



**RED LION DENVER SOUTHEAST  
2011 Holiday Menus**

**HOLIDAY PARTY PACKAGES INCLUDE:**

**WHITE OR BLACK TABLECLOTHS**

**RED LINEN NAPKINS**

**CHINA AND FLATWARE**

**HOLIDAY CENTERPIECES**

**DANCE FLOOR**

**HOLIDAY DESSERT**

**ONE COMPLIMENTARY GUEST ROOM**

**SUITE THE NIGHT OF THE EVENT**

**COMPLIMENTARY ROOM BASED ON A MINIMUM  
OF 100 GUESTS**

**TAKE THE ELEVATOR HOME RATE:**

**\$59.95**



## RED LION DENVER SOUTHEAST HOLIDAY PLATED MENU 2011

### CHOICE OF ONE SALAD

BABY GREENS WITH FUJI APPLES, CANDIED NUTS AND GORGONZOLA CHEESE VINAIGRETTE

SPINACH SALAD WITH CARAMELIZED ONIONS, FETA CHEESE AND BALSAMIC VINAIGRETTE

MIXED GREENS WITH PECANS, DRIED CRANBERRIES AND A HONEY DRESSING

CAESAR SALAD WITH FOCCACIA CROUTONS AND ROMANO CAESAR DRESSING

### CHOICE OF ENTRÉE FOR GROUP

VEGETARIAN OPTIONS AVAILABLE

PECAN ENCRUSTED CHICKEN BREAST DRIZZLED WITH A KENTUCKY BOURBON GLAZE \$24.95

ROSEMARY AND STOUT MARINATED PORK CHOPS WITH A PEARL ONION GUINNESS GLAZE \$25.95

ROULADE OF CHICKEN STUFFED WITH AN ANDOUILLE CORNBREAD STUFFING SERVED WITH SAGE PAN GRAVY \$29.95

GRILLED ATLANTIC SALMON STEAK TOPPED WITH A RIESLING DILL REDUCTION \$29.95

POTATO ENCRUSTED SEA BASS COMPLIMENTED WITH A BASIL AND WATERCRESS PESTO \$35.95

ROASTED PRIME RIB OF BEEF SERVED WITH WHIPPED HORSERADISH AND AU JUS \$35.95

### CHOICE OF ONE DESSERT

PUMPKIN CHEESECAKE

PEPPERMINT GELATO WITH A HAZELNUT WAFER

BLOOD ORANGE MOUSSE

CHEF'S HOLIDAY PASTRY TABLE

22% gratuity and 8.1% sales tax will be added to all food & beverage prices



**RED LION DENVER SOUTHEAST HOLIDAY BUFFET MENU 2011**

IMPORTED & DOMESTIC CHEESE DISPLAY WITH BUTTER CRACKERS

MICRO GREENS WITH ASSORTED DRESSINGS

BUTTERNUT SQUASH SOUP TOPPED WITH CINNAMON CRÈME FRAICHE

CRANBERRY AND SWEET POTATO COLESLAW

ROAST ORANGE AND MAPLE GLAZED TURKEY WITH PAN GRAVY

GRILLED FILET OF SALMON WITH SHRIMP SCAMPI SAUCE

**YOUR CHOICE OF CARVING STATION ~ FOR DINNER SELECTIONS ONLY**

ROSEMARY MARINATED LEG OF LAMB WITH MINT JUS

**OR**

CARVED SIRLOIN OF BEEF SERVED WITH AU JUS AND WHIPPED HORSERADISH

THREE CHEESE AU GRATIN POTATOES

WILD RICE AND CRANBERRY MEDLEY

OVEN ROASTED VEGETABLES

GREEN BEAN CASSEROLE WITH PANCETTA AND FRIED ONIONS

ASSORTED ARTISAN BREADS

CHEF'S HOLIDAY DESSERT DISPLAY

\$39.95 DINNER

\$34.95 LUNCH

22% GRATUITY AND 8.1% SALES TAX WILL BE ADDED TO ALL FOOD & BEVERAGE PRICES



## HOSTED BAR PRICING

### WELL BRANDS \$5.25

BACARDI, JOSE CUERVO GOLD, BEEFEATER,  
SMIRNOFF, JACK DANIELS, SCHNAPPS,  
GRANTS SCOTCH

### CALL BRANDS \$5.50 - \$6.00

CAPTAIN MORGAN, MALIBU, TANQUERAY,  
ABSOLUT, SEAGRAMS 7, BAILEY'S IRISH  
CREAM, KAHLUA, JAEGERMEISTER, DEWARS

### PREMIUM BRANDS \$6.75 - \$7.75

1800 SILVER, BOMBAY SAPPHIRE,  
GREY GOOSE, CROWN ROYAL,  
AMARETTO DI SARONNO, HENNESSY,  
GRAND MARNIER, JW RED,  
CHIVAS REGAL, GLENFIDDICH

### DOMESTICS \$4.25

BUD, BUD LIGHT, COORS, MICHELOB ULTRA,  
MILLER LITE AND CHILL, O'DOULS

### SPECIALTY DOMESTICS \$4.75

SAM ADAMS & LIGHT, RED BULL

### IMPORTS \$5.25

BECKS, CORONA EXTRA & LIGHT,  
SMIRNOFF ICE

### WINE

HOUSE GLASS \$6.25  
HOUSE BOTTLE \$20.00

## OPEN BAR BY THE HOUR



	1 HOUR	2 HOURS	3 HOURS
CALL	\$14.00	\$22.00	\$30.00
PREMIUM	\$15.00	\$28.00	\$38.00

SET UP FEE \$75.00 PER BAR

A \$50.00 PER HOUR BARTENDER FEE PER BAR WILL BE APPLIED IF BAR SALES DO NOT EXCEED \$300.00 PER BAR.

22% SERVICE CHARGE AND 8.1% SALES TAX WILL BE ADDED TO ALL FOOD & BEVERAGE PRICES