

Customizable options available upon request.

Please consult with your Convention Services Manager. Additional charges apply.

LUNCH | BUFFET

Under 20 guests, add \$10 per guest. Prices are subject to 24% service charge & 8.9% sales tax.
Regular & decaffeinated coffees & assorted Celestial Seasonings teas, accompany all lunch buffets

ASIAN PACIFIC BUFFET \$48 PER PERSON

Miso soup, diced tofu, green onion

Mesclun greens, green onions, cucumbers,
shredded carrot, water chestnuts, ginger sesame dressing,
wasabi cream dressing

Soba noodle salad with tofu, sweet potatoes,
rice wine wasabi vinaigrette

Napa cabbage slaw with cashews, snow peas,
bell peppers, sesame ginger dressing

Baby bok choy, hoisin garlic scallion sesame oil

Korean gochujang chicken bulgogi with
stir-fried bell peppers & onions

White ginger lemon miso-glazed salmon, roasted carrots,
green beans

Mongolian beef with broccoli & serrano chili peppers

Steamed jasmine rice

Desserts

Chocolate mochi dumplings, mango sticky rice cups,
Korean honey ginger cookies

BANDERA BUFFET \$50 PER PERSON

Tortilla soup, tortilla strips, cotija cheese

Iceberg lettuce, shredded Cheddar cheese,
pickled jicama, peppers, onions, olives,
roasted poblano vinaigrette & ranch dressing

Chayote squash & grilled corn salad with
honey lime vinaigrette

Ancho-glazed mahi-mahi with heirloom tomato
pico de gallo

Cerveza-marinated shredded chicken breast

Carne asada

Grilled peppers, onions

Frijoles & Spanish rice

Soft flour tortillas & corn tortillas

Sour cream, lime wedges, shredded lettuce,
Cheddar cheese, diced tomato, guacamole

Desserts

Churros with chocolate & dulce de leche sauce,
polvorones-pecans & cookies

TASTE OF LITTLE ITALY BUFFET \$50 PER PERSON

Fagioli – white bean & pasta soup

Caesar salad – romaine lettuce, croutons,
Parmesan cheese, Caesar dressing & balsamic vinaigrette

Tortellini salad

Antipasto – salumi, fresh mozzarella cheese, roasted
peppers, marinated mushrooms, cherry peppers,
pepperoncini

Garlic breads

Mushroom ravioli – mushroom cream sauce,
sautéed spinach

Seared cod – fire-roasted tomato broth, tomato,
capers & olive relish

Chicken saltimbocca – Swiss chard, chicken jus

Seared NY medallions – Cabernet demi-glace,
gorgonzola cheese, marinated artichoke hearts

Desserts

Tiramisu, cannoli, pistachio white chocolate biscotti

Prices subject to 8.9% Sales Tax and 24% Service Charge.
Customizable options available upon request.

Please consult with your Convention Services Manager. Additional charges apply.

LUNCH | BUFFET

Under 20 guests, add \$10 per guest. Prices are subject to 24% service charge & 8.9% sales tax.
Regular & decaffeinated coffees & assorted Celestial Seasonings teas, accompany all lunch buffets

GILPIN BUFFET \$50 PER PERSON

Cream of cauliflower soup

Cobb salad – organic greens, bacon, bleu cheese crumbles, tomatoes, diced turkey, avocado, bleu cheese dressing, red wine vinaigrette

Wheat berry salad, red onions, tomato, herbs, lemon agave vinaigrette

Carrot, walnut & raisin salad – apple cider vinaigrette

Seafood bouillabaisse – scallops, shrimp, fish, mussels & clams, garlic tomato saffron broth

72-hour brined roasted chicken, madeira reduction

Pepperoncini-brined pork tenderloin – pickled onions & apple cider jus

Roasted red bliss potatoes

Seasonal market vegetables

Desserts

Mini blueberry tart, hazelnut orange financier cake, sour cream vanilla cheesecake

WINTER WONDERLAND | HOLIDAY SEASON ONLY BUFFET

AVAILABLE NOVEMBER TO JANUARY | \$58 PER PERSON

Mixed greens salad – crispy prosciutto, shaved Parmesan cheese, candied spiced walnuts & lemon Dijon vinaigrette

Quinoa salad – roasted winter squash, dried cranberries & spiced pecans

Roasted chestnut soup – crispy bacon, chives, crème fraîche

Cornbread stuffing

Green bean almondine casserole

Honey-glazed ham – sautéed peas, charred shallots

48-hour brined herb roasted turkey

Roasted winter root vegetables

Desserts

Spiced pumpkin pie with crème Chantilly & candied oranges

Assorted holiday cookie selection (2 kinds)

Bourbon pecan pie

WINTER WONDERLAND | HOLIDAY SEASON ONLY BUFFET

AVAILABLE NOVEMBER TO JANUARY | \$65 PER PERSON

Pickled red cabbage slaw

Grapefruit crudo – watermelon radishes, roasted cashew, red onions, avocado, honey chamomile syrup, cheesy winter squash gratin, kale, spinach, creamy alfredo, Romano cheese

Buttermilk sweet potato biscuits with honey butter

Apple cider-braised pork shoulder – Granny Smith apples, celery, charred onions

Old-fashioned chicken pot pie

Winter seafood cassoulet – clams, mussels, white beans, andouille sausages, spiced tomato wine broth

Desserts

Spiced apple mousse cup with oat streusel & caramel

Chocolate peppermint tart

Mini Bûche de Noël

Prices subject to 8.9% Sales Tax and 24% Service Charge.

Customizable options available upon request.

Please consult with your Convention Services Manager. Additional charges apply.

LUNCH | PLATED

Please select a soup or salad, up to three entrées & two desserts.

Three course lunches include a soup or salad, entrée & dessert. Per person prices are reflected under each entrée option. With multiple entrée selections please note, the highest priced entrée will prevail.

Artisan rolls & butter, regular & decaffeinated coffees & assorted Celestial Seasonings teas, accompany all luncheon selections

SOUPS

Tomato Basil

Herb oil

Roasted Cauliflower

Curry oil

Butternut Squash

Spiced crème fraîche

Harvest Pumpkin Soup

SALADS

Mixed Green Salad

Organic greens, cherry tomatoes, carrot, cucumber, Cabernet vinaigrette

Wedge

Cherry tomatoes, Nueske's bacon ends, local bleu cheese, crispy onions, buttermilk ranch dressing

Caesar

Baby romaine hearts, bread crisps, white anchovies, Parmesan shards, grilled red onions, hand-made dressing

Beet & Chevre

Sangria-braised beets, Marcona almonds, baby arugula, horseradish goat cheese mousse, winter citrus vinaigrette

ENTRÉES

Cobb Salad \$29 per person

Smoked chicken, romaine, bacon, tomatoes, avocado mousse, bleu cheese

Nicoise Salad \$36 per person

Olive oil poached tuna, eggs, haricots verts, peewee potatoes, olives, Champagne lemon vinaigrette

Asian Salad \$36 per person

Choice of smoked chicken, grilled steak, or poached shrimp with mesclun greens, shaved cabbage, almonds, sweet peppers, scallions, sesame & lime vinaigrette

Sustainable Salmon \$46 per person

Spinach & roasted red pepper gnocchi, arugula & artichoke salad

Grilled Flatiron Steak \$46 per person

Nueske's bacon, tomato & potato hash, caramelized onions, market vegetables, red wine au jus

Sun-dried Tomato Fennel

Glazed Chicken \$40 per person

Roasted fingerlings, fire-roasted tomato relish, market vegetables, Hunter's sauce

DESSERTS

Lemon Ricotta Cheesecake

Lemon curd, crème Chantilly, seasonal berries

Milk Chocolate Criolait Cream Tart

Mascarpone cream, salted caramel sauce

Key Lime Tart

Toasted honey meringue, seasonal berries

Pineapple Upside-Down Cake

Coconut crème Chantilly, butter leaf tuile, burnt pineapple caramel sauce

Dark Chocolate Fudge Cake

Frangelico mousse, hazelnut crunch

Prices subject to 8.9% Sales Tax and 24% Service Charge.

Customizable options available upon request.

Please consult with your Convention Services Manager. Additional charges apply.

LUNCH | BROWN BAG

\$36 per person or \$38 Build-Your-Own Brown Bag Lunch

These box lunches are perfect for wine tasting, hiking, shopping or sight-seeing in the beautiful surrounding mountain region
Whole seasonal fruit, chef's crafted salad, potato chips, packaged cookies, soda or bottled water,
individual plastic-ware & condiments

Please select one salad & up to three sandwiches

SALADS (CHOOSE ONE)

Peewee Potato Salad

Kalamata olives, feta cheese, lemon Dijon vinaigrette

Penne Pasta Salad

Feta cheese, kalamata olives, basil pesto, shredded sun-dried tomatoes, toasted pine nuts

Asian Coleslaw

Mixed red & green cabbages, shredded carrots, edamame, cilantro, sesame ginger dressing

SANDWICHES (CHOOSE TWO)

Grilled Vegetable Wrap

Assorted grilled vegetables, organic greens, feta cheese, hummus, balsamic dressing

Turkey & Brie on Whole Wheat Roll

Arugula & cranberry mayo

Ham & Swiss on Poppy Seed Roll

Leaf lettuce, honey Dijon spread

Roast Beef & Garlic Herb Cheese on Kaiser Roll

Caramelized onions, frisée greens

Grilled Chicken & Mozzarella on Ciabatta

Organic greens, sun-dried tomatoes, pesto mayo

Chicken Caesar Salad Wrap

Croutons, Parmesan cheese, Caesar dressing



Prices subject to 8.9% Sales Tax and 24% Service Charge.

Customizable options available upon request.

Please consult with your Convention Services Manager. Additional charges apply.

BREAKS |

BEVERAGE & FOOD SELECTIONS

Breaks are 1 hour in duration

BEVERAGE SELECTION

All Day Beverage Service \$38 per person

Refreshments are refilled for up to 8 hours of your meeting

Freshly brewed regular & decaffeinated coffees & assorted Celestial Seasonings teas, assorted soft drinks, bottled water, accompany all breaks

Freshly Brewed Regular & Decaffeinated Coffees \$90 per gallon

Fresh Juices \$24 per quart

Orange, grapefruit, apple, tomato, cranberry, pineapple

Iced Tea with Fresh Lemon or Lemonade \$42 per gallon

Assorted Soft Drinks & Still Bottled Water \$5 each

San Pellegrino Sparkling Mineral Water \$6 each

Custom Infused Waters \$42 per gallon

Assorted Individual Juices \$6 each

Red Bull Energy Drink or Monster Energy Drink \$7 each

Power Drinks \$7 each

À LA CARTE FOOD SELECTION

Whole Fruit \$4 each

Granola, Vanilla Yogurt & Berry Parfait \$8 each

Layered homemade granola with berries, yogurt

Energy & Granola Bars \$5 each Cliff, Power, Nature Valley or Kind

Assorted Donuts \$44 per dozen

House-Made Breakfast Pastries \$46 per dozen

Chocolate-Dipped Rice Crispy Treats \$44 per dozen

Brownies or Blondies \$46 per dozen

Freshly Baked Cookies \$48 per dozen

House-Made Chips \$8 per person

Warm Jumbo Pretzels \$8 per person



Prices subject to 8.9% Sales Tax and 24% Service Charge.
Customizable options available upon request.
Please consult with your Convention Services Manager. Additional charges apply.

BREAKS | PACKAGES

VITAMIN C BREAK \$20 PER PERSON

Lemon verbena tea
Lemon tart
Grapefruit parfait
Chocolate-dipped sun-dried seasonal fruit

IQ BREAK \$22 PER PERSON

Blue goddess smoothie, Ka'Chava smoothie
Crostoni with smoked salmon, avocado mousse
Power bars
Mini bircher muesli, oats, yogurt,
grated apples, raisins, berries

TRAIL HEAD \$19 PER PERSON

Greek yogurt
Trail mix
Roasted & mixed nuts
Gummy bears
Assorted Babybel cheeses

THE DEALER'S BREAK \$20 PER PERSON

Seasonal whole fruit
Local Artisan cheeses
Artisan breads, crackers & warm soft pita bread
Garden fresh vegetables
Za'atar spiced hummus
Regular & decaffeinated coffees &
assorted Celestial Seasonings teas

PUEBLO BREAK \$17 PER PERSON

Freshly made tortilla chips
Guacamole
House-made salsa
Chili con queso

ARTISAN BREAK \$19 PER PERSON

Local beef jerky
Assortment of Artisan cheeses
Fig mustard, house-made crackers
Glazed pecans
Seasonal whole fruit

THE SAND LOT \$17 PER PERSON

Soft pretzels
Beer cheese fondue, Fat Tire grain mustard
Cracker Jacks
Salted peanuts in the shell
Assorted soft drinks, natural & sparkling waters

THE APRICITY | FALL/WINTER AM BREAK \$19 PER PERSON

Spiced apple hot cider
Warm "sip" extraordinary dark chocolate &
peppermint chocolate
Extraordinary hot cross buns
Soft chew ginger molasses cookies

Prices subject to 8.9% Sales Tax and 24% Service Charge.
Customizable options available upon request.

Please consult with your Convention Services Manager. Additional charges apply.

ALL DAY | REFRESHMENT SERVICE PACKAGE

\$42 per person
Food is portioned & prepared for 1 hour service per break

MID-MORNING

Whole fresh fruit includes bananas
Assorted granola bars
Regular & decaffeinated coffees
Assorted Celestial Seasonings teas

AFTERNOON

Whole fresh fruit includes bananas
Chilled milk
Freshly baked chocolate chip, peanut butter, oatmeal cookies
Chocolate brownies, blondies
Regular & decaffeinated coffees
Assorted Celestial Seasonings teas
Soft drinks & bottled water



Prices subject to 8.9% Sales Tax and 24% Service Charge.
Customizable options available upon request.
Please consult with your Convention Services Manager. Additional charges apply.

RECEPTION | COCKTAIL MENU

In addition to plated dinners

Add butler passed hors d'oeuvres & bar package

HORS D'OEUVRES HAPPY HOUR \$22 PER PERSON

Choose Two Hors D'Oeuvres

BEER, WINE & HORS D'OEUVRES HAPPY HOUR \$28 PER PERSON

Choose Two Hors D'Oeuvres

STANDARD BAR & HORS D'OEUVRES HAPPY HOUR \$38 PER PERSON

Choose Two Hors D'Oeuvres

STANDARD BAR WITH SIGNATURE COCKTAILS & HORS D'OEUVRES HAPPY HOUR \$42 PER PERSON

Choose Three Hors D'Oeuvres

RECEPTION DISPLAYS

Crudit , Raw & Grilled Vegetables

\$18 per person

Farmers vegetables, buttermilk herb dressing, bleu cheese dip, house-made garlic hummus

Cheeseboard \$24 per person

Selection of domestic & international cheeses, mostarda di frutta, honeycomb, assorted flatbreads

Charcuterie \$28 per person

Local & international cured salumis, spiced nuts, pickled red grapes, assorted flatbreads

Fruit de Mer \$58 per person

Selection of oysters on the half shell, jumbo gulf shrimp, Jonah crab claws, caviar, tuna poke, Champagne mignonette, gin cocktail sauce, tartar sauce, lemon & lime wedges
Based on consumption of 2 oysters, 2 shrimp, ¼ oz. caviar, 1 oz. tuna/pp

HORS D'OEUVRES

Choose any three passed hors d'oeuvres

Minimum 3 dozen pieces per selection, price is per piece

SEA

Crab Cake \$8

Remoulade sauce, celery seeds / GF

Angels on Horseback \$10

Bacon-wrapped diver scallops, stone ground mustard emulsion / GF

Shrimp Satay \$9

Panang coconut curry

PASTURE

Beef Wellington \$10

B arnaise sauce, mushroom, filet of beef, puff pastry

Curried Chicken Salad \$8

Roasted chicken curry, grapes, almonds, cucumber cup / GF

Pulled Pork Sliders \$9

Mustard 'que, vinegar slaw

GARDEN

Miniature Baked Brie \$8

Filo, raspberry coulis, Colorado honey, shaved almonds

Vegetable Samosa \$8

Cilantro mint chutney

Spicy Impossible Meatball \$10

Smoked tomato curry, coriander, chili / GF

Living Crudit  \$10

Baby & tiny vegetables, whipped Boursin, kalamata olive "dirt"

MINI ENHANCEMENTS

Shrimp satay skewer shooter with Thai spicy peanut sauce
\$48 per dozen

Mini chicken drumsticks with sweet gochujang dip
\$45 per dozen

Black pepper gougers with crispy pancetta & tomato, creamy Boursin \$38 per dozen

Pan-fried dumplings with soy yuzu dip \$38 per dozen

Seared salmon avocado poke cup with sesame sauce
\$42 per dozen

Prices subject to 8.9% Sales Tax and 24% Service Charge.

Customizable options available upon request.

Please consult with your Convention Services Manager. Additional charges apply.

RECEPTION | UPGRADES

Includes everything from the reception menu, in addition to plated dinners
20 guests minimum – We recommend one chef attendant per 50 guests
\$175 per chef/attendant fee for a 2-hour period

ROSEMARY-BRINED TURKEY BREAST \$285 (SERVES 20 GUESTS)

Cranberry relish
Gravy
Dinner rolls, Dijonnaise, local honey mustard
(Add or replace sweet potato biscuits for the holiday)

SLOW-ROASTED PRIME RIB \$650 (SERVES 35 GUESTS)

Mashed Yukon gold potatoes
Horseradish cream
Bordelaise sauce
Dinner rolls, mayonnaise, stone ground & regular mustards
(Add on Yorkshire pudding for the holiday)

SPICED RUB TENDERLOIN \$680 (SERVES 35 GUESTS)

Baguette crisp
Caramelized onion bleu cheese cream

HONEY-GLAZED HAM \$220 (SERVES 35 GUESTS)

Buttermilk mashed potatoes
Mustard jus
Cheddar jalapeño cornbread, mayonnaise,
stone ground & regular mustards

CARVED YELLOWFIN TUNA LOIN \$650 (SERVES 35 GUESTS)

Sesame crusted
Stir-fried rice
Soy sauce
Pickled ginger, wasabi, ponzu

HOUSE-MADE PASTA STATION \$26 PER PERSON

Select two of the following:

Shrimp: Gemelli, basil pesto, tiny tomatoes,
Parmesan cheese

Grilled Chicken: Fusilli col Buco, lemon ricotta cheese,
spinach

Pork Sugo: Rigatoni, chili flakes, Pecorino Romano cheese

Seasonal Vegetables: Gnocchetti, herbs, cremini
mushrooms, white wine, toasted breadcrumbs

SWEET ACTIONS

APPLE BRANDY FLAMBÉ \$19 PER PERSON

Sour cream pound cake, apples, cinnamon crisp,
vanilla ice cream

CRÊPE MIXED BERRY FLAMBÉ \$22 PER PERSON

Mixed berries, Grand Mariner, classic thin crêpes,
French vanilla ice cream

LIQUID NITROGEN ICE CREAM BAR \$28 PER PERSON

Vanilla, chocolate & seasonal berry ice cream,
seasonal fruit compote, cream Chantilly, brandied
cherries, toffees, chocolate shavings, warm caramel

DINNER | PLATED

You may choose a three or four-course plated dinner for your guests. Three-course dinners include a soup or salad, entrée & dessert. Per person prices are reflected under each entrée option. With multiple entrée selections please note, the highest priced entrée will prevail. Four-course dinners include an appetizer selection. Per person prices are reflected under each appetizer option

All dinners include seasonal vegetables, artisan rolls & butter, regular & decaffeinated coffees & Celestial Seasonings tea service

À LA CARTE OPTION

À La Carte Dinners are \$128 per person, which includes a four-course meal: Pre-selection of one soup or appetizer, one salad, up to 2 entrées (excludes combination entrées) & one dessert

APPETIZERS

Select one

COLD

Sesame Crusted Tuna \$19 per person
Daikon radish slaw, ginger soy glaze

House Smoked Duck Breast \$16 per person
Fig & quince jam, tawny port reduction, micro herbs

Fresh Mozzarella \$14 per person
Olive oil crostini, mozzarella curd, roma salad

**Goat Cheese Terrine & Pear Tart
\$14 per person**
Cherry compote, frisée herb salad

HOT

Fig & Brie Tart \$15 per person
Balsamic gastrique, sun-dried fruit compote

Braised Pork Belly \$18 per person
Sweet pea purée, charred spring onions, pan jus

Seared Crab Cake \$20 per person
Smoked tomato jam, seasonal greens

**Pan-Seared Scallops Provençal
\$22 per person**
Sweet basil purée, roasted plum tomatoes, shaved pickled fennel, arugula

FIRST COURSE

Select One

SOUPS

Lobster Bisque
Sherry cream, chive

Wild & Tamed Mushroom
Porcini crème, melted leeks / GF

Cauliflower
Port-braised celery, fennel, apples / GF

Roasted Parsnip & Potato
Pickled root vegetable / GF

**Old-Fashioned Ham & Cabbage –
Holiday Winter Selection**
Charred ciabatta crisp

SALADS

Market Greens
Point Reyes bleu cheese, aged sherry-Dijon vinaigrette / GF

Roasted Beets
Horsey goat cheese, chicory, arugula, hazelnuts, sherry vinaigrette / GF

Caesar
Grilled red onions, Parmigiano-Reggiano cheese, croutons, Caesar vinaigrette

Wedge
Applewood-smoked bacon, bleu cheese, buttermilk ranch vinaigrette

**Roasted Winter Vegetable –
Holiday Winter Selection**
Frisée & mustard greens, apple, walnut, apple cider vinaigrette / GF

Pear Salad – Holiday Winter Selection
Baby spinach, winter red oak leaf, candied pecans, sun-dried cranberries, feta cheese crumble, balsamic vinaigrette / GF

Prices subject to 8.9% Sales Tax and 24% Service Charge.

Customizable options available upon request.

Please consult with your Convention Services Manager. Additional charges apply.

DINNER | PLATED

ENTRÉES

Select three

Roasted Cauliflower Steak \$40 per person

Vadouvan couscous, almonds, pomegranate molasses, market vegetables / VEGAN GF

Mushroom Ravioli \$42 per person

Baby spinach, confit shallots, white truffle cream, chives / VEG

Crab-Crusted Salmon \$48 per person

Corn & fingerling potato hash, lemon butter, market vegetables

Long Line Caught Halibut \$65 per person

Fingerlings, artichoke ratatouille, smoked olive vinaigrette / GF

Roasted Herbed Chicken Breast

\$43 per person

Stone ground tender belly bacon grits, market vegetables, madeira chicken jus / GF

Cornbread Stuffed Chicken \$48 per person

Bacon-wrapped, sweet potato mash, spinach, chorizo gravy

Heritage Pork Chop \$52 per person

Brined pork chop, apple & sweet potato hash, market vegetables, hazelnut brown butter

7 oz. Buckhead Filet of Beef \$65 per person

Smoked bleu cheese potato gratin, braised shallots, sauce bordelaise, market vegetables

Red Wine-Braised Short Rib \$56 per person

Roasted garlic mashed potato, caramelized root vegetables, cress, red wine demi-glace / GF

Rosemary Balsamic Glazed Lamb Chop

\$58 per person – Fall/Winter/Holiday

Creamy polenta, balsamic brown sugar sauce, roasted winter root vegetables

PAIRED ENTRÉES

4 oz. Buckhead Filet of Beef, Crab Cake

\$68 per person

Chèvre herb polenta, truffle wine sauce, lemon cream sauce, market vegetables

Grilled Flat Iron, Shrimp Scampi

\$66 per person

Red wine demi-glace, stone-ground grits, market vegetables

Pan-Seared Scallop & Roasted Airline

Chicken Breast \$66 per person

Lemon basil sauce, farro, roasted baby carrots

DESSERTS

Components may change based on seasonality at chef's discretion.

Select one

Five-Spiced Chocolate Flourless

Decadence

Orange-scented caramel sauce, milk chocolate crumble, mascarpone caramel cream

Deconstructed Pineapple Upside-Down Cake

Pineapple sponge, pineapple compote, pan-seared butter pineapple rings, pineapple chip

White Wine-Poached Pear

Spice rye crumble, honey yogurt cream quenelle

Caramel Panna Cotta

Spiced gingerbread, pistachio tuile

Chef's Dessert Trio 1

Seasonal fruit tart, milk chocolate mousse, lemon cheesecake with seasonal fruit compote

Chef's Dessert Trio 2 – Chocolates

Dark chocolate truffle, espresso brownie bite, chocolate macaron with creamy ganache

Prices subject to 8.9% Sales Tax and 24% Service Charge.

Customizable options available upon request.

Please consult with your Convention Services Manager. Additional charges apply.

DINNER | PLATED

TIMBERLINE INSPIRED PLATED DINNER

All dinners include artisan rolls & butter, regular & decaffeinated coffee & Celestial Seasonings tea service

OPTION 1 \$135 PER PERSON

Veal Meatballs

Gorgonzola, Neapolitan ragù, Parmigiano-Reggiano, eggplant crisp

Bibb Lettuce Wedge

Point Reyes blue cheese, Nueske's bacon, blistered tomato, pickled shallots

Choice of:

Roasted Half Chicken

Brown butter mashed potatoes, tamari-marinade glazed mushrooms, truffle mushroom butter

Filet Mignon

Point Reyes blue cheese, Nueske's bacon, blistered tomato, pickled shallots

Pan-Seared Scottish Salmon

Asparagus crab Oscar, béarnaise

DESSERT

Fancy Churro

Cinnamon coated churro, Felchin Sao Palme chocolate sauce, Oreo crumble, dulce caramel, vanilla aerated

OPTION 2 \$155 PER PERSON

Salmon & Crab Cakes

Mustard beurre blanc, chili lime jam, seasoned micro greens

Compressed Pear & Arugula

Mascarpone whipped bleu cheese, dates, cranberries, candied walnuts, honey mustard

Choice of:

Day Boat Scallops

Pickled jicama & green mango slaw, toasted coconut, garlic chips, yuzu coriander vinaigrette

Cold-Smoked Manhattan Filet – 7 oz. Wagyu Loin

Roasted garlic butter parmesan potatoes, & carrots, grilled asparagus, au jus

Bourbon-Brined Berkshire Pork Chops – 2 bones Frenched Chop

Crash hot potatoes, garlic broccolini, chipotle crema

DESSERT

Black Berry Parfait

Honeycomb, apple sponge, crème fraîche

Prices subject to 8.9% Sales Tax and 24% Service Charge.

Customizable options available upon request.

Please consult with your Convention Services Manager. Additional charges apply.

DINNER | BUFFET

All dinners include artisan rolls & butter, regular & decaffeinated coffees & Celestial Seasonings tea service

MEDITERRANEAN DELIGHT \$98 PER PERSON

Mediterranean Board Traditional, roasted garlic & roasted red pepper hummus, baba ghanoush, marinated olives, tabbouleh, warm pita bread, lavash

Chopped Greek Salad Cucumbers, chickpeas, radicchio, cherry tomatoes, feta cheese, chopped romaine, kalamata olives, red wine vinaigrette

Greek White Bean Soup Kale, rosemary, local olive oil

Grilled Halloumi Stuffed grape leaves, marinated sun-dried tomatoes, basil, olive oil

Grilled Lamb Satay Roasted pepper & olive tapenade

Herb-Marinated Breast of Chicken Sun-dried tomato, caramelized onion relish, lemon jus

Chickpea Falafels Tzatziki sauce

Israeli Couscous Preserved lemon, garbanzo beans, roasted peppers

Desserts

Classic Baklava

Catalan Egg Tarts

Seasonal Berry Panna Cotta

AMERISTAR HOLIDAY BUFFET \$116 PER PERSON

Market Style Vegetable Crudité Local vegetables, creamy herb dressing, bleu cheese dip, roasted red pepper aioli

Artisan Cheese Display Cranberry pistachio cheese log, artisan & domestic cheeses, pickled vegetables, Stone-ground mustard, breads

Sweet Potato Buttermilk Biscuits

Butternut Squash Bisque Dungeness crab, caramelized squash, spices

Spinach-Arugula-Cranberry organic spinach, baby arugula, candied walnut, sun-dried cranberries, goat cheese crumbles, mustard vinaigrette

Roasted Beet Salad Orange segments, red onion, Point Reyes blue cheese, citrus dressing

***Roasted Free Range Turkey** Classic herbed brioche dressing, sage gravy

***Char-Crusted New York Strip** Roasted mushrooms, Cabernet bordelaise

Classic Green Bean Casserole

Seasonal Vegetables Local olive oil, sea salt, cracked pepper

Garlic Parmesan Roasted Sweet Potato Gratin

Desserts

Bourbon Pecan Pies

Eggnog Panna Cotta with spiked cranberry jelly

Spice Orange-Scented Pumpkin Cheese Roll Cake



Prices subject to 8.9% Sales Tax and 24% Service Charge.
Customizable options available upon request.

Please consult with your Convention Services Manager. Additional charges apply.

DINNER | BUFFET

ARTISAN BUFFET \$120 PER PERSON

Market Style Vegetable Crudité Local vegetables, creamy herb dressing, bleu cheese dip, roasted red pepper aioli

Artisan Cheese Display Locally sourced artisan & domestic cheeses, pickled vegetables, stone ground mustard, breads

Classic Cioppino Sustainable seafood, white wine tomato broth, sourdough garlic bread

Salad of Toasted Farro & Wild Mushrooms Blistered tiny tomatoes, Sparrow Lane Zinfandel vinaigrette

Local Baby Lettuces Local goat cheese, dried figs, Arbequina olive oil & white balsamic

Grilled Swordfish Smoked olive & sun-dried tomato tapenade, lemon garlic butter

***Bourbon-Brined Loin of Berkshire Pork** Roasted apples, Bourbon apple pork jus

Four-Cheese Ravioli Fire-roasted marinara sauce, Parmesan

Seasonal Vegetables Local olive oil, sea salt, cracked pepper

Roasted Fingerling Potatoes Local olive oil, rosemary, sea salt, cracked pepper

Desserts

Toffee Pudding Cup with Crispy croutons, caramel

Raspberry Cheesecake

Coffee Hazelnut Tart

FAR EAST BUFFET \$125 PER PERSON

"Som Tum" Thai Papaya Salad Green papaya, dried shrimp, smashed tomatoes, green beans, roasted peanuts, lime, mint, cilantro, fish sauce

Korean Cucumber Salad Shredded green cabbage, red onion, sweet garlic gochu sauce

Shrimp Wonton Soup

Chicken Lettuce Wrap Display Butter leaf lettuce, chopped scallions, kung pao chicken, toasted cashews

Spicy Tuna Poke Cups Display Wonton crisp, Sriracha mayo, seaweed salad

Crispy Chicken Spring Rolls Sweet chili sauce

Chinese Pork & Ginger Stir Fry Thin slice pork tenderloin, homemade Chinese five spice, Shaoxing wine

Miso-Glazed Cod Baby bok choy, shiitake mushrooms

Steamed Scented Jasmine Rice

Desserts

Coconut Mochi Cake Fresh seasonal fruit

Vietnamese Banana Cake Caramel rum sauce

Red Bean Jelly Candy Bites



Prices subject to 8.9% Sales Tax and 24% Service Charge.

Customizable options available upon request.

Please consult with your Convention Services Manager. Additional charges apply.

BEVERAGE | PACKAGES

Bartender Fee: \$160 per 75 guests

BEER & WINE PACKAGE

1 Hour \$22 per guest | 2 Hours \$28 per guest | 3 Hours \$36 per guest | 4 Hours \$42 per guest

Wines

Selection of Jackson Family Wines

Soft Drinks

Sprite, Coke, Diet Coke, Sparkling Water, Bottled Water

Beers

Budweiser, Bud Light, Miller Lite, Coors Light, Coors Banquet, Corona, Heineken, Heineken O.O, Blue Moon Belgian White, Fat Tire, Angry Orchard Hard Cider, Stella Artois, Lagunitas IPA, Avery White Rascal, High Noon Hard Seltzers, Sour Beer, Guinness Draught

RICHMAN STREET BEER GARDEN

1 Hour \$25 per guest | 2 Hours \$30 per guest | 3 Hours \$35 per guest | 4 Hours \$40 per guest

Selection of Colorado craft beers

Colorful Colorado Pale Ale, Avery IPA, Avery Lager, Denver Beer Denver Gold Amber Lager, Stem Cider variety, Great Divide Titan IPA

PREFERRED BAR PACKAGE

1 Hour \$32 per guest | 2 Hours \$35 per guest | 3 Hours \$42 per guest | 4 Hours \$48 per guest

Liquors

Jim Beam White Label, Dewar's White Label, Jack Daniel's Tennessee Whiskey, Canadian Club Whisky, St-Rémy Cognac, New Amsterdam Gin, Bacardi Superior Rum, Sauza Gold Tequila, New Amsterdam Vodka

Beers

Bud Light, Miller Lite, Coors Light, Coors Banquet, Corona, Heineken, Heineken O.O, Blue Moon Belgian White, Fat Tire, Angry Orchard Hard Cider, Stella Artois, Lagunitas IPA, Avery White Rascal, High Noon Hard Seltzers, Sour Beer, Guinness Draught

Wines

Selection of Jackson Family Wines

Soft Drinks

Sprite, Coke, Diet Coke, Sparkling Water, Bottled Water, Energy Drinks

Prices subject to 8.9% Sales Tax and 24% Service Charge.
Customizable options available upon request.

Please consult with your Convention Services Manager. Additional charges apply.

BEVERAGE | PACKAGES

Bartender Fee: \$160 per 75 guests

ELITE BAR PACKAGE

1 Hour \$42 per guest | 2 Hours \$48 per guest | 3 Hours \$50 per guest | 4 Hours \$55 per guest

Liquors

Crown Royal Whisky, Maker's Mark Bourbon, Jack Daniel's Tennessee Whiskey, Jameson Irish Whiskey, Bombay Sapphire Gin, Tanqueray Gin, Captain Morgan Original Spiced Rum, Bacardi Superior Rum, Hornitos Tequila, el Jimador Tequila, Tito's Handmade Vodka, Ketel One Vodka, Rémy Martin VSOP Cognac

Wines

Selection of Jackson Family Wines

Beers

Budweiser, Bud Light, Miller Lite, Coors Light, Coors Banquet, Corona, Heineken, Heineken O.O, Blue Moon Belgian White, Fat Tire, Angry Orchard Hard Cider, Stella Artois, Lagunitas IPA, Avery White Rascal, High Noon Hard Seltzers, Sour Beer, Guinness Draught

Soft Drinks

Sprite, Coke, Diet Coke, Sparkling Waters, Bottled Water, Energy Drinks

OWNER'S BAR PACKAGE

1 Hour \$50 per guest | 2 Hours \$55 per guest | 3 Hours \$60 per guest | 4 Hours \$65 per guest

Liquors

Hendrick's Gin, Don Julio Blanco Tequila, el Jimador Tequila, Patrón Tequila, Grey Goose Vodka, Absolut Vodka, Goslings Dark Rum, Flor de Caña 4yr Rum, Basil Hayden Bourbon, Maker's Mark AMERISTAR, Buffalo Trace Bourbon, The Macallan 12yr Scotch, Johnnie Walker Black Label Scotch, WhistlePig 12yr Rye, Crown Royal Whisky, Rémy Martin 1738 Cognac, Rémy Martin VSOP Cognac

Wines

Selection of Jackson Family Wines

Beers

Budweiser, Bud Light, Miller Lite, Coors Light, Coors Banquet, Corona, Heineken, Heineken O.O, Blue Moon Belgian White, Fat Tire, Angry Orchard Hard Cider, Stella Artois, Lagunitas IPA, Avery White Rascal, High Noon Hard Seltzers, Sour Beer, Guinness Draught

Soft Drinks

Sprite, Coke, Diet Coke, Sparkling Water, Bottled Water, Energy Drinks

NON-ALCOHOLIC PACKAGE

1 Hour \$15 per guest | 2 Hours \$20 per guest | 3 Hours \$25 per guest | 4 Hours \$30 per guest

Lemonade, Iced Tea

Assorted Juices

Orange, cranberry, apple

Soft Drinks

Sprite, Coke, Diet Coke, Sparkling Waters, Bottled Water

GOURMET COFFEE STATION

\$15 per guest

Freshly brewed regular & decaffeinated coffees
Shaved chocolate, whipped cream, flavored syrups

Please contact your event planner for beverage package add-on or substitution options

Prices subject to 8.9% Sales Tax and 24% Service Charge.

Customizable options available upon request.

Please consult with your Convention Services Manager. Additional charges apply.

BEVERAGE | ON CONSUMPTION

Bartender Fee: \$160 per 50 guests

PREFERRED LIQUORS

Host \$8/Cash \$9

ELITE LIQUORS

Host \$10/Cash \$11

OWNER'S LIQUORS

Host \$12/Cash \$13

CORDIALS

Host \$9/Cash \$9.50

WINES

Host \$8 per glass/Cash \$9 per glass

Selection of Jackson Family Wines

BEERS

Host \$6/Cash \$7

Budweiser, Bud Light, Miller Lite, Coors Light, Coors Banquet, Corona, Heineken O.O, Stella Artois, High Noon Hard Seltzers

Host \$7/Cash \$8

Blue Moon Belgian White, Fat Tire, Heineken, Angry Orchard Hard Cider, Lagunitas IPA, Avery White Rascal, Sour Beer, Guinness Draught

SOFT DRINKS

Sprite, Coke, Diet Coke, Sparkling Water, Bottled Water \$4

Dasani Bottled Water \$5

ENERGY DRINKS

Red Bull Energy Drink, Monster Energy Drink \$6



AMERISTAR®
CASINO ★ RESORT ★ SPA
— BLACK HAWK —