

HOTEL

CLIO

Crafted for 2026 Spring & Summer

**A COLLECTION OF
CULINARY EXPERIENCES
THAT BEGIN HERE**



Breakfast



BREAKFAST

Breakfast Buffets include La Colombe freshly brewed coffees, Tea Forte Collection of Teas and fresh juices.

Enhancement items may be selected as an addition to our Breakfast Buffet and will be ordered for the number of guests guaranteed for the event.

Breakfast Buffets are based on 90 minutes of continuous service. If service is requested for more than 90 minutes, a fee of 25% of the menu price will be applicable for each additional 30 minutes of service.

A minimum guarantee of 15 guests is required for our Hot Breakfast Buffets.

Plated breakfasts are available. Please speak with your event manager about options.

We are always happy to create custom menus to best suit your group's needs.

Day of the Week Menu Price | \$59 per person

Non-Day of the Week & Weekend Menu Price | \$66 per person

*CONSUMER ADVISORY: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions

Hotel Clio | 150 Clayton Lane, Denver, CO 80206 | 303.316.2700 | All prices are subject to a 26% Service Charge, 5% Planning Fee and Applicable Taxes

Daily Hot Breakfast Buffets

Daily \$59 per person | Non-Day of the Week & Weekend \$66 per person

*A minimum guarantee of 15 guests is required for our Hot Breakfast Buffets

Included with all Breakfast Buffets

Chilled Orange and Cranberry Fruit Juices

Seasonal Sliced Fresh Fruit and Mixed Berries

Freshly Baked Assorted Pastries

Whipped Butter, Artisan Preserves and Local Honey

Farm Fresh Scrambled Eggs with Fresh Chives

La Colombe Freshly Brewed Coffee, Decaffeinated Coffee and Tea Forte Collection of Teas

Monday | Clio's Sunny Side

Wedge Red Potatoes with
Peppers and Onion

Blueberry Pancakes with Pure
Maple Syrup, Powdered Sugar
and Whipped Butter

Applewood Smoked Bacon

Tuesday | The Rockies

Seasoned Wedge Red Potatoes

Steel-Cut Oatmeal with Brown
Sugar, Cinnamon and Golden
Raisins

Grilled Black Forest Ham

Wednesday | Clayton Lane

Wedge Potatoes with Herb Butter

Brioche French Toast with Fresh
Strawberries, Maple Syrup, Honey
Butter and Strawberry Compote

Turkey Sausage Patties

Thursday | Cherry Creek

Crispy Hash Browns

House-made Biscuits and
Vegetarian Gravy

Chicken and Cranberry Sausage



Friday | Buenos Dias

Chipotle Papas Bravas

Chilaquiles Casserole with Cheddar Cheese,
Fire Roasted Salsa, Tri-colored Tortilla Chips,
Black Beans and Pico de Gallo

Chorizo Patties

A cup of coffee on a saucer with a fire in the background.

CONTINENTAL BREAKFAST | \$41 per person

*Available daily. No minimum guarantee

Chilled Orange and Cranberry Fruit Juices

Seasonal Sliced Fresh Fruit and Mixed Berries

Individual Assorted Yogurts

Vegan Overnight Oats

Almond Milk, Chia Seeds, Fresh Berries, Agave, Cinnamon and Banana Chips

Freshly Baked Assorted Pastries

Whipped Butter, Artisan Preserves and Local Honey

La Colombe Freshly Brewed Coffee, Decaffeinated

Coffee and Tea Forte Collection of Teas

Traditional Accompaniments

BREAKFAST BUFFET ENHANCEMENTS

Enhancement items may be selected as an addition to our Breakfast Buffet and must be ordered for the number of guests guaranteed for the event.

CHEF ATTENDED EGG STATION*

Farm Fresh Eggs Prepared to Order

Served with Crispy Bacon, Diced Ham, Crumbled Sausage, Cheddar, Feta, Pepper Jack, Onion, Bell Peppers, Mushroom, Tomato, Spinach, Jalapeño

\$28 per person

*Chef Attendant required | One Chef Attendant per 30 guests

\$175 per chef attendant for up to 90 minutes and \$60 for each additional 30 minutes of service

WELLNESS CORNER

Vegan Overnight Oats with Almond Milk, Chia Seeds, Fresh Berries, Agave, Cinnamon and Banana Chips

\$78 per dozen

Vegan Coconut Yogurt Parfait with Agave Nectar, Granola, Mixed Berry Compote

\$78 per dozen

Avocado Toast with Fresh Tomato Relish and Extra Virgin Olive Oil on Sourdough

\$168 per dozen

Individual Egg White Frittata with Spinach, Peppers, Mushrooms and Feta

\$86 per dozen

AMERICAN FAVORITES

Applewood Smoked Bacon
\$6 per person

Crispy Bacon with Brown Sugar, Crushed Red Pepper Flakes and Black Pepper

\$7 per person

Belgian Waffles with Strawberries, Maple Syrup

\$11 per person

Buttermilk Pancakes with Butter, Maple Syrup and Blueberries

\$10 per person

Bagels & Lox to include Assorted Bagels, Cream Cheese, Smoked Salmon, Tomatoes, Onions, Cucumber, Hard Boiled Eggs and Capers

\$19 per person

Assorted Pastries to include Muffins, Scones and Croissants

\$84 per dozen

BREAKFAST SANDWICHES

Ham, Scrambled Eggs and Swiss Cheese on a Croissant

\$159 per dozen

Turkey, Scrambled Eggs, Swiss Cheese and Caramelized Onions on a Plain Bagel

\$159 per dozen

BREAKFAST BURRITOS

\$159 per dozen

Select one per dozen:

Scrambled Eggs, Potatoes, Chorizo, Black Beans, Pepper Jack Cheese and Salsa

Scrambled Eggs, Potatoes, Bacon and Cheddar Cheese

Scrambled Eggs, Potatoes, Mushrooms, Mozzarella and Spinach

Vegan Scrambled Tofu, Turmeric, Chives and Tomatoes



Lunch

Lunch

Lunch Buffets include freshly brewed iced tea.

Lunch Buffets are based on 90 minutes of continuous service. If service is requested for more than 90 minutes, a fee of 25% of the menu price will be applicable for each additional 30 minutes of service.

A minimum guarantee of 15 guests is required for our Lunch Buffets.

Plated lunches are available upon request. Please speak with your event manager about options.

Day of the Week Menu Price | \$70 per person

Non-Day of the Week & Weekend Menu Price | \$79 per person

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LUNCH BUFFET

Day of the Week Menu Price | \$70 per person

Non-Day of the Week & Weekend Menu Price | \$79 per person



MONDAY | CLIO COOKOUT

Spicy Corn Muffins

SOUP

Baked Potato Soup

Bacon, Scallions and Cheddar Cheese

SALADS

Mixed Green Salad

*Heirloom Tomatoes, Carrots, Red Onion
and Herb Vinaigrette*

Heirloom Tomato & Cucumber Salad

Extra Virgin Olive Oil

APPETIZERS AND COLD PLATES

Roasted Vegetable Skewers

Avocado Crema

Fried Zucchini

Lemon Aioli

MONDAY | CLIO COOKOUT CONT.

ENTRÉES AND ACCOMPANIMENTS

Slow Roasted Baby Back Ribs

Colorado Peach Barbeque Sauce

Potlatch Salmon

Corn Relish

Grilled Steak

Chimichurri Sauce

Grilled Corn on the Cob

Butter and Chives

Vegetarian Ranch Style Baked Beans

DESSERTS

Berry Cobbler

Carrot Cake

Cream Cheese Frosting

TUESDAY | SABOR LATINO

Corn Tortilla Chips

Roasted Tomato Salsa and Pico de Gallo

SOPA

Pozole Rojo

*Slow Braised Pork Shoulder, Hominy,
Ancho & Guajillo Chilies, Cilantro and Fresh
Lime Juice*

ENSALADA

Taco Salad

*Mixed Greens, Tomatoes, Onions, Corn,
Black Beans, Crispy Tortilla Strips and
Roasted Poblano Dressing*

ANTOJITOS

Cheese Arepa

Cilantro Green Sauce

Traditional Guacamole

*Vine Ripened Tomatoes, Red Onion, Cilantro
and Freshly Squeezed Lime Juice*

TUESDAY | SABOR LATINO CONT.

URBAN STYLE TACO BAR

Corn and Flour Tortillas

Carne Asada, Chipotle
Chicken, Achiote Shrimp,
Zucchini Fajitas

Traditional Toppings to include
Cilantro & Onion, Sour Cream,
Cheddar Cheese, Pickled Onions,
Shredded Lettuce, Jalapeños
and Lime Wedges

Cilantro Lime Rice and Vegetarian
Black Beans

Salsa Verde and Habanero Sauce

POSTRES

Chocolate Stuffed Churros

Tres Leches Cake

Candied Lemon and Fresh Mint

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LUNCH BUFFET

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WEDNESDAY | MEDITERRANEAN

Grilled Pita

SOUP

Fasolada Soup

White Beans, Carrots, Celery, Smoked Paprika and Pita Croutons

SALADS

Fattoush Salad

Heirloom Tomatoes, Cucumbers, Onions, Radishes, Pita Croutons and Oregano Vinaigrette

Couscous Salad

Spinach, Crispy Garbanzo, Artichokes, Tomatoes and Honey Citrus Vinaigrette

APPETIZERS AND COLD PLATES

Roasted Garlic Hummus

Olive Tapenade

Spanakopita

Spinach and Feta Cheese

WEDNESDAY | MEDITERRANEAN CONT.

ENTRÉES AND ACCOMPANIMENTS

Seared Harissa Salmon

Grilled Lemon

Mediterranean Lemon

Chicken

Lamb Shoulder

Tzatziki Sauce

Turmeric Basmati Rice

Roasted Curry Cauliflower

DESSERTS

Flourless Chocolate Cake

Candied Orange

House-made Baklava

Puff Pastry, Nuts and Hotel Clio Honey

THURSDAY | OSTERIA MIA

Warm Focaccia Bread

Whipped Butter

SOUP

Creamy Tomato Bisque

SALADS

Panzanella Salad

Heirloom Cherry Tomatoes, Fresh Basil Leaves, Bread, Red Onion, Black Olives, Cucumber and Basil Vinaigrette

Wild Arugula Salad

Cherry Tomatoes, Shaved Parmesan, Toasted Almonds and Balsamic Vinaigrette

APPETIZERS AND COLD PLATES

Melanzane Eggplant Bites

Goat Cheese and Pomodoro Sauce

Classic Bruschetta

Tomato, Garlic, Olive Oil and Fresh Basil

THURSDAY | OSTERIA MIA CONT.

ENTRÉES AND ACCOMPANIMENTS

Garlic-Butter Shrimp Scampi

Linguini

Chicken Saltimbocca

Prosciutto and Sage

Grilled Skirt Tagliata

Balsamic Marinated Grilled Skirt Steak and Cherry Tomatoes

Rosemary Yukon Gold Potatoes

Grilled Vegetable Platter

DESSERTS

Tiramisu

Dark Chocolate Sauce and Chocolate Coffee Beans

Cannoli

Sweet Ricotta, Dark Chocolate and Pistachios



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LUNCH BUFFET

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FRIDAY | DENVER PICNIC

SOUP

Vegan Minestrone Soup

Fresh Garden Vegetables, Hearty Tomato Broth, Vegan Pasta and Fresh Herbs

SALADS

Pasta Salad

Cherry Tomatoes, Bell Peppers, Red Onion, Black Olives and Oregano Vinaigrette

Mixed Green Salad

Heirloom Cherry Tomatoes, Red Onions, Carrots and Red Wine Vinaigrette

APPETIZERS AND COLD PLATES

Pickled Relish Platter

Pickles, Olives, Banana Peppers, Gherkins, Peppadew

Organic Vegetable Platter

Roasted Garlic Dip

FRIDAY | DENVER PICNIC CONT.

SANDWICHES

Smoked Turkey with Crispy Bacon, Avocado, Lettuce, Tomato and Garlic Aioli on Wheat Bread

Traditional Reuben with Corned Beef, Swiss Cheese, Sauerkraut and Thousand Island Dressing on Rye Bread

Tofu Banh Mi Sandwich with Teriyaki Marinated Tofu, Pickled Vegetables, Cucumber and Cilantro on a Toasted Baguette

Served with Boulder Canyon Potato Chips

DESSERTS

Assorted Freshly Baked Cookies

S'mores Bar

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Boxed Lunches

\$62 Per Person

**only available if leaving the property*

You may select up to three sandwich options.
Please provide exact number to order per sandwich.

Clio's Club

Ham, Pepper Bacon, Cheddar,
Spinach, Tomato, Red Onion and Dijon
Mustard on White Bread

Colorado

Turkey, Pepper Jack Cheese, Lettuce,
Tomato, Onion, Guacamole and Chipotle
Mayonnaise on Wheat Bread

Italian Market

Capicola, Genoa Salami, Ham, Pepperoni,
Provolone, Lettuce, Tomato, Onion and
Giardiniera on Ciabatta Bread

Grilled Vegetable Wrap (Vegan)

Grilled Balsamic Marinated
Vegetables, Spinach and Tofu
Cheese Spread in a Spinach Wrap

Grilled Chicken Caesar Wrap

Romaine Lettuce, Tomato, Sliced
Avocado and Garlic Mayonnaise in a
Flour Tortilla

*Presented in an Insulated Hotel Clio Lunch Bag and served with
Boulder Canyon Potato Chips, Apple, Pasta Salad, Chocolate Chip Cookie, Bottled Water
and Chocolate Mint*





Breaks

Breaks

Most food, from fruit to fish, has a season when it is abundant and at its best. Whenever possible, we will only use the best products purchased from local growers and artisanal producers. Individual menu items may be subject to adjustments based on seasonal availability.

Themed Breaks are based on 30 minutes of continuous service. If service is requested for more than 30 minutes, a fee of 25% of the menu price will be applicable for each additional 30 minutes of service.

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Themed Breaks

Farm to Table Crudité

\$24 Per Person

Organic Vegetable Sticks

Chunky Baba Ganoush

*Roasted Garlic Hummus
with Olive Tapenade*

Grilled Pita Bread

Smoothies

\$20 Per Person

Strawberry Banana

Mango Lime

Berry Ginger

Greens

The Kernel

\$22 Per Person

Assorted Gourmet Popcorns:

*Buffalo, Dill Pickle, Cinnamon Churro
and Movie Night Butter*

Vitality

\$28 Per Person

*Pure Green Cold Pressed Juice
Shooters*

House-made Protein Bars

Colorado Bison and Beef Jerky

Power Up Trail Mix

Seasonal Whole Fruit

Second Wind

\$24 Per Person

Seasonal Whole Fruit

BOBO's Cereal Bars & Bites

*Pure Green Cold Pressed Juice
Shooters*

Raspberry Chia Pudding

Colorado Butcher Board

Small (Serves 25) \$925 | Medium (Serves 50) \$1,850 | Large (Serves 75) \$2,775

*Artisan Colorado Farm Cheeses and Charcuterie
Served with Dried Fruits, Rosemary Roasted Mixed Nuts, House-made
Pickled Vegetables, Whole Grain Mustard, Assorted Crackers and Grilled
Breads*

Very Vegan

\$26 Per Person

*Coconut Yogurt Parfait with
House-made Granola and Agave Nectar*

Baba Ganoush with Zucchini Chips

*Freshly Baked Gluten Free Lemon Blueberry
Vegan Cookies*

Pure Green Cold Pressed Juice Shooters

Citrus

\$26 Per Person

BOBO's Lemon Poppy Seed Bars

Lemon Bars with Fresh Berries

Spiced Orange Scones

Fruit Skewers

Backpack

\$25 Per Person

Almonds, Walnuts, Cashews

*White Chocolate Chips, Milk
Chocolate Chips, M&Ms,
Gummy Bears, Granola*

*Dried Cranberries, Raisins, Banana
Chips, Dried Apricots*

Go Broncos!

\$30 Per Person

*Pretzel Bites
Cheddar Cheese Sauce*

*Pigs in a Blanket
Honey Mustard Dipping Sauce*

*Buffalo Chicken Dip
Corn Chips*

*Organic Vegetable Sticks
Buttermilk Ranch*

Break Enhancements



THE BAKERY

Assorted Mini Donuts
\$77 per dozen

Assorted Muffins*
\$84 per dozen

Chocolate Brownies
\$77 per dozen

Freshly Baked Cookies
\$77 per dozen

Select one per dozen

Chocolate Chip

Oatmeal Raisin

Peanut Butter

Raspberry Almond

White Chocolate Macadamia Nut

Gluten Free Lemon Blueberry
Vegan Cookies
\$82 per dozen

**Vegan and Gluten Free options
available upon request*

SALTY & SWEET

BOBO's Oat Bars
\$9 each

Cliff Bars, Kind Bars
\$7 each

Assorted Candy Bars
\$6 each

Boulder Canyon Potato Chips &
Rold Gold Pretzels
\$5 each

Colorado Elk & Beef Jerky
\$10 each

Colorado Nut Company Trail Mix
Bags
\$72 per dozen

WELLNESS

Seasonal Sliced Fresh Fruit and
Mixed Berries
\$12 per person

Seasonal Whole Fresh Fruit
\$48 per dozen

Seasonal Fruit Skewers
\$52 per dozen

Raspberry Chia Pudding
\$78 per dozen

Assorted Individual Yogurt Flavors
\$6 each

Beverage Service



Infused Waters

\$64 per gallon

Select up to three flavors:

Lemon Cucumber

Cucumber Mint

Raspberry Rosemary

Strawberry Thyme

Blueberry Basil

Pepsi Products

\$7 each

Coke Products

\$8 each

La Colombe Bottled Cold Brew

\$9 each

Bubly Flavored Water

\$7 each

Rocky Mountain Still Bottled Water

\$8 each

Pellegrino Sparkling Water

\$8 each

Organic Coconut Water

\$11 each

La Colombe Freshly Brewed Coffee,
Decaffeinated Coffee and Tea Forté
\$122 per gallon

Hot Chocolate

*Mini Marshmallows, Dark Chocolate Shavings,
Sprinkles and Peppermint Candy*
\$122 per gallon

House Brewed Iced Tea

\$76 per gallon

House-made Lemonade

\$76 per gallon

Seasonal Fruit Juice

\$76 per gallon

Water Station Set-Up Fee

Lemon and Lime Wedges
\$3 per person



Reception

Reception

Our selection of hand-made Canapé and Hors d'oeuvre are created to be passed butler style. Each item is priced per dozen and based on a minimum order of 2 dozen per selection.

Reception Stations are based on 90 minutes of continuous service. If service is requested for more than 90 minutes, a fee of 25% of the menu price will be applicable for each additional 30 minutes of service. Action and Carving Stations require one Chef Attendant per 50 guests. A Chef Attendant fee of \$175 is applicable for up to 90 minutes of continuous service and \$60 for each additional 30 minutes.

A minimum guarantee of 20 guests is required for our Reception Stations.

We are always happy to create custom menus to best suit your group's needs.

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Canapé and Hors d'Oeuvre

* A minimum order of 2 dozen per selection required

Cold Canapé

Mushroom Pâté Crostini with Crispy Shallots and Chives
\$98 per dozen

Garlic Hummus and Olive Tapenade Stuffed Mini Pepper
\$98 per dozen

Endive Bite with Apple, Candied Walnuts, Roquefort Cheese, Jambon de Bayonne Crisp and Dijon Mustard Dressing
\$98 per dozen

Smoked Salmon Mousse with Tarragon Aioli and Lemon Zest on a Crostini
\$122 per dozen

Shrimp Gazpacho Shooter
\$122 per dozen

Poke Tuna with Soy Sauce, Scallions, Sesame Seeds and Micro Arugula in a Cucumber Cup
\$122 per dozen

Grilled Asparagus with Goat Cheese and Sundried Tomato Spread on a Crostini
\$98 per dozen

Sundried Tomato & Goat Cheese Tart with Pistachios and White Wine Balsamic Honey Vinaigrette
\$98 per dozen

Artichoke Spinach Dip Tartlet
\$98 per dozen

Mini Avocado Toast with Tomato Relish
\$110 per dozen

Hot Hors d'Oeuvre

Chicken Skewer with Mirasol Chili and Cilantro Jalapeño Dressing
\$98 per dozen

Risotto Arancini with Arborio, Porcini Mushrooms, Baby Portobello Mushrooms and Thyme Basil Aioli
\$98 per dozen

Mini Beef Wellington with Truffle Aioli
\$122 per dozen

Coconut Shrimp with Sweet and Sour Sauce
\$122 per dozen

Applewood Smoked Bacon Wrapped Date with Roquefort Cheese, Walnuts and a Bourbon Syrup
\$110 per dozen

Crab Cake with Lemon Zest, Sweet Peppers, Tarragon and Lemon Aioli
\$122 per dozen

Slow Braised Beef and Manchego Cheese Empanada with Chimichurri Sauce
\$110 per dozen

Colorado Lamb Lollipop with Port Wine Reduction and Pistachio Crumble
\$122 per dozen

Teriyaki Chicken Meatballs with Sesame Seeds
\$98 per dozen

Green Chile Chicken Empanada with Avocado Cream
\$110 per dozen

Green Chile Arepa with Pickled Shallots and Cilantro Lime Dressing
\$98 per dozen

Bacon Wrapped Shrimp
\$122 per dozen

Fried Goat Cheese Bite with Fig Glaze
\$98 per dozen

Roasted Root Vegetable Skewer with Vegan Red Pepper Cashew Sauce
\$98 per dozen



Reception Display

Colorado Butcher Board

Small (Serves 25) \$925 | Medium (Serves 50) \$1,850 | Large (Serves 75) \$2,775

Artisan Colorado Farm Cheeses and Charcuterie

Served with Dried Fruits, Rosemary Roasted Mixed Nuts, House-made Pickled Vegetables, Whole Grain Mustard, Assorted Crackers and Grilled Breads

Seafood Display

\$62 per person

Poached Shrimp

Fresh Shucked Oysters

Crab Legs

Ahi Poke Salad

Crab Salad

Served with Cocktail Sauce, Horseradish, Assorted Mignonettes, Hot Sauce and Lemon Wedges

(Price includes 2 pieces per item, per person)

Colorado Artisanal Cheese Board

Small (Serves 25) \$800 | Medium (Serves 50) \$1,600 | Large (Serves 75) \$2,400

Artisan Colorado Farm Cheeses

Served with Green Goddess Sauce, Heirloom Tomato Jam, Rosemary Roasted Mixed Nuts, Dried Fruits, Honeycomb, Assorted Crackers and Grilled Breads

Crudité Board

\$28 per person

Roasted Garlic Hummus with Olive Tapenade

Chunky Baba Ganoush with
Roasted Garlic and Kalamata Tapenade

Roasted Garlic Dip with Fine Herb Oil

Grilled Pita Bread and Vegetable Crudité



Carving Stations*

Served with Freshly Baked Dinner Rolls and Whipped Butter

**Chef attendant required | One Chef Attendant per 50 guests*

\$175 per chef attendant for up to 90 minutes and \$60 each additional 30 minutes

Prime Rib

Horseradish Cream and Au Jus

\$925 per order
Serves 25 people

Grilled Tenderloin

Chimichurri Sauce

\$915 per order
Serves 25 people

Scottish Salmon

Lemon Herb Butter

\$695 per order
Serves 20 people

Honey Baked Ham

Pineapple and Hotel Clio Honey Glaze

\$625 per order
Serves 25 people

Turkey Breast

Maple Cranberry Glaze

\$595 per order
Serves 25 people



Reception Stations

\$42 per person | Three Stations \$98 per person

Build Your Own Salad Bar

Romaine, Spring Mix and Arugula

Cherry Tomatoes, Carrots, Cucumbers, Bell Peppers, Mixed Olives, Pepitas, Walnuts, Toasted Almonds, Croutons, Grilled Chicken and Hard-Boiled Eggs

Parmesan, Goat, Gorgonzola, Mozzarella and Cheddar Cheeses

Caesar, Ranch, White Balsamic, Poblano, Sesame Ginger Dressings, Extra Virgin Olive Oil and Balsamic

***Protein Enhancements*

Grilled Steak
Additional \$4 per person

Grilled Shrimp
Additional \$5 per person

Slider Station

Select Three:

Beef Slider with Gorgonzola Cheese, Lettuce, Tomato and Black Pepper Bacon

Spicy Crispy Chicken, Lettuce, Tomato, Pickles and Chipotle Mayonnaise

Cubano with Slow Roasted Pork, Sliced Ham, Swiss Cheese, Honey Mustard and Pickles

Roasted Turkey Slider with Bacon, Lettuce, Tomato and Avocado Mayonnaise

Mushroom Slider with Caramelized Balsamic Onion, Creamy Brie Cheese and Garlic Aioli

Street Taco Station

Flour & Corn Tortillas

Carne Asada, Chipotle Chicken, Achiote Shrimp**

Fire Roasted Salsa, Pico de Gallo, Guacamole, Pickled Onions, Crema, Cheddar Cheese and Lime Wedges

***Protein Enhancements*

Mahi Mahi
Additional \$4 per person

Lobster
Additional \$8 per person

Mediterranean Station

Grilled Pita

Chicken Curry, Falafel

Quinoa, Couscous

Tzatziki, Baba Ganoush, Roasted Red Pepper Hummus, Feta Cheese, Mixed Olives, Cucumbers, Tomatoes and Greek Vinaigrette



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Reception Stations

\$42 per person | Three Stations \$98 per person

Pasta Station

Select Three:

Penne with Summer Squash,
Bell Peppers, Tomatoes and
Parmesan Cheese

Campanella Limone Seafood
Pasta with Lobster, Shrimp, Lemon
Cream Sauce, Parmesan Frico
and Chives

Risotto with Manchego Cheese,
Corn and Basil

Cheese Tortellini with Roasted
Chicken and Basil Pesto

Three Cheese Mac n' Cheese with
Romano, Roquefort, Mozzarella,
White Wine and Garlic Confit

Gluten Free and Vegan Pasta
Additional \$3 per person

Summer Festival

Soft Pretzel Bites
Beer Cheese Sauce

Beef Slider
*Bacon, Lettuce, Tomato and
Lemon Aioli*

Local Beer Bratwurst

Honey Mustard Pork Skewer

Buffalo Chicken Wings

Balsamic Marinated Vegetable
Skewer

Bacon Cheddar Tater Tots

Whole Grain Mustard, Chipotle
BBQ Sauce and Ranch

From the Garden

Roasted Tri-Colored Carrots with
Fresh Herbs, Mint Yogurt and
Almond Gremolata

Grilled Corn with Lime Crema

Roasted Summer Squash with
Salsa Criolla

Cauliflower Curry with Caper and
Pine Nut Salsa

Potato Bar

Yukon Gold Mashers, Potato Wedges
and Au Gratin Potatoes

Boursin Cheese Sauce, Gravy,
Bacon, Caramelized Onions, Green
Onions, Sour Cream, Pickled
Jalapeños and Cheddar Cheese



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Dessert Stations

Sweet Endings

Select 2 \$26 per person | Select 3 \$34 per person

Chocolate Truffles

French Macarons

Cheesecake Bites

Assorted Cake Pops

Chocolate Hazelnut Bites with Honey and
Toasted Almonds

Raspberry & Passion Fruit Cake Bites

Carrot Cake with Cream Cheese Frosting

Gluten Free Mini Flourless Chocolate Cake
with Raspberry and Mint

Gluten Free Mango & Passion Fruit Coconut
Cake

Ice Cream Station

\$28 per person

Sweet Action® Vanilla Bean, Chocolate and
Seasonal Flavor Sorbet

Marshmallows, Chocolate Sauce, Caramel Sauce,
M&Ms, Chocolate Chips, Sprinkles, Gummy Bears,
Walnuts and Maraschino Cherries

Let Them Eat Cake

\$26 per person

Assortment of Miniature Cakes to include Praline
Cream Puff, Red Berry Opera, Moelleux
Chocolate, Mango Opera, Pistachio Lemon and
Gluten Free Opera Cake

A la Carte

Freshly Baked Cookies
\$77 per dozen

Select one per dozen

Chocolate Chip

Oatmeal Raisin

Peanut Butter

Raspberry Almond

White Chocolate Macadamia Nut

Gluten Free Lemon Blueberry Vegan Cookies
\$82 per dozen

Chocolate Brownies

\$77 per dozen

Churros

Dulce de Leche and Chocolate Dipping Sauce
\$108 per dozen

Chocolate Stuffed Churros
\$108 per dozen





Plated Dinner

Plated Dinner

Each Plated Dinner is based on a pre-selected salad, entrée and dessert to create a three-course menu.

Pre-Selected Choice of Entrée is available upon request-a place card with the guest's name and entrée selection noted is required with a maximum of (2) single entrée selections-the charge of the higher of the (2) entrée prices will be charged. Counts for each entrée are required 5 business days prior to the event.

Choice of Entrée Tableside is available upon request for (2) single entrée selections-the higher of the (2) entrée prices will be charged, plus an additional charge of \$30 per guest. An additional appetizer course is required.

Dinner is served with a selection of artisanal bread and butter, as well as, La Colombe freshly brewed coffees and Tea Forté Collection of Teas.

We are always happy to create custom menus to best suit your group's needs.

*CONSUMER ADVISORY: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions

Hotel Clio | 150 Clayton Lane, Denver, CO 80206 | 303.316.2700 | All prices are subject to a 26% Service Charge, 5% Planning Fee and Applicable Taxes



Plated Dinner

Salads

Organic Greens Salad with Artichokes, Heirloom Cherry Tomatoes, Capers, Carrots and Lemon Vinaigrette

Baby Spinach Salad with Crispy Pancetta, Roquefort Cheese, Dried Cherries, Pickled Shallots and Sherry Vinaigrette

Caesar Salad with Romaine Lettuce, Grana Padano, Garlic Croutons, Crispy Capers and Creamy Caesar Dressing

Caprese Salad with Heirloom Tomatoes, Mozzarella Cheese, Basil, Extra Virgin Olive Oil, Balsamic Vinegar and Grilled Crostini

Arugula Salad with Blueberries, Manchego Cheese, Toasted Almonds and Ginger Lemon Vinaigrette

Cold Starters Enhancements

Classic Gazpacho with Tomato, Cucumber, Bell Peppers, Cilantro and Parsley
Additional \$18 per person

Duck Pâté with Grilled Crostini, Pickled Cornichons and Cranberry Marmalade
Additional \$20 per person

Hot Starters Enhancements

Parmesan Risotto Arancini with Pomodoro Sauce, Basil Oil and Balsamic
Additional \$18 per person

French Onion Soup with Swiss Cheese and Garlic Crostini
Additional \$18 per person



Plated Dinner

Poultry

\$88 per person

Herb Roasted Chicken served with Lemon Marble Potatoes, Bell Peppers, Asparagus, and Saffron Cream Sauce

Airline Chicken served with Parmesan Risotto, Grilled Broccolini, Marsala Wine Sauce and Goat Cheese Crumble

*Duck Confit served with Mixed Olives, Citrus Couscous, Spinach and Cucumber & Tomato Relish
**Additional \$10 per person*

Fish & Seafood

\$95 per person

Teriyaki Glazed Salmon served with Sticky Rice, Bok Choy, Ginger & Carrot Salad and Toasted Sesame Seeds

Pan Seared Colorado Striped Bass served with Mashed Potatoes, Charred Tomatoes and Lemon Butter Sauce

*Roasted Halibut served with Cauliflower Purée, Grilled Corn Relish, Roasted Asparagus and Saffron Cream Sauce
**Additional \$10 per person*

Beef & Lamb

\$108 per person

Beef Tenderloin served with Roasted Marbled Potatoes, Grilled Asparagus and Madeira Sauce

*Rack of Lamb served with Tomato Polenta, Mint Pesto, Goat Cheese Crumble and Port Wine Demi
**Additional \$10 per person*

Slow Braised Short Rib served with Mashed Potatoes, Heirloom Carrots, Crispy Onions and Rosemary Demi

Vegetarian

\$80 per person

Lemon Parmesan Risotto with Asparagus

Cauliflower "Steak" served with Warm Pepper Salad, Cilantro Salsa and Toasted Pine Nuts

Vegan Lasagna with Zucchini, Vegetables, Tofu Spread and Tomato Sauce

Duet Entrées

Beef Tenderloin and Seared Scallops served with Garlic Mashed Potatoes, Grilled Asparagus and Roasted Red Pepper Nage
\$126 per person

Herb Roasted Chicken and Grilled Paprika Salmon served with Cucumber, Olives & Feta Quinoa, Crispy Sprouts and Blood Orange Sauce
\$101 per person

Lamb Sirloin and Colorado Striped Bass served with Mushroom Mascarpone Polenta, Tri-Colored Carrots and Port Cherry Demi
\$126 per person

Dessert

Chocolate Toffee Kalua Cake with Amarena Cherries

Tiramisu with Candied Orange, Spicy Chocolate Sauce and Whipped Cream

Cheesecake with Berry Compote and Fresh Mint

Italian Cream Cake with Fresh Strawberry Sauce and Mint

Flourless Chocolate Cake with Fresh Berry Compote

Chocolate Cake with Vegan Chocolate Mousse and Candied Orange





Dinner Buffet

Dinner Buffet

Dinner Buffets include a selection of artisanal bread and butter, as well as, La Colombe freshly brewed coffees and Tea Forté Collection of Teas.

Dinner Buffets are based on 90 minutes of continuous service. If service is requested for more than 90 minutes, a fee of 25% of the menu price will be applicable for each additional 30 minutes of service.

A minimum guarantee of 20 guests is required for our Dinner Buffets.

We are always happy to create custom menus to best suit your group's needs.



*CONSUMER ADVISORY: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions

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Dinner Buffet

Taste of Tuscany Dinner Buffet \$122 per person

*Focaccia Bread
Whipped Butter*

SALADS

*Baby Kale Salad
Cranberries, Walnuts, Roasted Butternut
Squash and Citrus Vinaigrette*

*Panzanella Salad
Heirloom Cherry Tomatoes, Fresh Basil
Leaves, Bread, Red Onion, Black Olives,
Cucumber and Basil Vinaigrette*

*Mixed Green Salad
Heirloom Cherry Tomatoes, Red Onion,
Carrots and Red Wine Vinaigrette*

APPETIZERS AND COLD PLATES

*Crostini Toscani
Chicken Liver Pâté, Garlic Crostini, Fresh Thyme
and Extra Virgin Olive Oil*

*Crispy Melanzane Eggplant Bites
Goat Cheese and Pomodoro Sauce*

*Mushroom Tartlets
Truffle Aioli*

ENTRÉES AND ACCOMPANIMENTS

*Chicken Piccata
Lemon Caper Sauce*

*Creamy Tuscan Shrimp
Cherry Tomatoes, Spinach, Garlic,
Parmesan, Fresh Basil and Extra
Virgin Olive Oil*

*Peposa Dell'Impruneta
Slow Braised Tuscan Black Pepper
Short Rib*

Parmesan Risotto

Grilled Citrus Broccolini

*Roasted Carrots with Salsa
Criolla*

DESSERTS

*Tiramisu
Dark Chocolate Sauce and Chocolate
Coffee Beans*

*Cannoli
Sweet Ricotta and Chocolate Chip Filling*

*Flourless Chocolate Cake
Raspberry and Mint*



****A minimum guarantee of 20 guests is required for our Dinner Buffets.**

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Dinner Buffet

Taste of Paris Dinner Buffet \$139 per person

*Freshly Baked Dinner Rolls
Whipped Butter*

SALADS

*Niçoise Salad
Spinach, Hard-Boiled Eggs, Green Beans,
Potatoes, Seared Tuna and Dijon Mustard
Vinaigrette*

*Mixed Greens Salad
Heirloom Cherry Tomatoes, Red Onion, Carrots
and Red Wine Vinaigrette*

*Salade Landaise
Frisée, Heirloom Cherry Tomatoes, Walnuts
and Sherry Vinaigrette*

APPETIZERS AND COLD PLATES

*Pâté Board
Country Style Pâté, Roquefort Cheese, Brie
Cheese, Cornichons and French Baguette*

*Salmon Tartare
Shallots, Cured Egg Yolk, Tarragon Aioli and
Smoked Salt*

*Fresh Oysters
Classic Mignonette and Dill*

ENTRÉES AND ACCOMPANIMENTS

*Saumon Provençale
Scottish Salmon, Charred Heirloom
Tomatoes and Fine Herbs*

*Chateaubriand
Filet Mignon and Bone Marrow Bordelaise*

*Cuisse de Poulet Confit
Duck Confit, Rosemary and Cherry Reduction*

*Duchess Potatoes
Cream, Eggs and Chives*

Ratatouille

*Vegetarian Cassoulet
White Beans, Carrots, Mushrooms, Tomato, Sage, Parsley and
Thyme*

DESSERTS

Macarons

*Napoleon Mille-feuille
Puff Pastry and Vanilla Pastry Cream*

*Tarte Tartin
Apple Tart, Raspberry and Caramel Sauce*

****A minimum guarantee of 20 guests is required for our Dinner Buffets**

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Dinner Buffet

Clio Experience Dinner Buffet \$162 per person

Inspired by Denver and its surrounding areas, this dinner buffet features dishes utilizing local ingredients.

*City Bakery Focaccia Bread
Whipped Butter*

SOUP

*Colorado Green Chili
Local Farm Raised Pork Shoulder, Pueblo Green
Chilies, Local Potatoes and Secret Spices*

SALADS

*Roasted Beet Salad
Arugula, Candied Walnuts, Boulder
Chevre Cheese and Citrus Hotel Clio
Honey Vinaigrette*

*Colorado Squash & Kale Salad
Pickled Red Onions, Pepitas, Goat Cheese and
Raspberry Vinaigrette*

*Denver Farmer's Market Salad
Spinach, Tri-Colored Quinoa, Watermelon Radish,
Dried Apricots and Balsamic Vinaigrette*

APPETIZERS AND COLD PLATES

*Elevation Antipasto
Artisan Cured Meats, Mixed Olives, Artichoke
Hearts, Heirloom Tomatoes and Aged Balsamic*

Colorado Tomato Gazpacho Shooter

*Smoked Aspen River Trout Dip
Cilantro, Jalapeno, Tomatoes, Lemon Juice and
Garlic Crostini*

ENTRÉES AND ACCOMPANIMENTS

*Roasted Chicken Breast
Hunter's Sauce and Local Mushroom Cream
Sauce*

*Colorado Striped Bass
Fresh Herbs, Mixed Peppers, Fennel and
Extra Virgin Olive Oil*

*Colorado Lamb Chop
Mint Pesto Crust and Goat Cheese Crumble*



ENTRÉES AND ACCOMPANIMENTS CONT.

Balsamic Marinated Zucchini and Summer Squash

*Creamy Colorado Potato Mashers
Stem Ciders Pear Gravy*

*Colorado Anasazi Beans
Wild Arugula, Citrus Butter and Roasted Red Peppers*

DESSERTS

*Peach Cobbler
Vanilla Bean Biscuit and Crème Fraiche*

*Chocolate Hazelnut Bars
Chocolate Sauce and White Chocolate Shavings*

Cherry Mascarpone Tart

****A minimum guarantee of 20 guests is required for our Dinner Buffets**

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Beverage

Beverage

Host bar prices are offered per drink or per person on an hourly basis and include appropriate mixers and garnish. The hourly bar package will be ordered for the number of guests guaranteed for the event.

Any beverage station or bar serving alcohol requires a Bartender. A Bartender Fee of \$200 per Bartender for up to 3 hours will be applicable (one Bartender per 75 guests). If the Bar extends beyond 3 hours, there will be a charge of \$50 per Bartender for each additional half-hour.



Bar Packages

Gold Bar Package

First Hour | \$29

Each Additional Hour | \$18

Gold Wine Package

Tito's Vodka, Beefeater Gin, Bacardi Superior Rum, Jack Daniel's, Dewar's White Label, El Jimador Tequila

Domestic, Imported, Premium Beers

Soft Drinks, Bottled Waters, Fruit Juices

Platinum Bar Package

First Hour | \$33

Each Additional Hour | \$22

Platinum Wine Package

Grey Goose Vodka, Bombay Sapphire Gin, Appleton Rum, Maker's Mark, Glenlivet Scotch Whisky, Templeton Rye, Patron Silver Tequila

Domestic, Imported, Premium Beers

Soft Drinks, Bottled Waters, Fruit Juices

Gold Package Wines

\$56 per bottle

La Marca Prosecco, Prosecco, Italy

Nobilo Sauvignon Blanc, New Zealand

William Hill Estate Winery Chardonnay, California

Hahn SLH Pinot Noir, Santa Lucia Highlands, California

Louis M. Martini Sonoma Cabernet Sauvignon, California

Platinum Package Wines

J Vineyards Cuvee, California

\$72 per bottle

Edna Valley Sauvignon Blanc, California

\$65 per bottle

Talbott Kali Hart Chardonnay, California

\$76 per bottle

Talbott Kali Hart Pinot Noir, California

\$65 per bottle

Smith & Hook Cabernet Sauvignon, California

\$68 per bottle



On Consumption Bars

Gold Bar

Deluxe Wine Package

Host / by the bottle Cash / by the glass

Tito's Vodka, Beefeater Gin, Bacardi Superior Rum, Jack Daniel's, Dewar's White Label, El Jimador Tequila

Host / \$14 Cash / \$16

Domestic Beers: Coors Original Banquet, Coors Light

Host / \$8 Cash / \$10

Imported & Premium Beers: Heineken, Modelo Negra Mexican Lager, Blue Moon, Voodoo Ranger IPA, High Noon Hard Seltzers, Athletic Brewing Lite Non-Alcoholic Beer

Host / \$9 Cash / \$11

Platinum Bar

Platinum Wine Package

Host / by the bottle Cash / by the glass

Grey Goose Vodka, Bombay Sapphire Gin, Appleton Rum, Maker's Mark, Glenlivet Scotch Whisky, Templeton Rye, Patron Silver Tequila

Host / \$17 Cash / \$19

Domestic Beers: Coors Original Banquet, Coors Light

Host / \$8 Cash / \$10

Imported & Premium Beers: Heineken, Modelo Negra Mexican Lager, Blue Moon, Voodoo Ranger IPA, High Noon Hard Seltzers, Athletic Brewing Lite Non-Alcoholic Beer

Host / \$9 Cash / \$11



Wine List

Sparkling Wines and Champagne

J Vineyards Sparkling Rosé , Russian River Valley, CA
\$95 per bottle

Veuve Clicquot, "Yellow Label Brut", Reims, France NV
\$120 per bottle

Sauvignon Blanc

Rombauer Sauvignon Blanc, CA
\$65 per bottle

Whitehaven Sauvignon Blanc, New Zealand
\$70 per bottle

Orin Swift Blank Stare Sauvignon Blanc, Russian River Valley
\$105 per bottle

Pinot Grigio/ Pinot Gris

J Vineyards Estate Grown Pinot Gris, Russian River Valley
\$80 per bottle

Jermann Pinot Grigio Ramat, Friuli Venezia Giulia, Italy
\$105 per bottle

Chardonnay

Orin Swift Mannequin Chardonnay, Russian River Valley
\$120 per bottle

Rose

Fleur de Mer, Côtes de Provence
\$65 per bottle

Pinot Noir

Mac Murray Ranch Pinot Noir, Russian River Valley
\$76 per bottle

J Vineyards Pinot Noir, Russian River Valley
\$135 per bottle

Cabernet Sauvignon

Clos du Bois Sonoma Reserve Cabernet Sauvignon, CA
\$65 per bottle

William Hill Estate Napa Valley Cabernet Sauvignon, CA
\$129 per bottle

Notable Reds

Orin Swift You Had Me At Hell No Merlot, CA
\$85 per bottle

Orin Swift 8 Years, In the Desert Red Blend, CA
\$105 per bottle



Information

FOOD AND BEVERAGE

Hotel Clio is the only licensee authorized to sell, serve, or distribute any food and beverages on property. No food or beverage of any kind will be permitted to be brought into the hotel by any guest. Due to the hotel's health code policy, banquet food and beverage is not permitted to leave the premises.

MENU SELECTION AND PRICES

Our creative staff will assist you in planning special menus. Your final menu selections must be received no later than 14 business days prior to your arrival. If your menu selections have not been received 14 days

prior to your arrival, the hotel has the right to select the menu on behalf of the group.

Please be advised that menu prices are subject to change and cannot be confirmed until 30 days prior to the event. If multiple plated entrées are requested the following stipulations will apply:

- *If there is a price difference between the entrées, the higher price will prevail for all entrées*
- *Normal guarantee procedure is required indicating the number of each entrée*
- *Some form of entrée indication is required at the guest table, to be provided by the client*

ADDITIONAL SERVICE ELEMENTS

Menu pricing (excluding coffee breaks and themed breaks) is based on 90 minute of continuous service; for longer service times, additional labor and menu fees will apply. Labor charges will be assessed on the following: Chef Attendant, Bartender and Cashier.

A minimum guarantee of 15 attendees is required for breakfast and lunch buffets. A minimum of 20 attendees is required for dinner buffets and reception stations.

GUARANTEES

In arranging for private functions, the final attendance must be definitively specified and communicated to the hotel by 12:00pm MST, five business days prior to the event. This number will be considered a guarantee, not subject to reduction, and charges will be made accordingly. If a Guarantee is not given to the hotel by 12:00pm MST on the date it is due, the expected number(s) indicated on the banquet event order will become the guarantee. The hotel will not be responsible for identical service to more than three percent over the guarantee.

SERVICE AND LABOR FEES

A taxable 26% service charge, 5% planning fee and the applicable state tax of 9.15% will be applied to all food and beverage charges.

Buffet/ Station pricing is based on a 90 minute service. Themed Break pricing is based on 30 minutes of service. A 25% surcharge per person will apply for each additional 30 minutes unless otherwise specified.

Information

SIGNAGE

Your signage may be directly displayed outside of your designated meeting rooms only. The hotel reserves the right to remove signage from common areas that is not prepared in a professional or tidy manner.

PARKING

Parking at the hotel is limited to valet only. Event pricing is available at a contracted rate.

SHIPPING

To ensure efficient handling and storage of materials, please notify your Event Manager in advance. Please send deliveries no more than 3 days prior to your arrival date. We recommend boxes be addressed in the following manner:

(Name of the meeting)

(Client name)/(Event Manager name)

Hotel Clio

150 Clayton Lane

Denver, CO 80206

PORTERAGE

Shipping & Receiving rates per Package or Pallet (Packages based on weight in pounds):

0-10 lbs. \$5 each

11-20 lbs. \$12 each

21-50 lbs. \$22 each

Over 50 lbs. \$35 each

*Pallets or Crates**

(std, 4x4x4) or 400 lbs. \$90 each | Oversized \$180 each

These handling fees will be assessed for all materials delivered to the hotel by commercial carrier or personal vehicles.

Each box or container will be assessed these fees on both incoming and outgoing basis.

