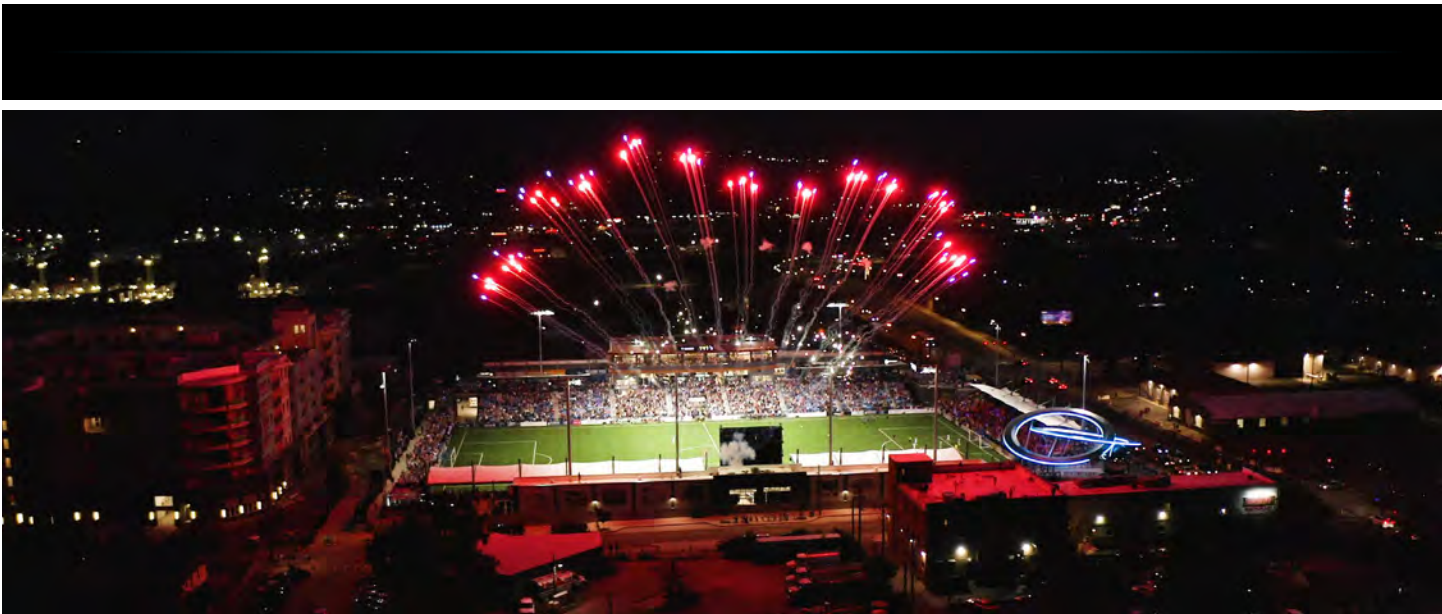


CATERING & PRIVATE EVENTS





WELCOME TO WEIDNER FIELD

As a family of passionate restaurateurs, we realize we earn our reputation one event, one meal, and one gesture at a time. Our goal is to ensure your experience is one that you and your guests will truly enjoy.

To Take a seat at our family table where over thirty years of culinary and hospitality experience come together with heart and commitment. Within 6035 Hospitality we've built our reputation on offering world class service in showcase locations.

Enjoy your event from the spectator seats in a private cabana or walk down the aisle to a once-in-a-lifetime on field ceremony; your occasion is our passion.

Let our talented team of culinary masterminds and event specialists bring your vision to life with creative, customized menus built just for you.

With a focus on fresh, local ingredients and 6035 Hospitality specialties made from scratch, we're proud to produce unforgettable dining experiences for every single guest we serve. You're invited to cherish this moment.

STEPHEN SINDON

Executive Chef

Chef has been in the hospitality industry for 30 years. He has a degree in culinary arts and a degree in hospitality, restaurant and hotel management. He has worked in private restaurants, hotels and full service catering, supporting concerts for world-renowned musicians such as BB King, Chicago and Kid Rock.

Stephen spent seven years in higher education for the Colorado State University of Pueblo as their Executive Chef and he has owned his own restaurant and catering business.

CATERING & PRIVATE EVENTS



BREAKFAST

BREAKFAST BASICS



Continental Classic V

Assorted Fresh-Baked Muffins, Pastries, Buttered Croissants,
Market-Style Seasonal Sliced Fruits, Fresh Coffee, Herbal Teas, Assorted Juices

22.00 per Guest

Build-Your-Own Breakfast

Customize Your Breakfast Experience, Includes Self-Service Coffee and Decaffeinated Coffee

Choose 3 | 23.00 per Guest

+6.00 per Guest for Each Additional Selection

Scrambled Eggs V AVG

Add Cheddar Cheese
+2.00 per Guest

Egg Casserole AVG

Country Ham, Spinach,
Monterey Jack Cheese

Oatmeal V

Assorted Toppings

Assorted Cereals & Milk V

Yogurt V

Plain, Fruit Flavored,
Low Fat and Greek

Sausage Links AVG

Hickory Smoked Bacon AVG

Impossible Breakfast Meat V AVG

Breakfast Potatoes V² AVG

Onions, Peppers

V Vegetarian V² Vegan AVG Avoiding Gluten

Please note that all food and beverage items are subject to a 20% service charge plus applicable sales tax. This service charge is not a tip or gratuity and is not distributed to service employees. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion.

BREAKFAST BASICS



But First, Brunch!

Includes Self-Service Coffee and Decaffeinated Coffee

40.00 per Guest

Fresh Fruit V AVG

In-Season Fruits and Berries

Breakfast Potato Skins AVG

Ham, Pepper Jack Cheese,
Pico de Gallo, Tapatio Aioli

Egg Scramble V

Feta Cheese, Tomatoes, Spinach

Chicken & Waffles

Gravy, Maple Syrup

Sausage Patties AVG

Donut Wall

American Classic

Includes Self-Service Coffee and Decaffeinated coffee.

35.00 per Guest

Assorted Breakfast Pastries V

Fresh Fruit V AVG

In-Season Fruits and Berries

Scrambled Eggs V AVG

Add Cheddar Cheese
+2.00 per Guest

Hickory Smoked Bacon AVG

Breakfast Potatoes V AVG

Onions, Peppers

Warm Biscuits V

Butter, Honey

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Breakfast Sandwiches

All Sandwiches Served with Various Hot Sauces

Scrambled Egg & Bacon

Cheddar Cheese, Buttery Crossiant

10.00 Each

Hickory Smoked Ham

Scrambled Eggs, Swiss Cheese, Biscuit

10.00 Each

Breakfast Burrito V

Scrambled Eggs, Potatoes, Cheddar Cheese

10.00 Each

Breakfast Boards

Boost Your Continental Breakfast

Lox & Bagels Board

Scottish Smoked Salmon,
Assorted Bagels, Plain and Chive
Cream Cheese, Sliced Cucumbers,
Sliced Tomatoes, Red Onions, Capers

24.95 per Guest



Whipped Ricotta Board V

Honey, Lemon, Lavender,
Artisan Breads, Assorted Crackers

18.95 per Guest

Whipped Feta Board V

Tapenade, Pita Chips

16.95 per Guest

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BREAKFAST EXPERIENCES



Action Stations

Minimum 30 Guests
Chef Attendant Fee 150.00

Hot Oatmeal Bar V

Dried Fruits, Nuts,
Brown Sugar, Berries

17.00 per Guest

Omelet Action Station AVG

Chef-Attended Omelet Station
with All Your Favorite Toppings

18.00 per Guest

Mini Protein Packed & Regular Pancakes V

Chocolate Chips, Blueberries, Pecans,
Maple Syrup, Fruit Marmalades,
Dried Nuts, Fresh Bananas,
Strawberries, Greek Yogurt, Butter

22.00 per Guest

Loaded Breakfast Potato Skins AVG

- Smoked Bacon, Scallions, Sunny Side Eggs, Honey Mustard Jalapeño Jam
- Virginia Ham, Roasted Peppers, Swiss Cheese, Bloody Mary Ketchup
- Crispy Mushrooms, Mozzarella Cheese, Oven-Roasted Tomatoes, Arugula, Basil Pesto

25.00 per Guest

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CATERING & PRIVATE EVENTS



ALL DAY BREAKS

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Warm Soft Pretzels V

Assorted Mustards, Beer Cheese,
Sweet Cream Cheese

12.00 per Guest

Cinnamon Roll Shop V

House-Made Cinnamon Rolls,
Assorted Compotes, Nutella Spread,
Whipped Cream, Dark Chocolate
Shavings, Candied Pecans,
Seasonal Fresh Fruits and Berries

16.00 per Guest

Build-Your-Own Trail Mix V

Pretzels, Puffed Oats, Granola,
M&M's, Dried Fruit, Toasted Coconut,
Yogurt Covered Pretzels,
Assorted Nuts & Seeds

20.00 per Guest

The Candy Jar V

M&M's, Gummy Bears,
Malted Milk Balls, Jellybeans

60.00 per Order

Serves 12 Guests

Endurance Shakes & Smoothies V

- Wild Berry Smoothie
- Super Greens Smoothie
- Mocha Espresso Shake

15.00 per Guest

Minimum 50 Guests

Chef Attendant Fee 150.00

Cookies & Milk V

- Triple Chocolate Chunk Cookies
- Peanut Butter Cup Cookies
- Assorted Milks & Non-Dairy Milks

12.00 per Guest

Grab & Go

Whole Fruit V² AVG | 26.95 per Dozen

Fruit Cup V² AVG | 3.95 Each

Assorted Greek Yogurts V² AVG | 48.95 per Dozen

Yogurt, Granola & Berry Parfaits V | 54.95 per Dozen

Assorted Jumbo Cookies V | 37.95 per Dozen

Double Fudge Brownies V | 37.95 per Dozen

Granola Bars V | 30.95 per Dozen

Protein & Energy Bars V | 54.95 per Dozen

Individual Trail Mix V | 54.95 per Dozen

Freshly Popped Popcorn V AVG | 3.95 per Guest

Tortilla Chips, Guacamole & Salsa V² | 8.95 per Guest

Kettle Chips & French Onion Dip V | 6.95 per Guest

Garden Fresh Crudités & Buttermilk Ranch Dressing V AVG | 12.95 per Guest



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CATERING & PRIVATE EVENTS



LUNCH

LUNCH

Classic Lunch Tabled or Boxed

Choose 2 | 25.00 per Guest

Choose 3 | 30.00 per Guest

SANDWICHES & WRAPS

Oven-Roasted Turkey

Cheddar Cheese, Lettuce, Tomatoes, Herb Aioli, Artisan Roll

Smoked Ham

Swiss Cheese, Lettuce, Tomatoes,
Whole Grain Mustard, Artisan Roll

Tuscan-Style Roast Beef

Red Onion Jam, Roasted Tomatoes, Arugula, Baguette

Buffalo Cauliflower V

Quinoa, Kale, Blue Cheese, Shaved Carrot, Celery,
Buttermilk Ranch Dressing, Pita Pocket

SALADS

Greek Salad V AVG

Romaine, Cherry Tomatoes, Cucumbers, Kalamata Olives,
Feta Cheese, Red Onions, Oregano Vinaigrette

Grilled Chicken BLT Salad AVG

Romaine, Applewood Smoked Bacon, Cherry Tomatoes,
Cheddar Cheese, Buttermilk Ranch Dressing

SIDES & SNACKS

Choose 2

Creamy Coleslaw V AVG

Grilled Vegetable Pasta V

Mozzarella & Bulgur Wheat V

Fruit Cup V²

Potato Salad V

Kettle Chips V²

Snack Mix V

Garden Fresh Crudités &
Buttermilk Ranch Dressing V

Pita Chips & Hummus V

SWEETS

Choose 1

Chocolate Chip Cookies V

Brownies V

Blondies V

Rice Crispy Treats V AVG



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Sandwich Action Stations

TURKEY BLT CARVING STATION

28.00 per Guest

Minimum 25 Guests

Chef Attendant Fee 150.00

Slow-Smoked Turkey Breast, Honey-Glazed Nueske's Bacon, Heirloom Tomatoes, Avocado, Assorted Cheeses, Lettuce, Arugula, Herb Aioli, Assorted Mustards, Wheat Bread, Sourdough Rolls, Rye Bread, Classic Potato Salad, Roasted Vegetable Salad, Kettle Chips

HOT OFF THE PRESS

Choose 1 | 29.00 per Guest

Choose 2 | 34.00 per Guest

Minimum 25 Guests

Chef Attendant Fee 150.00

Barbecue Smoked Pork Cuban Sandwich

Pit Ham, Swiss Cheese, Slow-Smoked Pork Shoulder, Ciabatta

Serious Jerk Chicken

Marinated Char-Grilled Chicken Thighs, Pickled Vegetables, Scotch Bonnet Aioli, Vietnamese Roll

Vegetable Bahn Mi

Chili Mayo, Grilled Portobello, Tofu, Pickled Carrot, Cucumber, Jalapeño, Vietnamese Roll

Includes:

Fire-Roasted Vegetable Salad

Zucchini, Asparagus, Cherry Tomatoes, Cremini Mushrooms, Red Onions, Carrots, Cauliflower, Fresh Mint, Honey Mustard Dressing

Elote Corn Salad

Sweet Corn, Chili Lime Salt, Cotija Cheese, Lime Juice, Cilantro

Chip Dip

Kettle-Style Potato Chips, Dill Pickle Dip

 Vegetarian  Vegan  Avoiding Gluten

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LUNCH EXPERIENCES

Mediterranean Bowls Station

27.00 per Guest
Minimum 25 Guests
Chef Attendant Fee 150.00

Meats

- Harissa Chicken
- Gyro Steak
- Falafel

Greens V AVG

- Mixed Greens
- Romaine
- Spinach

Grains V

- Basmati Rice
- Brown Rice

Cheese V AVG

- Feta

Vegetables V AVG

- Cucumbers
- Grape Tomatoes
- Olives
- Grilled Vegetables
- Chickpeas

Dressings V AVG

- Tzatziki
- Yogurt Tahini
- Red Wine Vinaigrette

Game Day Favorites

34.00 per Guest
Minimum 25 Guests

Classic Caesar Salad V

Romaine, Caesar Dressing,
Parmesan Cheese, Garlic Croutons

BLT Salad

Romaine, Bacon, Cheddar Cheese,
Tomatoes, Buttermilk Ranch Dressing,
House-Made Croutons

Italian Submarine Sandwich

Salami, Capicola, Ham, Tomatoes,
Onions, Provolone Cheese, Lettuce,
Giardiniera, Soft Baguette,
Red Wine Vinaigrette, Olive Oil

All-Beef Hot Dogs

Traditional Condiments, Hot Dog Buns

Vegetable Wrap V

Quinoa, Roasted Zucchini,
Red Onions, Red Pepper,
Tapenade, Spinach Wrap

Freshly Popped Popcorn V AVG

Potato Chips & Gourmet Dips V

Kettle-Style Potato Chips,
Roasted Garlic Parmesan Cheese,
French Onion

Gourmet Cookies, Brownies & Blondies V

V Vegetarian V Vegan AVG Avoiding Gluten

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LUNCH



Lunch Enhancements

Spicy Tofu Protein Bowl V V2 AVG

Red Quinoa, Basmati Rice, Basil, Mango, Edamame, Soy Ginger Dressing

9.00 per Guest

Ancient Grain Salad V2

Five Grain Blend, Baby Kale, Roasted Butternut Squash, Peppadew Peppers, Roasted Chickpeas, Pomegranate Vinaigrette

8.00 per Guest

Chinois Chicken Salad

Grilled Chicken, Romaine, Napa Cabbage, Baby Spinach, Radicchio, Wonton Strips, Chinois Dressing

10.00 per Guest

Goopy Mac & Cheese V

Fontina, Gruyère, Cheddar Cheeses

12.00 per Guest

Italian Sausages & Bratwurst

Grilled Peppers, Onions, Assorted Mustards, Hoagie Rolls

7.00 per Guest

Home-Style Breaded Chicken Tenders

Buttermilk Ranch Dressing, Barbecue Sauce

6.00 per Guest

Smoked Pulled Pork

Signature Barbecue Sauce, Creamy Coleslaw, Onion Rolls

8.00 per Guest

All-Beef Hot Dogs

Traditional Condiments, Hot Dog Buns

6.00 per Guest

V Vegetarian V2 Vegan AVG Avoiding Gluten

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CATERING & PRIVATE EVENTS



RECEPTION DINING

RECEPTION DINING



Classic Cold Passed Appetizers

Minimum 25 Guests

Deviled Eggs V AVG

Hungarian Paprika

6.00 Each

Nut Crunch Crostini V

Pistachios, Herb Goat Cheese

6.50 Each

Boursin & Peppadew Crostini V

7.50 Each

Prosciutto & Brie Crostini

Fig Jam

6.00 Each

Antipasto Kabobs

Salami, Artichokes, Mozzarella Cheese, Red and Yellow Peppers, Green Olives, Tortellini

7.00 Each

Everything Pretzel & Beer Cheese Dip V

7.00 Each

Gazpacho Shooters V V

6.00 Each

Garden Crudités Shooters V AVG

Buttermilk Ranch Dressing

6.50 Each

Fisherman's Wharf-Style Shrimp Shooters

Lemon, Horseradish, Cocktail Sauce

8.00 Each

Cucumber Tea Sandwich V

6.00 Each

Seared Tuna Tostada

Pickled Radish, Sriracha Aioli

8.00 Each

Antipasti Skewer

6.00 Each

Caprese Skewer V

Balsamic Glaze

7.00 Each

Watermelon Skewer V AVG

Goat Cheese, Mint

6.00 Each

Prosciutto-Wrapped Melon

Balsamic Glaze

6.00 Each

V Vegetarian V Vegan AVG Avoiding Gluten

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RECEPTION DINING



Classic Warm Passed Appetizers

Minimum 25 Guests

Philly Cheesesteak Tarts

9.00 Each

Blackened Chicken Phyllo Cups

Mango Pepper Relish

8.00 Each

Stuffed Baby Portobello Mushrooms V

Spinach, Artichoke

7.00 Each

Mini Goopy Mac & Cheese V

Fontina, Gruyère, Cheddar Cheeses

9.00 Each

Mini Chicken & Waffles Cones

Cinnamon Cayenne Syrup

7.00 Each

Cheeseburger Sliders

Secret Sauce, Pickles, Lettuce, Tomatoes, Brioche Bun

9.00 Each

Filet Mignon Sliders

Garlic Butter, Brioche Bun

14.00 Each

Chicken Potstickers

Sweet Chili Soy Glaze

6.00 Each

Vegetable Spring Rolls V

Sweet Chili Sauce

6.00 Each

Tomato Soup & Grilled Cheese V

7.50 Each

Mini Beef Empanadas

Salsa Verde

6.50 Each

Pork Belly Tacos

Pickled Red Onions, Microgreens

10.00 Each

Fried Cauliflower Tacos V

Parmesan Cheese Dust, Harissa Aioli

6.50 Each

Hoisin-Glazed Beef Meatballs

6.00 Each

Crab Cakes

Lemon Aioli

8.00 Each

V Vegetarian V^P Vegan AVG Avoiding Gluten

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RECEPTION EXPERIENCES



Pasta Action Station

25.00 per Guest

Minimum 25 Guests

Chef Attendant Fee 150.00

Alfredo and Pomodoro Sauces, Diced Chicken, Bacon, Italian Sausage, Grilled Onions, Broccoli, Peppers, Chile Flakes, Asparagus, Parmesan Cheese, Garlic Breadsticks

Antipasti

18.00 per Guest

Imported Cured Meats, Assorted Cheeses, Pickled Vegetables, Marinated Olives, Warm Spinach and Artichoke Fondue, Flatbreads, Crostini and Lavash

Colorado Farmer's Market Table V

18.00 per Guest

Chef's Selection of Colorado Cheeses with Fruit Chutneys, Local Honey, Crackers, Farmers Market Crudités, Red Pepper Hummus, Garlic Parmesan and French Onion Dips

Colorado Dips & Spreads V

18.00 per Guest

Green Chili Hummus, Roasted Pepper Hummus, Roasted Garlic Hummus, Green Chili Cheddar Dip, Whipped Herb Goat Cheese Dip, Pickled Vegetables, Artichoke Hearts, Marinated Olives Crostini, Warm Pita Bread

V Vegetarian V^P Vegan AVG Avoiding Gluten

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Gourmet Mac & Cheese Table

Choose 3 | 20.00 per Guest

Choose 4 | 25.00 per Guest

Buffalo Chicken Mac

Jack and Cheddar Cheese,
Smoked Pork Green Chile

Chorizo Mac

Jack Cheese, Tortilla Chips



White Cheese Mac

Spinach, Artichokes

Smoked Cheddar Cheese Mac

Barbecue Potato Chips

Yukon Gold Mashed Potato Bar

20.00 per Guest

Yukon Gold Mashed Potatoes Accompanied by
Roasted Corn, Caramelized Onions, Smoked Bacon,
Shredded Sharp Cheddar Cheese, Green Onions,
Whipped Butter, Sour Cream, Chives



Tailgate Table

26.00 per Guest

Warm Pretzel Bites

Pueblo Green Chile Sauce

Buffalo Chicken Nachos

Local Farms Chicken, Pico de Gallo, Blue Cheese
Crumbles, Jalapeños, White Cheese Sauce

Local Colorado Beer

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RECEPTION EXPERIENCES



Street Taco Cart

27.50 per Guest
Minimum 25 Guests

Tequila Lime Shrimp Taco

Pickled Cabbage Slaw, Spicy Escabeche,
House-Made Roasted Poblano Sauce, Flour Tortilla

Chicken Tinga Taco AVG

Tangy Tomatillo-Avocado, Corn Tortilla

Cantina Nachos

26.50 per Guest
Minimum 25 Guests

House-Fried Tortilla Chips, Adobo Chicken,
Corona Beef, Green Chile Queso,
Pico de Gallo, Salsa Verde, Jalapeños,
Sour Cream, Guacamole, Cilantro

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RECEPTION EXPERIENCES



Dim Sum

28.00 per Guest
Minimum 25 Guests

Assorted Steamed and Fried Dumplings,
Shao Mai, Spring Rolls, Soy Ginger Dipping Sauce,
Sweet and Sour Sauce, Hot Chinese Mustard

Ramen Noodle Bar

21.00 per Guest
Minimum 25 Guests
Chef Attendant Fee 150.00

Broths

- Asian Mole
- Shanghai
- Thai Vegan

Proteins

- Ramen Chicken
- Cilantro Shrimp
- Asian Pork

Sauces

- Sweet Soy
- Low Sodium Soy
- Chili Garlic
- Sweet Chili
- Sriracha

Vegetables & Herbs

- Carrots
- Snap Peas
- Celery
- Jalapeños
- Shiitake Mushrooms
- Thai Basil

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RECEPTION EXPERIENCES



Sliders & Minis

Choose 3 | 21.00 per Guest
Choose 4 | 26.00 per Guest

Buffalo Pulled Chicken Slider

Blue Cheese Crumbles

Tavern-Style Burger

American Cheese, Lettuce, Tomato,
Secret Sauce

Pork Belly Cuban

Crispy Pork Belly, Pulled Pork,
Swiss Cheese, Pickle, Dijon Mustard

Pulled Pork Slider

Creamy Coleslaw, Pickle

Signature Butchers Block

Mini Rolls & Butter

Minimum 50 Guests

Carver Fee of 150.00 will be applied to all Butcher Blocks

Roasted Strip Loin AVG

Red Wine Sauce

30.00 per Guest

Prime Rib Carvery AVG

Natural Jus, Horseradish Cream

38.00 per Guest

Smoked Brisket AVG

Barbecue Sauce,
Red Onion Marmalade

28.00 per Guest

Herb-Crusted Rib-Eye AVG

Garlic Butter Sauce

35.00 per Guest

Herb-Roasted Turkey Breast AVG

Apricot Chutney

25.00 per Guest

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CATERING & PRIVATE EVENTS



DINNER

DINNER

Classic Dinner – Tabled

60.00 per Guest
Minimum 25 Guests

ENTRÉES

Choose 2

Grilled Petite Filet AVG

Red Wine Braised Short Ribs AVG

Red Wine Demi

Lemon Herb Chicken Breast AVG

Bourbon Brined Pork Chop AVG

Roasted Apple Demi

Wild Salmon AVG

Chardonnay Butter Emulsion

Vegetable Ravioli V

Sweet Corn Cream

COLD SIDES

Choose 2

Classic Caesar Salad

Crisp Romaine, Caesar Dressing,
Parmesan Cheese, Garlic Croutons

Field of Greens Salad V²

Mixed Greens, Heirloom Baby
Tomatoes, Cucumbers, Shaved
Carrots, Balsamic Vinaigrette

Grilled & Chilled

Asparagus V AVG

Lemon Aioli, Peruvian Peppers,
Shaved Parmesan Cheese

Kale & Apple Salad V² AVG

Red Quinoa, Cabbage, Cranberries,
Pickled Red Onion, Cider Vinaigrette

Chopped Wedge AVG

Baby Iceberg, Vine-Ripened Tomatoes,
Red Onions, Hard Boiled Eggs,
Crispy Lardons, Blue Cheese Dressing

Mediterranean Mezz V² AVG

Grilled Seasonal Vegetables,
Peppadews, Artichokes, Roasted
Tomatoes, Traditional Hummus

Tomatoes, Mozzarella & Basil V AVG

Cold-Pressed Olive Oil,
Balsamic Glaze, Maldon Flakes

HOT SIDES

Choose 2

Salt-Roasted Yukon Gold Potatoes V AVG

Garlic Butter, Scallion Sour Cream

Sautéed Haricots Verts V² AVG

Dill, Shallots, Tomatoes

Goopy Mac & Cheese V

Fontina, Gruyère, Cheddar Cheeses

Roasted Carrots V

Honey, Fresh Thyme

Garlic Mashed Potatoes V AVG

Yukon Gold Potatoes,
Roasted Garlic Butter

Wild & Brown Rice Sauté V² AVG

Shiitake Mushrooms, Spinach,
Roasted Apples

V Vegetarian V² Vegan AVG Avoiding Gluten

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DINNER

Special Dinner - Tabled

Artisan Rolls, Sweet Butter, Self-Service Coffee Station

All Packages Available for Two-Hour Service

Plated Service with Pre-Set Salad & Dessert | +5.00 per Guest

Not Available for Friday or Saturday Evening Events

TRADITIONAL BANQUET FEAST

25.00 per Guest

Chili & Garlic Rubbed Pork

Chimichurri Sauce

Confetti Basmati Rice V

Includes:

House Garden Salad V

Fresh Mixed Greens, Kale, Romaine,
Carrots, Cucumber, Tomatoes,
Italian Dressing

Grilled Zucchini V AVG

Freshly Baked Cookies

WEIDNER FIELD CLASSIC EATS

35.00 per Guest

Grilled Chicken

Herb Cream Sauce

Creamy Garlic Mashed Potatoes V

Includes:

Caesar Salad

Romaine Lettuce, Garlic Croutons,
Parmesan Cheese, Caesar Dressing

Grilled Carrots with Herbs V

Chef's Choice Dessert Bars

V Vegetarian V^P Vegan AVG Avoiding Gluten

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DINNER



The Front Range Smokehouse

55.00 per Guest
Chef's Attendent Fee of 150.00

Barbecue Beef Brisket AVG

12-Hour Smoked Brisket,
Cola Barbecue Sauce

Slow-Smoked Barbecue Pork AVG

Signature Barbecue Sauce

Barbecue Baked Beans V

Classic Coleslaw V

Potato Salad V

Mustard Dressing, Herbs

Cheddar Cornbread V

Honey Butter

Fresh Fruit V AVG

In-Season Fruits and Berries

Traditional Bread Pudding V

Warm Caramel Sauce

V Vegetarian V Vegan AVG Avoiding Gluten

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DINNER



Taste of Colorado

60.00 per Guest

Chef's Attendent Fee of 150.00

Seasonal Items May Rotate

Colorado Cheese Sampler V

Artisan Cheeses from Colorado's
Finest Dairies and Farms, Assorted
Crackers and Local Honeys

Rocky Ford Cantaloupe Salad V

Mint, Lime, Pepitas Chili Dressing

Grilled Peach Salad V

Curried Pecans, Honey Vinaigrette

Pueblo Green Chile Mac & Cheese V

Creamy Three Cheese Pasta
Casserole, Fire-Roasted Pueblo
Green Chili Peppers

Mini Colorado Bison Sliders

Smoky Tomato Ketchup, Brioche Bun

Assorted Dessert Trifles V

V Vegetarian V^P Vegan AVG Avoiding Gluten

Please note that all food and beverage items are subject to a 20% service charge plus applicable sales tax. This service charge is not a tip or gratuity and is not distributed to service employees. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion.

DINNER

Classic Dinner - Plated

Dinner Rolls & Honey Herb Butter

SALAD

Choose 1

Field of Greens Salad V AVG

Mixed Greens, Heirloom Baby Tomatoes, Cucumbers, Shaved Carrots, Balsamic Vinaigrette

Classic Caesar Salad

Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons



ENTRÉE

Choose 1

Grilled Petite Filet & Shrimp AVG

Roasted Fingerling Potatoes, Haricots Verts

69.00 per Guest

Red Wine Braised Short Ribs AVG

Polenta Cake, Honey Glazed Carrots, Red Wine Demi

49.00 per Guest

Truffle Chicken AVG

Truffle Jus, Yukon Gold Potatoes, Caramelized Cipollini Onions

41.00 per Guest

Oven-Roasted Salmon

Saffron Couscous, Haricots Verts, Chardonnay Butter Emulsion

39.00 per Guest

Spaghetti Squash V

Fried Portobello Ribs, Smoked Tomato Sauce

39.00 per Guest

DESSERT

Choose 1

Signature Carrot Cake V

Cream Cheese Frosting, Toasted Coconut

Cheesecake V

Strawberry Compote, Whipped Cream

Flourless Chocolate Torte V AVG

Fresh Berries, Chocolate Sauce

Strawberry Shortcake V

Lemon Curd, Pound Cake Crouton, Fresh Cream

V Vegetarian V Vegan AVG Avoiding Gluten

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CATERING & PRIVATE EVENTS



DESSERT

DESSERT



Dessert Tables

Mini Dessert Cart Experience V

Signature Carrot Cake, Red Velvet Cake, Cheesecake, Cookies, Brownies, Blondies, Candies, Vanilla Bean Ice Cream

19.50 per Guest
Minimum 25 Guests

Bread Pudding Soufflé V

Bourbon Caramel Sauce, Vanilla Bean Ice Cream

16.00 per Guest
Minimum 25 Guests

Fresh Fruit Cobblers V

· Blueberry, Peach or Apple
· Fresh Whipped Cream

Choose 2 | 20.00 per Guest
Choose 3 | 23.00 per Guest

Dessert Action

Donut Bar V

Assorted Donuts and Donut Holes, Caramel Syrup, Chocolate Sauce, Raspberry Compote, Powdered Sugar, Sprinkles

14.00 per Guest
Minimum 25 Guests



Ice Cream Sundae V AVG

Vanilla Bean Ice Cream, M&M's, Oreo Crumbles, Toffee Pieces, Rainbow Sprinkles, Raspberry Compote, Chocolate & Caramel Syrups, Whipped Cream

20.00 per Guest
Minimum 25 Guests

V Vegetarian V^P Vegan AVG Avoiding Gluten

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CATERING & PRIVATE EVENTS



BEVERAGE

Hosted Deluxe Bar

Spirits

Tito's Handmade Vodka
 Bombay Dry Gin
 Bacardí Superior Rum
 Hornitos Plata Tequila
 Jose Cuervo Tequila
 Jack Daniel's Whiskey
 Jameson Irish Whiskey
 Maker's Mark Bourbon
 Dewar's White Label Scotch

15.00 per Drink

Wine

Woodbridge Prosecco
 Woodbridge Pinot Grigio
 Woodbridge Chardonnay
 Woodbridge Pinot Noir
 Woodbridge Cabernet Sauvignon

8.00 per Drink

Beer

Coors Light
 Coors Banquet
 Modelo Especial
 Pacifico
 Athletic Lite NA

8.00 per Drink

Hosted Platinum Bar

Spirits

Grey Goose Vodka
 Hendrick's Gin
 Bombay Sapphire Gin
 Bacardí Superior Rum
 Patrón Tequila
 Five Trail Blended Whiskey
 Barmen Bourbon

17.00 per Drink

Wine

90+ Cellars Prosecco
 90+ Cellars Pinot Grigio
 90+ Cellars Chardonnay
 90+ Cellars Cabernet Sauvignon
 90+ Cellars Big Red Blend

10.00 per Drink

Beer

Coors Light Coors Banquet Modelo Especial Pacifico Bristol Laughing Lab Bristol Beehive		Red Leg Helo Hefeweizen Howitzer Amber Athletic Lite NA Gruvi Juicy IPA NA
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10.00 per Drink

Hosted Bar Service

	2 Hours	3 Hours	4 Hours
Platinum Brands	40.00 pp	45.00 pp	55.00 pp
Deluxe Brands	35.00 pp	40.00 pp	45.00 pp
Deluxe Beer & Wine	20.00 pp	25.00 pp	30.00 pp

Please note that all food and beverage items are subject to a 20% service charge plus applicable sales tax. This service charge is not a tip or gratuity and is not distributed to service employees. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion.

Specialty Cocktail Packages

*Enhance your bar package with one of our signature cocktails!
All Specialty Cocktail Packages are Priced for 2-Hour Service.*

Martini

20.00 per Guest

Tito's Handmade Vodka or Bombay Sapphire Gin,
Bevy of Garnishes for Classic Martinis,
Cosmopolitans or Lemon Drops

Bloody Mary

35.00 per Guest

Our Signature Bloody Mary Mix, Tito's Handmade Vodka,
Chef Selected Garnishes

Mimosa

25.00 per Guest

Sparkling Wine, Orange, Grapefruit and
Pineapple Juices, Seasonal Fruits, Berries

Aperol Spritz

35.00 per Guest

Aperol, Sparkling Wine, Club Soda,
Sliced Orange, Olives, Grapefruit Garnishes

Margarita

30.00 per Guest

Jose Cuervo Tequila, Lime, Orange Liqueur
Strawberry, Peach, Mango, Pineapple Flavor Options
Ask your sales associate for a list of available seasonal flavors

Sangria

25.00 per Guest

Red & Rosé White Sangria, Seasonal Fruits

Whiskey Aficionado

Manhattan & Old-Fashioned

*Additional 65.00 per Guest
Choose 4*

Basil Hayden Bourbon

Barmen Bourbon

Jim Beam White Label Bourbon

Knob Creek Bourbon

Maker's Mark Bourbon

Woodford Reserve Bourbon

Johnnie Walker Black Scotch

Five Trail Blended Whiskey

The Balvenie Caribbean Cask 14 Scotch

Glenlivet 12 Year Scotch



Specialty Wine Packages

All Specialty Wine Packages are Priced for 2-Hour Service.

Celebratory Bubbles

37.50 per Guest

- 90+ Cellars Prosecco
- Ferrari Brut
- Mumm Napa Brut Rosé

Rosé All Day

45.50 per Guest

- 90+ Cellars Rosé
- Angels & Cowboys Rosé
- AIX Rosé

Signature Reds

50.00 per Guest

- Belle Glos Clark & Telephone Pinot Noir
- 90+ Cellars Cabernet Sauvignon
- Brancaia Tre Sangiovese Blend
- The Prisoner Red Blend

CONSULT A SOMMELIER

Not seeing wines you are interested in listed? Be connected to our advanced sommelier for a consultation to fulfill your needs.

White Wine

By the Bottle

Riesling

Chateau Ste. Michelle | 60

Pinot Grigio

90+ Cellars | 38

Santa Margherita | 100

Sauvignon Blanc

90+ Cellars | 35

Kim Crawford | 65

Stags' Leap Winery | 175

Chardonnay

90+ Cellars | 35

House of Brown | 65

Kendall-Jackson Vintner's Reserve | 65

Sonoma-Cutrer

Russian River Ranches | 75

Stags' Leap Wine Cellars Karia | 130

Sparkling & Rosé

90+ Cellars Prosecco | 38

La Marca Prosecco | 50

Ferrari Brut | 100

Nicolas Feuillatte Brut | 100

Angels & Cowboys Brut | 125

Mumm Napa Brut Rosé | 70

Schramsberg Mirabelle Brut Rosé | 275

Angels & Cowboys Rosé | 70

Minuty M Rosé | 100

AIX Rosé | 135

Red Wine

By the Bottle

Pinot Noir

La Crema | 60

Meiomi | 60

Belle Glos Clark & Telephone | 140

Merlot

Decoy by Duckhorn | 80

Cabernet Sauvignon

90+ Cellars | 35

Josh Craftsman's Collection | 60

Louis M. Martini | 70

JUSTIN | 80

Quilt Napa Valley | 125

Red Blends

90+ Cellars | 35

Conundrum by Caymus | 80

The Prisoner | 140

BEVERAGE

Non-Alcoholic Packages

All Non-Alcoholic Packages are Priced for 2-Hour Service

All-Natural Flavored Waters

2.25 per Guest
Choose 2

Strawberry
Cucumber Lemon
Minted Watermelon
Local Seasonal Variety

Hot Chocolate

5.50 per Guest

Warm Chocolate, Fresh Whipped Cream,
Chocolate Sprinkles, Mini Marshmallows

Coffee & Hot Tea

59.00 per Gallon

Coffee, Decaffeinated Coffee, Herbal Teas, Milks,
Creamers, Non-Dairy Creamers, Assorted Sweeteners

Lemonade & Iced Tea

45.00 per Gallon

Sweet & Unsweetened Tea, Traditional Lemonade,
Raspberry Lemonade

Continuous Non-Alcoholic Beverage Service

4-Hours Continuous Beverage | 15.00 per Guest

8-Hours Continuous Beverage | 25.00 per Guest

Soft Drinks & Bottled Water

Coffee, Decaf & Herbal Teas

Non-Alcoholic A La Carte

Assorted Soft Drinks | 4.50 each

Bottled Water | 5.00 each

5 Gallon Water Jugs | 25.00 each

Coffee & Decaffeinated Coffee
| 59.00 per Gallon

Iced Tea & Lemonade

| 45.00 per Gallon

Please note that all food and beverage items are subject to a 20% service charge plus applicable sales tax. This service charge is not a tip or gratuity and is not distributed to service employees. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion.

The Scoop

CONTACT US

We believe that every occasion should be extraordinary. It's all about the food and the thousands of details that surround it. Your dedicated Catering Sales Manager will partner with you to shape an experience that stands out. Together, we look forward to delivering The Levy Difference.

Jeff VonHolle
Director of Sales, Events & Catering
Cell: 432-352-6242
Email: jvonholle@switchbacksfc.com

FOOD AND BEVERAGE POLICIES

6035 Hospitality is the exclusive catering and concessions partner for all Switchbacks Entertainment at Weidner Field events. Outside food or beverage is not allowed, unless previously approved in writing.

6035 Hospitality will work to accommodate any special requests for your menu. Possible liability consequences prohibit any food or beverages to be taken off the premises following an event. To-go boxes are not permitted.

All food, beverage and stadium services are subject to 20% *service charge, 8.2% sales tax and 2% PIF (subject to change). *Service charge is not a gratuity/tip, and is not distributed to service employees, additional payment for gratuity/tip, if any, is voluntary at your discretion.

PRICING INCLUDES

- Service staff
- In-house tables and chairs for up to 200 guests
- In-house disposable tableware
- In house China, flatware and glassware
- Table linen (black), Plated meals include linen napkins (black). Does not include cocktail table linen or registration table(s).
- Setup one (1) hour prior to event start, four (4) hour event service, with thirty (30) minute event break down. Request outside these times may incur additional fee starting at 250.00 per hour. Additional time must be confirmed four (4) days in advance of event and are not guaranteed.

* Capacities are reduced if space for a dance floor or other special equipment is required

* Pricing and availability subject to change

PAYMENT

We will not commence service without the receipt a NONREFUNDABLE DEPOSIT in the amount of seventy-five percent (75%) of the estimated event price at least sixty (60) full calendar days prior to the event, and the remaining twenty-five percent (25%) of the estimated event price at least fourteen (14) full calendar days prior to the event (collectively, the "Deposit"). Outstanding event price balances shall be paid within thirty (30) full calendar days of the event provided billing privileges have been previously approved in writing through the Director of Operations' office. Client understands that we will suffer substantial harm if Client cancels the event. Accordingly, the deposit will be in all cases NON-REFUNDABLE and deemed to be liquidated damages to compensate us for the loss due to Client's cancellation. Events booked thirty (30) days or less, must prepay one-hundred percent (100%) of the banquet event order estimated charges.

The Scoop, Continued

GUARANTEES

A guaranteed number of attendees/quantities of food is required seven (7) business days, prior to the event date for functions of one-thousand (1,000) guests or less (a business day is defined as Monday through Friday and Holidays and Weekends are excluded from receiving guarantees). This guarantee must be submitted by noon. If the guarantee is not received, 6035 Hospitality reserves the right to charge for the number of persons/quantities specified on the contracted event order.

Cancellations and reductions of guarantee are subject to full charges. Attendance higher than the guarantee will be charged the actual event attendance. Should attendance exceed the number specified in the final guarantee, 6035 Hospitality will neither be responsible nor liable for serving these additional numbers but will do so on a first come, first serve basis as able.

Guarantees increased less than seventy-two (72) business hours prior to an event will be subject to a 10% increase on the price for each additional guest or increase. All groups over 1,000 guests require an initial guarantee thirty (30) days prior to the event and final guarantees must be received seven (7) business days prior to the event. Client agrees that there will be no reduction in the Event Price if fewer than the guaranteed attend the event. A 100.00 service fee will be charged for any group under twenty-five (25) guests.

EVENT TIMELINE

Prices are based on two (2) hour food service for breakfast and/or lunch, or three (3) hours for dinner. Additional service time may be subject to additional fees. Event start or end times that deviate more than thirty (30) minutes from contracted times may be charged additional fees. In order to provide the freshest food, we must limit buffet service to two (2) hours.

OVERSET POLICY

6035 Hospitality will provide a five percent (5%) overset up to one-thousand (1,000) guests; maximum over-set of thirty (30) guests. There will be an additional 150.00 charge for each over-set of twenty (20) guests. This overset does not include food preparation but simply the additional staff to set and service additional place settings.

SERVICE STAFF

Guest to server ratio is one (1) server per twenty (20) guests for plated meal functions and one (1) server per fifty (50) guests at buffet functions. This is for service at rounds of eight (8). Additional labor charges may apply for holiday events or request for additional staffing. Each additional staff is charged at a four (4) hour minimum of 150.00 per four (4) hour shift.

MENU

Menu selections and other details pertinent to your functions must be submitted to the 6035 Hospitality at least thirty (30) days prior to the function date. Your Catering Manager will assist you in selecting the menu items and making arrangements to ensure a successful event. PRICES SUBJECT TO CHANGE. PRICING IS NOT GUARANTEED UNTIL SIGNED AND FINAL BANQUET EVENT ORDER.

The Scoop, Continued

ALCOHOL STATEMENT

We offer a complete selection of beverages to compliment your function. Please note that alcoholic beverage services are regulated by the Colorado Liquor enforcement division. 6035 Hospitality, as licensee, is responsible for the administration of these regulations. Per the State of Colorado Hotel & Restaurant liquor license, owned and managed by 6035 Hospitality, no alcohol may leave the premise with clients. Alcoholic beverages cannot be brought into or taken out of Weidner Field. If client and or guests are found violating this policy, an additional fee of 250.00 will be added to the final invoice.

If alcohol is offered as a prize/giveaway/auction item/gift, then the alcohol must be sealed and kept separate from service table(s) or given to service staff to hold until the conclusion of the event. It is the responsibility of the Host or their Representative to monitor and control alcohol consumption within the stadium. Minors (those under the age of 21), by law, are not permitted to consume alcoholic beverages. It is unlawful to serve alcoholic beverages to an intoxicated person.

SPECIALIZED ITEMS

6035 Hospitality will endeavor to fulfill special menu requests, including kosher and vegetarian meals, whenever possible. In addition to our food and beverage selections, our Catering Team can assist you with many other arrangements.

VEGETARIAN, VEGAN AND AVOIDING GLUTEN

Impossible™ plant-based meat is made from simple ingredients found in nature, including wheat protein.

ADDITIONAL FEES

- Chef attended stations 150.00 per chef/per station
- Bartender fees 150.00 per bartender for the first two (2) hours; 40.00 for each additional hour.
One bartender per fifty (50) guests
- All food and beverage items are subject to a twenty percent (20%) service charge plus applicable eight-point-two percent (8.2%) sales tax and two percent (2%) PIF. This service charge is not a tip or gratuity and is not distributed to service employees. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion.
- Outside Cake Cutting Fee 150.00, prior signed commercial release of liability for brought in cake
- Security is mandatory with any event serving alcohol. One agent per seventy-five (75) guests, unless Stadium dictates otherwise. 150.00 minimum per agent, per event, for up to five (5) hours. 35.00 per agent for each additional hour. Events held in the Sky Club are subject to a 200.00 fee for set up and cleaning. Large Stadium events using the concourse, Field and Phil Long Club are subject to 1,100.00 for half Stadium and 1,500.00 for full Stadium.

SET UP AND BREAKDOWN

The Catering Team will be as accommodating as possible with setup before an event and access will be dependent on other events and staffing. If you think you will have a lengthy setup, please let your event coordinator know when reserving a venue as there may be an additional hourly charge. Please provide a detailed list of all vendors and their setup/breakdown needs at least four days in advance of the event. A half-hour after an event will be provided for breakdown. Please note storage is limited and stadium is not liable for any items, please discuss with the Catering Team for space and drop off and pick up times.

