

BLDR  COLO

# SPRUCE

*farm & fish*



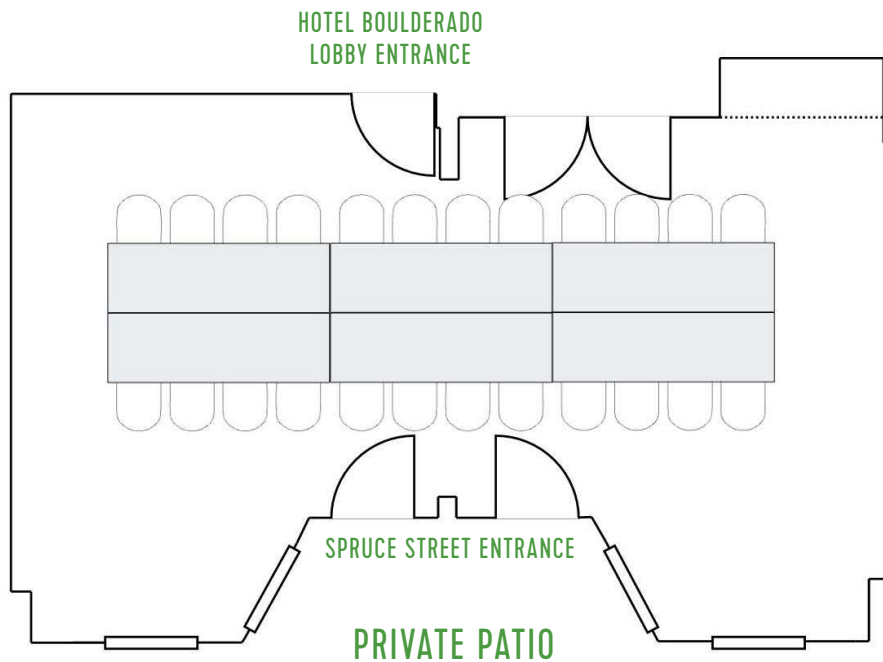
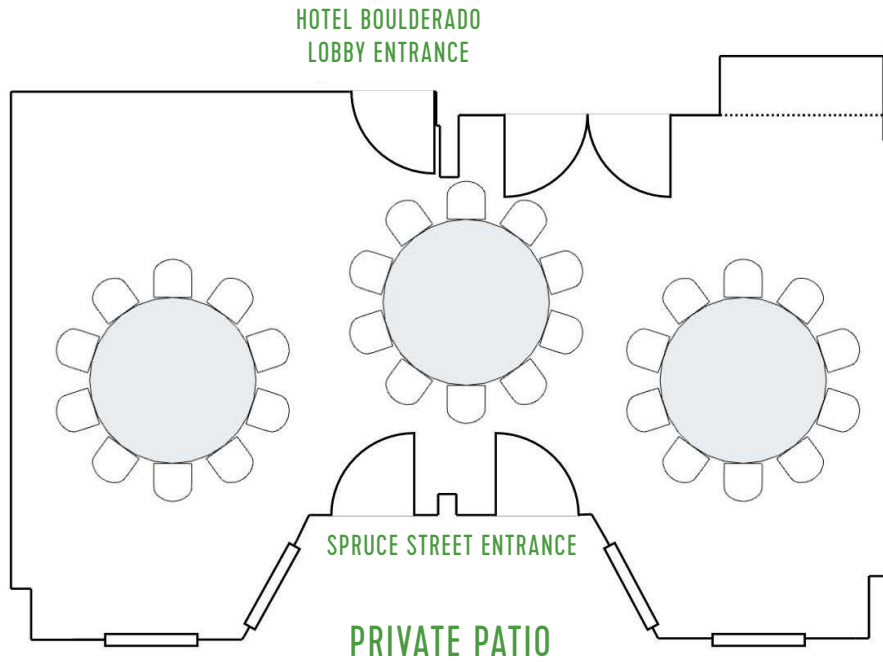
## *Group & Private Dining*



2115 13TH ST, BOULDER, CO 80302 | 303-442-4880 | [SPRUCEBOULDERADO.COM](http://SPRUCEBOULDERADO.COM) | [AHINDMAN@BOULDERADO.COM](mailto:AHINDMAN@BOULDERADO.COM)

# PRIVATE EVENT SPACE

## *Juniper Room*



# BRUNCH



House Smoked Salmon & Poached Eggs

## Lighter Side

**HOUSE-MADE GRANOLA & NOOSA VANILLA YOGURT** VG • 12.95 *Add berries +3*

**FRESH FRUIT & BERRIES BOWL** GF/VG • 8.95

**STEEL-CUT OATMEAL** VG  
Garnished with cereal milk, bananas, fresh blueberries and brown sugar • 6.95

## Chef Mains

**SANTA FE BENEDICT** VG 🐔  
Poached eggs, roasted poblano peppers, avocado, toasted cumin, spice topped hollandaise, served on an English muffin with home fries • 15.49

**BOULDERADO BENEDICT** 🐔  
Poached eggs, grilled Irish bacon, roasted sweet red peppers, fresh dill hollandaise, crispy shallots, served on an English muffin with home fries • 17.49

**SEDONA OMELETTE** GF/VG 🐔  
Black beans, onions, cotija & cheddar cheeses, served with tomato salsa, sliced avocado, cilantro micro greens, home fries and choice of toast • 13.95

**DENVER OMELETTE** GF 🐔  
Black forest ham, red & green peppers, onions, white cheddar cheese, served with home fries and choice of toast • 13.95

**PRIME RIB & POACHED EGGS\*** 🐔 🐮  
4oz. house seasoned & roasted Certified Angus Beef prime rib, torn kale seared, horseradish-crusted potatoes, house-mixed and locally sourced wild mushroom mix, grilled zucchini, poached eggs, hollandaise, micro leeks, smoked paprika • 23.95

**HOUSE SMOKED SALMON & POACHED EGGS\*** GF 🐔 🐟  
House-smoked salmon, herbed goat cheese schmear, horseradish-crusted potatoes, fresh spinach, roasted red pepper hollandaise, poached eggs, micro cilantro • 22.95

**CLASSIC BREAKFAST\*** GF 🐔  
Two eggs any style, choice of bacon, black forest ham or breakfast link sausage, served with home fries and choice of toast • 14.95

**STRAWBERRY CREAM PANCAKES** GF/VG  
Strawberry-studded pancakes, yogurt cream cheese sauce, strawberry coulis, fresh strawberries, fresh mint • 14.95

**BOULDERADO SCRAMBLE\*** GF/VG 🐔  
Blistered cherry tomatoes, zucchini, spinach, red quinoa, scrambled eggs, goat cheese, pepper relish, arugula pesto • 13.95

**HUEVOS RANCHEROS\*** GF 🐔  
Two eggs any style, signature pork green chile sauce, corn succotash, refried beans, crème fraîche, cotija cheese, cilantro micros • 15.49

**CHICKEN & WAFFLE SLIDERS**  
Crispy fried chicken breast, maple raspberry glaze, chicken velouté, on open-faced mini waffles with crispy leeks & arugula micros • 16.95



Santa Fe Benedict

GF = GLUTEN FREE | DF = DAIRY FREE | VG = VEGETARIAN, MAY CONTAIN EGGS OR DAIRY | V = VEGAN | 🐔 = ALL EGGS ARE 100% CAGE FREE | 🐮 = CERTIFIED ANGUS BEEF  
🐟 = VERLASSO SALMON RATED "MBA YELLOW" FROM THE MONTEREY BAY AQUARIUM

\*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.

Prices and availability subject to change.

# LUNCH



Oysters on the Half shell

## Small Plates

(Most Selections Serve 2-3 People)

### NEW ENGLAND CLAM CHOWDER

Cup • 6.50 / Bowl • 9.50

### OYSTERS ON THE HALF SHELL\* GF/DF

East Coast • 5.15 Each  
West Coast • 5.15 Each  
Raw on shaved ice, fresh lemon, mignonette, house cocktail sauce

### CRISPY BRUSSELS SPROUTS & CAULIFLOWER GF/DF/V

Chilli-soy glaze • 12.95

### TUNA TARTARE\*

Fresh yellowfin tuna loin dressed in champagne, dill & shallot vinaigrette, orange balsamic gastrique, butter-toasted ciabatta crackers, frisée salad, arugula micros • 23.95

### CALAMARI GF

Crispy fried, fresh dill, lemon zest, toasted almonds, crispy garlic chips, orange sriracha sauce • 15.95

### BAKED BRIE, APPLE & PROSCIUTTO CROSTINI

Creamy French brie cheese, shaved prosciutto, shaved red apples, honey drizzle, fresh thyme, crisp toasted ciabatta bread, cracked black pepper & arugula garnish • 16.95

### SMOKED SALMON ARANCINI

Breaded arborio rice balls, smoked salmon & cream cheese stuffing, horseradish sauce, chimichurri, smoked paprika garnish • 16.95

### FIRECRACKER WINGS GF

Crispy jumbo chicken wings, honey sriracha tossing sauce, honey ranch dip • 16.95

### SICILIAN MEATBALLS

House-made-all-beef meatballs, creamy Parmesan polenta, pomodoro sauce, mozzarella cheese, grilled ciabatta toasts, fresh basil • 15.95

## Salads

Add chicken +6, salmon filet\* +8,  
Certified Angus Beef top sirloin\* +9, tuna steak\* +9

### LAGUNA TUNA SALAD\* GF

Fresh South American yellowfin tuna loin, chili ginger spiced, lightly seared, sliced & served rare, soy ginger glaze, frisée & mesclun greens salad, heirloom cherry tomatoes, mango, diced avocado, cilantro vinaigrette • 24.95

### ROASTED BEET & CHÈVRE GF/VG

Butter-braised red & golden beets, arugula, smoked shiitake mushrooms, chèvre cheese, golden raisins, pickled cucumber, champagne vinaigrette • 16.95

### BRIE & CHERRY CHICKEN SALAD GF

French brie cheese, cherries, house-roasted & pulled chicken, mixed greens, shaved fennel & celery, toasted almonds, red seedless grapes, honey poppy seed dressing • 18.95

### MUSTARD CRUSTED SALMON SALAD\* GF/DF

Verlasso salmon, kale, quinoa, dried cherries, apples, sunflower kernels, white balsamic dressing • 22.95

### SEASONAL SALAD GF/DF/VG

Seasonal field greens & lettuces, shaved celery & fennel, heirloom cherry tomatoes, toasted almonds, sunflower kernels, cucumbers, raspberry vinaigrette on the side  
Full • 14.95 / Small • 9.95

### CAESAR SALAD

Romaine lettuce, shaved Parmesan cheese, house-made garlic croutons, signature Caesar dressing  
Full • 14.95 / Small • 9.95

### STRAWBERRY NUT SALAD GF/VG

Seasonal field greens, lettuces & baby spinach, cut strawberries, avocado, fresh ricotta cheese, sunflower kernels, chopped pistachios, toasted almonds, lemon champagne vinaigrette • 16.95

### LITTLE GEM WEDGE SALAD GF

Little gem lettuce wedges, applewood smoked bacon, Point Reyes blue cheese, heirloom cherry tomatoes, pickled golden beets, buttermilk blue cheese dressing • 17.95

GF = GLUTEN FREE | DF = DAIRY FREE | VG = VEGETARIAN, MAY CONTAIN EGGS OR DAIRY | V = VEGAN |  = ALL EGGS ARE 100% CAGE FREE |  = CERTIFIED ANGUS BEEF

 = VERLASSO SALMON RATED "MBA YELLOW" FROM THE MONTEREY BAY AQUARIUM

\*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.

Prices and availability subject to change.

# LUNCH

## Burgers & Sandwiches

Served with choice of French fries or coleslaw  
Sub truffle fries +1, side salad +1 Add bacon +1, avocado +1,  
cheese +1

### ANGUS BURGER\* 🐮

Certified Angus Beef, cooked to your specification,  
romaine lettuce, tomato, onion, brioche bun • 18.95

### STEAKHOUSE BACON CHEESEBURGER\* 🐮

Certified Angus Beef Burger, basted in our  
steakhouse marinade, chargilled to your  
specification, white cheddar & smoked Gouda  
cheese, sweet black pepper & applewood smoked  
bacon, signature pub sauce, bibb lettuce,  
tomato, brioche bun • 22.95

### ROSEMARY CHICKEN SANDWICH

6oz. Fresh rosemary-marinated chicken breast,  
smoked Gouda cheese, arugula, tomato, black  
pepper aioli, sourdough bread • 18.49

### FRIED CHICKEN & AVOCADO SANDWICH

Chipotle fried chicken, arugula, tomato,  
orange salted avocado, pickled red onion,  
fresh lime, mayonnaise, butter-toasted  
sourdough bread • 17.95

### COWBOY STEAK SANDWICH\*

Thinly shaved steak on a French baguette,  
jalapeño aioli, charred tomato pico de gallo,  
cotija cheese, crispy onions • 23.95

### PRIME RIB FRENCH DIP\* 🐮

Seasoned Certified Angus Beef, French  
baguette, beef au jus, seasoned  
horseradish aioli • 29.95

### VERLASSO SALMON SANDWICH\* 🐟

Verlasso salmon, red onion marmalade,  
baby spinach, horseradish aioli,  
brioche bun • 21.95

### GRILLED THREE CHEESE & TOMATO VG

Summer tomato slices, white cheddar,  
smoked Gouda and Gruyere cheeses, on our  
special cheddar jalapeño bread • 17.95  
Add applewood smoked bacon +5

## Chef Mains

Available daily after 11am

### PAILLARD CHICKEN

Hand pounded, pan seared, panko breaded  
boneless chicken breast, lemon butter dill sauce,  
arugula salad with fresh mozzarella, heirloom  
cherry tomatoes, olive oil & lemon dressing • 24.49

### PEACHTREE CHICKEN GF

Spiced peach marinated chicken breast,  
seared & roasted, grilled peach & chicken jus,  
garlic green beans, green onion whipped potatoes  
with garlic butter • 24.49

### TOP SIRLOIN STEAK & FRIES\* GF 🐮

Certified Angus Beef top sirloin,  
chargilled, bordelaise, shallot butter,  
truffle fries, arugula salad • 26.49

### ICELANDIC COD FISH & CHIPS

Fresh-cut codfish loins, crisp tempura batter,  
artisan fries, house coleslaw & tartar sauce • 25.95

### ROCKY MOUNTAIN TROUT GF

Fresh, pan-seared trout filet, wild rice with leeks,  
brown butter, grilled seasonal vegetables • 29.95

### SMOKED MUSHROOM & SHALLOT LINGUINE VG

Butter-roasted wild mushrooms, smoked shiitake  
mushrooms, linguine pasta, shallots, chardonnay,  
butter, Parmesan cheese, tomatoes, peppers • 22.95  
Add salmon filet\* +8



Paillard Chicken

GF = GLUTEN FREE | DF = DAIRY FREE | VG = VEGETARIAN, MAY CONTAIN EGGS OR DAIRY | V = VEGAN | 🐣 = ALL EGGS ARE 100% CAGE FREE | 🐮 = CERTIFIED ANGUS BEEF

🐟 = VERLASSO SALMON RATED "MBA YELLOW" FROM THE MONTEREY BAY AQUARIUM

\*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.

Prices and availability subject to change.

# DINNER

## Small Plates

(Most Selections Serve 3-5 People)

### NEW ENGLAND CLAM CHOWDER

Cup • 6.50 / Bowl • 9.50

### OYSTERS ON THE HALF SHELL\* GF/DF

East Coast • 5.15 Each  
West Coast • 5.15 Each  
Raw on shaved ice, fresh lemon,  
mignonette, house cocktail sauce

### CRISPY BRUSSELS SPROUTS & CAULIFLOWER GF/DF/V

Chilli-soy glaze • 12.95

### TUNA TARTARE\*

Fresh yellowfin tuna loin dressed in champagne,  
dill & shallot vinaigrette, orange balsamic gastrique,  
butter-toasted ciabatta crackers, frisée salad,  
arugula micros • 23.95

### CALAMARI GF

Crispy fried, fresh dill, lemon zest,  
toasted almonds, crispy garlic chips,  
orange sriracha sauce • 15.95

### BAKED BRIE, APPLE & PROSCIUTTO CROSTINI

Creamy French brie cheese, shaved prosciutto,  
shaved red apples, honey drizzle, fresh thyme,  
crisp toasted ciabatta bread, cracked black pepper  
& arugula garnish • 16.95

### SMOKED SALMON ARANCINI

Breaded arborio rice balls, smoked salmon &  
cream cheese stuffing, horseradish sauce,  
chimichurri, smoked paprika garnish • 16.95

### FIRECRACKER WINGS GF

Crispy jumbo chicken wings, honey sriracha  
tossing sauce, honey ranch dip • 16.95

### SICILIAN MEATBALLS

House-made-all-beef meatballs, creamy Parmesan  
polenta, pomodoro sauce, mozzarella cheese,  
grilled ciabatta toasts, fresh basil • 15.95



Tuna Tartare

## Salads

Add chicken +6, salmon filet\* +8,  
Certified Angus Beef top sirloin\* +9, tuna steak\* +9

### LAGUNA TUNA SALAD\* GF

Fresh South American yellowfin tuna loin, chili  
ginger spiced, lightly seared, sliced & served rare,  
soy ginger glaze, frisée & mesclun greens salad,  
heirloom cherry tomatoes, mango, diced avocado,  
cilantro vinaigrette • 24.95

### ROASTED BEET & CHÈVRE GF/VG

Butter-braised red & golden beets, arugula,  
smoked shiitake mushrooms, chèvre cheese,  
golden raisins, pickled cucumber, champagne  
vinaigrette • 16.95

### BRIE & CHERRY CHICKEN SALAD GF

French brie cheese, cherries, house-roasted &  
pulled chicken, mixed greens, shaved fennel &  
celery, toasted almonds, red seedless grapes,  
honey poppy seed dressing • 18.95

### MUSTARD CRUSTED SALMON SALAD\* GF/DF

Verlasso salmon, kale, quinoa, dried cherries,  
apples, sunflower kernels, white balsamic  
dressing • 22.95

### SEASONAL SALAD GF/DF/VG

Seasonal field greens & lettuces, shaved celery  
& fennel, heirloom cherry tomatoes, toasted  
almonds, sunflower kernels, cucumbers, raspberry  
vinaigrette on the side  
Full • 14.95 / Small • 9.95

### CAESAR SALAD

Romaine lettuce, shaved Parmesan cheese,  
house-made garlic croutons, signature  
Caesar dressing  
Full • 14.95 / Small • 9.95

### STRAWBERRY NUT SALAD GF/VG

Seasonal field greens, lettuces & baby spinach,  
cut strawberries, avocado, fresh ricotta cheese,  
sunflower kernels, chopped pistachios, toasted  
almonds, lemon champagne vinaigrette • 16.95

### LITTLE GEM WEDGE SALAD GF

Little gem lettuce wedges, applewood smoked  
bacon, Point Reyes blue cheese, heirloom cherry  
tomatoes, pickled golden beets, buttermilk blue  
cheese dressing • 17.95

GF = GLUTEN FREE | DF = DAIRY FREE | VG = VEGETARIAN, MAY CONTAIN EGGS OR DAIRY | V = VEGAN |  = ALL EGGS ARE 100% CAGE FREE |  = CERTIFIED ANGUS BEEF

 = VERLASSO SALMON RATED "MBA YELLOW" FROM THE MONTEREY BAY AQUARIUM

\*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.

Prices and availability subject to change.

# DINNER

## Burgers & Sandwiches

Served with choice of French fries or coleslaw  
Sub truffle fries +1, side salad +1 Add bacon +1, avocado +1, cheese +1

### ANGUS BURGER\* 🐮

Certified Angus Beef, cooked to your specification, romaine lettuce, tomato, onion, brioche bun • 18.95

### STEAKHOUSE BACON CHEESEBURGER\* 🐮

Certified Angus Beef Burger, basted in our steakhouse marinade, chargilled to your specification, white cheddar & smoked Gouda cheese, sweet black pepper & applewood smoked bacon, signature pub sauce, bibb lettuce, tomato, brioche bun • 22.95

### PRIME RIB FRENCH DIP\* 🐮

Seasoned Certified Angus Beef, French baguette, beef au jus, seasoned horseradish aioli • 29.95

### ROSEMARY CHICKEN SANDWICH

6oz. Fresh rosemary-marinated chicken breast, smoked Gouda cheese, arugula, tomato, black pepper aioli, sourdough bread • 18.49

### VERLASSO SALMON SANDWICH\* 🐟

Verlasso salmon, red onion marmalade, baby spinach, horseradish aioli, brioche bun • 21.95

### GRILLED THREE CHEESE & TOMATO VG

Summer tomato slices, white cheddar, smoked Gouda and Gruyere cheeses, on our special cheddar jalapeño bread • 17.95  
Add applewood smoked bacon +5



Rosemary Chicken Sandwich



Steakhouse Bacon Cheeseburger

GF = GLUTEN FREE | DF = DAIRY FREE | VG = VEGETARIAN, MAY CONTAIN EGGS OR DAIRY | V = VEGAN | 🐣 = ALL EGGS ARE 100% CAGE FREE | 🐮 = CERTIFIED ANGUS BEEF

🐟 = VERLASSO SALMON RATED "MBA YELLOW" FROM THE MONTEREY BAY AQUARIUM

\*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.

Prices and availability subject to change.

# DINNER



*Pappardelle Bolognese*

## Farm Mains

### PAILLARD CHICKEN

Hand pounded, pan seared, panko breaded boneless chicken breast, lemon butter dill sauce, arugula salad with fresh mozzarella, heirloom cherry tomatoes, olive oil & lemon dressing • 24.49

### PEACHTREE CHICKEN GF

Spiced peach marinated chicken breast, seared & roasted, grilled peach & chicken jus, garlic green beans, green onion whipped potatoes with garlic butter • 24.49

### CAB FILET MIGNON\* GF

Hand-cut 7oz. Certified Angus Beef filet mignon, cooked to your specification, mashed potatoes with bacon, sour cream & chives, grilled lemon asparagus. Choice of topping: horseradish cream, blue cheese butter or bordelaise wild mushrooms • 52.95

### CAB T-BONE\* GF

16oz. Certified Angus Beef T-bone steak, cooked to your specification, mashed potatoes with bacon, sour cream & chives, grilled lemon asparagus. Choice of topping: horseradish cream, blue cheese butter or bordelaise wild mushrooms • 64.95

### TOP SIRLOIN STEAK & FRIES\* GF

Certified Angus Beef top sirloin, chargrilled, bordelaise, shallot butter, truffle fries, arugula salad • 26.49

### PAPPARDELLE BOLOGNESE

House-ground CAB steak & prosciutto ham Bolognese, house-made and wide-cut pappardelle pasta, fresh parsley, fresh basil, shaved Parmesan cheese • 22.95

### SMOKED MUSHROOM & SHALLOT LINGUINE VG

Butter-roasted wild mushrooms, smoked shiitake mushrooms, linguine pasta, shallots, chardonnay, butter, Parmesan cheese, tomatoes, peppers • 22.95  
Add salmon filet\* +8

## Fish Mains

### SUMMER SEA SCALLOPS\* GF

Jumbo pan-seared sea scallops, carrot & potato purée, crispy prosciutto, agave butter chardonnay sauce, fresh basil purée, arugula micros • 39.95

### SEARED SALMON ON ZUCCHINI NOODLES\* GF

Fresh Verlasso skin-on salmon, chili cumin spiced, pan-seared crispy, over zucchini noodles in a chardonnay, agave, lime, butter sauce, with shallots and poblano peppers, topped with a tomato, onion, roasted yellow bell pepper salsa and cilantro micro greens. • 28.95

### ROCKY MOUNTAIN TROUT GF

Fresh, pan-seared trout filet, wild rice with leeks, brown butter, grilled seasonal vegetables • 29.95

### ICELANDIC COD FISH & CHIPS

Fresh-cut codfish loins, crisp tempura batter, artisan fries, house coleslaw & tartar sauce • 25.95



*Summer Sea Scallops*

GF = GLUTEN FREE | DF = DAIRY FREE | VG = VEGETARIAN, MAY CONTAIN EGGS OR DAIRY | V = VEGAN |  = ALL EGGS ARE 100% CAGE FREE |  = CERTIFIED ANGUS BEEF

 = VERLASSO SALMON RATED "MBA YELLOW" FROM THE MONTEREY BAY AQUARIUM

\*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.

Prices and availability subject to change.



# DESSERT

## Dessert

### KEY LIME PIE VG

House-made pie, graham cracker crust, vanilla whipped cream • 9

### CHOCOLATE TORTE GF/VG

Semi-sweet chocolate cake, bittersweet chocolate ganache, powdered sugar, fresh raspberries • 10

### DEEP DISH APPLE STREUSEL PIE VG

Tender pie dough crust, sliced granny smith apples in a cream custard, butter pecan streusel topping, served tall with warm caramel sauce, cinnamon ice cream, whipped cream and a fresh mint garnish • 10

### DENVER'S OWN SWEET ACTION ICE CREAM OR SORBET

Madagascar vanilla ice cream and fresh strawberries • 8 VG

French chocolate ice cream and fresh raspberries • 8 VG

Raspberry sorbet and fresh blackberries • 8 GF/DF/V



Deep Dish Apple Streusel Pie



Key Lime Pie



Chocolate Torte

GF = GLUTEN FREE | DF = DAIRY FREE | VG = VEGETARIAN, MAY CONTAIN EGGS OR DAIRY | V = VEGAN | 🐓 = ALL EGGS ARE 100% CAGE FREE | 🐮 = CERTIFIED ANGUS BEEF

🐟 = VERLASSO SALMON RATED "MBA YELLOW" FROM THE MONTEREY BAY AQUARIUM

\*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.

Prices and availability subject to change.

# FREQUENTLY ASKED QUESTIONS

## **CAN I BRING IN MY OWN DÉCOR?**

Yes, you may bring in flowers and/or other décor items to decorate your space. Confetti, rice and/or glitter are not allowed. Candles are permitted so long as they are in a holder with the flame being at least two inches below the rim of the candle holder. Please communicate with your event coordinator for prior written approval. Spruce Farm & Fish/Hotel Boulderado can accept deliveries for your event with advanced notice.

## **CAN I BRING IN MY OWN CAKE?**

Yes, a cake is fine to bring. There is an outside dessert fee of \$1 per person. Please coordinate with your event coordinator in advance. No other outside food items are allowed.

## **DO YOU HAVE ANY AV CAPABILITIES?**

Yes, we do have AV options available in our private dining space. Inquire with your sales coordinator for more information and pricing. Personal playlists are allowed in Juniper Room only.

## **DO YOU HAVE GLUTEN-FREE, VEGETARIAN AND VEGAN OPTIONS AVAILABLE?**

Yes! Many of our menu options can be made accordingly to guest dietary restrictions as noted on the menu. Inquire further with your event coordinator.

## **WHAT DO I NEED TO DO IN ORDER TO HOLD AND CONFIRM MY GROUP?**

We require a signed agreement to confirm. Deposit requirements are determined on a case-by-case basis. Your sales manager will provide more information during the booking process.

## **WHAT ADDITIONAL FEES ARE THERE WITH BOOKING?**

All food and beverage is subject to sales tax and 20% service charge.

## **WHEN DO I HAVE TO CONFIRM MY FINAL MENU SELECTIONS AND GUEST COUNT?**

Please confirm your final menu selections seven days in advance of your event with your event coordinator. We require your finalized guest count 48 hours prior to the event.

## **WHAT IS PARKING LIKE AT YOUR LOCATION?**

Valet is available through Hotel Boulderado at a rate of \$4 per hour and \$30 per night. In addition, city metered and free street parking can be found around the hotel property.

## **WHAT IS THE CANCELLATION POLICY?**

Events canceled within 48 hours of the event will forfeit their deposit and be charged for 50% of their pre-established food and beverage costs plus tax.

*Contact our Sales Department for Details*

**AHINDMAN@BOULDERADO.COM**

**303-440-2892 | SPRUCEBOULDERADO.COM**

**2115 13TH ST, BOULDER, CO 80302**