



# 2026 EVENT MENU



STAY  
GATHER  
EXPLORE  
DRINK  
EAT

# BREAKFAST & BRUNCH

Priced Per Person | Minimum of 8 people per order | Includes HoldFast Coffee Co. station (2 hours of service)

## BUFFETS

### Continental \$20

assorted croissants, muffins, breakfast breads, spreads, yogurt, granola, and seasonal fruit

### The Usual Breakfast Buffet \$22

scrambled eggs, crispy bacon, Kinship potatoes, veggie hash, seasonal fruit

### Build Your Own Breakfast Bowl \$ 24

scrambled eggs, mixed grains, black beans, potatoes, spinach, tomatoes, shredded cheese, assorted salsas

smoked salmon +9 steak +9 bacon +5  
sausage +5

### Avocado Toast Buffet \$24

rustic breads, smashed avocado, soft cooked or fried eggs, tomatoes, pickled red onion, radish, micro greens, jalepeno, cilantro, feta cheese, everything seasoning, flaky salt  
bacon +5 smoked salmon +9 gf bread +2

### Grab & Go \$18

muffins, breakfast breads, whole fruit and one of the following:

individual yogurt parfaits  
breakfast burritos  
rise-n-shine handpie

### Brunch Buffet \$32

chef's choice baked fritatta, crispy bacon + sausage, breakfast potatoes, veggie hash, seasonal fruit. yogurt, berries and granola

Choose Two:

Pancake Station with assorted toppings  
French Toast Station  
Biscuits & Gravy  
Avocado Toast Station  
Breakfast Burritos  
Rise-n-Shine Handpie

## ADD ONS

Per Person | Minimum of 8 per order

Hard Boiled Eggs.....	\$4
Mini Breakfast Handpies .....	\$6
Buttermilk Pancakes .....	\$6
Southern Biscuits & Gravy .....	\$6
French Toast with Fresh Berries .....	\$8
Individual Homie Sandwiches .....	\$8
Bacon or Sausage .....	\$5
Smoked Salmon .....	\$9

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

# BREAKS

Priced Per Person | Minimum of 8 people per order | One Hour Service

## **Coffee Break \$12**

*locally brewed Hold Fast Coffee station with assorted pastries and breads  
optional: individually served cold brew*

## **Energy Boost \$16**

*energy bars, whole fruit, cold brew coffee station, citrus mint infused water, house made protein balls  
(choose two flavors: peanut butter chocolate chip, coconut almond, lemon date, espresso cacao, cranberry cashew)  
Red Bull +6/can*

## **Recess Revival \$12**

*bagel bites, mini pb&js, apple slices and nut butter, mini babybel, rice crispy treats, capri sun*

## **The Dip Tour \$10**

*assorted crackers, breads and chips  
choose three:*

*whipped feta with honey & cracked pepper  
spinach & artichoke  
hummus and veggies  
rosemary white bean dip  
guacamole & salsa  
queso  
french onion dip  
black bean dip*

# LUNCH BUFFETS

Priced per person | Served with Iced Tea | 2 Hour Service

## BUFFETS

### Summit Lunch Buffet \$24

#### Mains | Choose Two

CLUB SCOUT: turkey, bacon, avocado, muenster, mayo, lettuce, tomato, locally made Japanese milk bread

CAPRESE:

NORTH PARK:

Falafel & Tzatziki Wrap

THE LOCAL: veggies, avocado, Westcliffe herb goat cheese, garlic aioli, locally made rustic bread (v)

#### Sides | Choose Two

potato Salad

macaroni Salad

chickpea Salad

house made kettle chips

seasonal fruit

#### Dessert | Choose One

berries + cream

seasonal cobbler

assorted cookies + brownies

### Build Your Own Med Bowl \$24

grilled chicken breast, fried cauli pop, barley, farro, quinoa, mixed greens, chickpeas, sweet peppers, onions, artichokes, cucumbers, calamata olives, avocado, with roasted tomato vinaigrette | available (gf), (v), (veg)

#### Dessert | Choose One

berries + cream

seasonal cobbler

assorted cookies + brownies

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(gf) gluten-friendly, (veg) vegetarian, (v) vegan, (df) dairy free

# LUNCH & DINNER BUFFETS

Priced per person | Served with Iced Tea | 2 Hour Service

LUNCH \$35    DINNER \$65

## SOUTHWEST TABLE

### Salad | Choose One

roasted corn salad: mixed greens, roasted corn, queso fresco, cilantro lime vinaigrette  
southwest caesar:  
house salad: mixed greens, cucumber, tomato and roasted tomato vinaigrette

### Mains | Choose Two

chile rubbed flank steak  
southwestern grilled chicken breast  
tequila lime pork carnitas  
sweet potato + black bean enchiladas (veg)  
ancho lime grilled salmon +9

### Sides | Choose Three (Two Lunch)

summer slaw with citrus vinaigrette (veg)  
grilled seasonal vegetables (veg) (v)  
black bean + corn salad  
street corn salad  
borracho beans

*served with: chimichurri, salsa verde, cotija cheese, warm corn and flour tortillas or jalapeno cornbread,*

### Dessert | Choose One

berries + cream  
seasonal cobbler  
mini churros  
assorted cookies + brownies

## MOUNTAIN HARVEST TABLE

*served with: fresh bread*

### Salad | Choose One

classic ceasar  
house salad: mixed greens, cucumber, tomato with roasted tomato vinaigrette  
gorgonzola apple salad

### Mains | Choose Two

herb roasted chicken  
flank steak  
pan roasted salmon  
colorado braised short ribs  
wild mushroom + herb polenta

### Sides | Choose Three

whipped yukon potatoes  
broccolini with lemon + chile flakes  
roasted garlic green beans  
creamy polenta  
roasted seasonal vegetables

### Dessert | Choose One

berries + cream  
seasonal cobbler  
assorted cookies + brownies  
creme brulee  
cheesecake

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# LUNCH & DINNER BUFFETS

Priced per person | Served with Iced Tea | 2 Hour Service

LUNCH \$35    DINNER \$65

## HIGH ALTITUDE BBQ

served with cornbread + butter

### Salad | Choose One

roasted corn salad:

mixed greens, roasted corn, queso fresco, cilantro

lime vinaigrette

southwest caesar:

house salad: mixed greens, cucumber, tomato and  
roasted tomato vinaigrette

### Mains | Choose Two

ancho rubbed flank steak

elk sausage

BBQ peach grilled chicken

green chile braised pork shoulder

roasted cauliflower with green chile + garlic (veg)

ancho lime salmon +\$9

### Sides | Choose Three (Two Lunch)

creamy polenta

campfire potato salad

green chile mac + cheese

smashed potatoes

roasted fingerling potatoes

garlic green beans

roasted seasonal vegetables

### Dessert | Choose One

berries + cream

seasonal cobbler

mini churros

assorted cookies + brownies

## ITALIAN TABLE

served with fresh bread + butter

### Salad | Choose One

classic ceasar

tomato + mozzarella panzanella

arugula with lemon + parmesan

### Mains | Choose Two

herb roasted chicken

italian style flank steak with rosemary + garlic

sausage + kale

seasonal roasted vegetables + white beans

grilled salmon +\$9

### Sides | Choose Three

creamy pesto cavatappi

pasta al pomodoro

parmesan risotto

roasted potatoes with rosemary

roasted seasonal veggies

grilled asparagus

### Dessert | Choose One

berries + cream

seasonal cobbler

cheesecake

creme brulee

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# SMALL BITES

## Stationed or Passed Appetizers

priced per piece | minimum 12 per order

### Mini Handpies \$6

St Ives: braised beef, swiss, potato, peppers and onion, dijon w/ garlic aioli

Momo: lemongrass chicken, muenster, coconut milk, lime, sweet potato w/ lemongrass aioli

Empanada: black beans, cheese, chicken, spices

Samosa: vegetables, curry

### Falafel Bites \$5

crispy chickpea fritters with warm Middle Eastern spices

### Arancini Arrabiatta \$6

fried risotto balls with a spicy tomato kick

### Mac + Cheese Bites \$5

creamy, cheesy comfort in a crispy bite

### Chorizo + Potato Skewers \$6

smoky chorizo with roasted potatoes

### Mini Crab Cakes \$9

classic crab cakes with light seasoning

### Cauli Pop Bites \$5

Homa Cafe's famous cauli pop

### Mini Tuna Poke Bite \$12

sticky rice, ponzu, wakame, furikake

### Charcuterie Skewer \$8

cured meats, cheese, and accoutrements on a skewer

### Tomato & Burrata Spoon \$6

Fresh tomato, burrata, basil drizzle

### Prosciutto Crostini \$6

with fig + ricotta cheese

### Pretzel Bites \$5

Soft, salted pretzel nuggets

### Sausage Bites \$6

puff pastry wrapped: elk, bratwurst or jalapeno cheddar

### Sliders \$8

classic cheeseburger

chicken + waffle

green chile buffalo burger

bbq pork + slaw

### Sweet & Spicy Pork Belly \$7

Crispy pork belly with a sweet heat glaze

### Bourbon Glazed Meatballs \$6

meatballs finished with bourbon glaze

Passed apps require \$75 server fee (2hrs)

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# STATIONS & DISPLAYS

Priced Per Person | Minimum 12 per order | 1.5 Hour Service

## Colorado Beer Garden \$18

assorted sausage (elk, jalapeno cheddar, bratwurst), soft pretzels with mustard, beer cheese, horseradish dijon

## Build Your Own Bruschetta \$16

choose two:

Classic: heirloom tomatoes, pesto, balsamic, shredded parmesan

Mushroom: mushroom duxelles, asiago, arugula

Mediterranean: whipped feta, olives, tomatoes

Prosciutto & Ricotta: creamy ricotta, prosciutto, fig

## Grazing Board

*\$250 for 15 guests | \$500 for 30 guests*

chef's selection of cured meats, colorado and assorted gourmet cheeses, harvest vegetables, olives, dried fruit, house dips and spreads, crostini, crackers and assorted bread

## Mediterranean Mezze

*\$225 for 15 guests | \$450 for 30 guests*

hummus, pita, pita chips, olives, whipped feta, dolmas, assorted vegetables

## Build Your Own Nacho Bar \$28

queso, green chile, ground beef, pork carnitas, borracho beans, pico de gallo, sour cream, tortilla chips

## Slider Station \$24

classic cheeseburger

chicken + waffle

green chile buffalo burger

bbq pork + slaw

## Mac + Cheese Bar \$22

classic mac, cauliflower mac, green chile, pico de gallo, green chile, buffalo sauce, blue cheese

# LATE NIGHT SNACKS

Minimum 12 per order | 1 Hour Service

## Tater Tot Nacho Bar \$18 person

tater tots, pico de gallo, green chile, buffalo sauce, bleu cheese

## Mini Handpie Drop \$12 person

handpies to go, choose two flavors:

warm apple pie

empanada

samosa

rise n shine

## S'mores in the Yard \$8 person

graham crackers, hershey's, reece's peanut butter cups, marshmallows

## Junk Food Drop \$15 person

bagel bites, mac + cheese bites, french fries, kettle chips

## Pretzel Bar \$15 person

hot pretzels with cheese sauce and mustard

## Sweet Spot \$15 person

fresh baked cookies, donut holes, chocolate sauce, whipped cream, sprinkles

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# BEVERAGES

## Spa Water \$4 person

cucumber, lemon, mint  
raspberry lemon  
strawberry basil  
grapefruit, orange, basil

## Breakfast Juice Bar \$8 person

organic orange juice  
organic cranberry juice  
green juice  
pineapple juice

## Coffee & Hot Chocolate Station \$7 person

freshly brewed coffee, hot chocolate assorted  
syrops, whipped cream, marshmallows, and  
sprinkles

## Hold Fast Coffee Station \$45 gallon

locally roasted coffee station with hot tea, cream,  
sugar

## Cold Brew Station \$6 person

hold fast cold brew served in individual bottles

## Bottled Sodas, Juices , Sparkling Water \$6

topo chico, boylan's soda, natalie's juices, red bull

## Classic Bloody Mary or Maria Bar \$16 person

build-your-own house mix, pickles, olives, celery, bacon,  
hot sauces

## Mimosa Bar \$15 person

chilled bubbly with fresh juices + seasonal fruit  
garnishes.

## Hosted Wine & Beer Bar

First 3 Hours | \$27 Per Person  
Each Additional Hour | \$9 Per Person

### House Beer

Kinship Lager  
Avery White Rascal  
Goat Patch Hazy  
O'Dell's IPA  
Tigertail Blonde

### House Wine

Pinot Noir  
Cabernet  
Chardonnay  
Sauvignon Blanc  
Pinot Grigio

## Hosted Full Bar

First 3 Hours | \$34 Per Person  
Each Additional Hour | \$12 Per Person

### House Beer

Kinship Lager  
Avery White Rascal  
Goat Patch Hazy  
O'Dell's IPA  
Tigertail Blonde

### House Wine

Pinot Noir  
Cabernet Chardonnay  
Sauvignon Blanc  
Pinot Grigio

## Consumption & Cash Bar

House Brand Spirits | \$8  
House Brand Wines by the Glass | \$9  
Premium Brand Spirits | \$13  
Domestic, Craft Tap Beer | \$7  
Soft Drinks, Bottled Water, Juices | \$5.50

## House Liquors

Tito's Vodka  
Denver Dry Gin  
Tequila Cenote  
Four Roses Bourbon  
Sailor Jerry Rum

all bar service requires a \$250 bartender fee per bar

# THE FINE PRINT

*All food and beverage sales are subject state and local taxes and to a 24% taxable service charge, a portion of which is distributed to the service staff. Plated meals are available for a \$5 upcharge.*

## GENERAL INFORMATION

All food and beverage items must be purchased exclusively by Kinship Landing and consumed onsite. It is not permitted to bring outside food or beverage on to hotel property. Kinship Landing prohibits the removal of food and beverage from our premises or functions.

The sale and service of alcoholic beverages are regulated by the state of Colorado. As a licensee, Kinship Landing is accountable for the administration of these regulations. Therefore, as the sole licensed purveyor for the property, all liquor must be purchased from Kinship Landing, unless prior authorization is provided from the Hotel. The Hotel will require appropriate ID for anyone who appears to be under the age of 21. The Hotel reserves the right to discontinue any and all service in the event of blatant or willful disregard for the law on the part of the event sponsor or guests in attendance.

## EVENT MENUS

Menu selections are requested fourteen (14) days prior to your scheduled event.

## GUARANTEES

The guaranteed guest count is due by 12:00pm noon, five (5) business days prior to your event date. This number shall constitute a guarantee and is not subject to reduction. If the attending number of your guests exceeds your guarantee count, every effort will be made to serve your guests. In this case, menu substitutions may be necessary.

Kinship Landing is not responsible for any meals exceeding the overage; however, we will accommodate such occurrences to the best of our ability. Any meals above 3% will be charged 1.5 times the contracted price. Kinship Landing reserves the right to change menu items as necessary to accommodate the additional number of guests.

## CENTERPIECES/DECORATIONS

Floral arrangements and centerpieces may be brought in from an outside vendor. However, a cleaning fee of \$150.00 per hour will apply if confetti, potpourri or glitter is used for decorating. Any décor provided by an outside vendor or client is subject to advance approval by Kinship Landing.

Kinship Landing provides black or white linen for all functions. Should you wish to order specialty linens, please ask for a list of linen options and pricing. The hotel can assist with arranging appropriate entertainment, photography services, audiovisual support, buffet and table centerpieces, and theme décor packages to compliment your event.

## SIGNS/DISPLAYS/DECORATIONS

All signs, displays and decorations are subject to the approval of Kinship Landing. All signs must be printed in a professional manner. The Hotel will not permit the affixing of anything to the walls, floors, or ceilings with nails, staples, adhesives, or any other substance without specific permission and supervision from Management. All décor associated with your event must be discussed with and approved by the Hotel.

Any costs to repair or clean hotel property as a result of self installation will be added to the final bill.

## AUDIO VISUAL TECHNOLOGY

Client and/or outside vendor equipment must be pre-approved by the hotel.

