2019-2020
SEASONAL SELECTIONS

From our in-house, award-winning restaurant: Urban Farmer Denver. Unparalleled cuisine and service in the most historic hotel in Denver.
We are so proud to be able to open the doors of Denver’s most historic hotel for memorable events that our guests can cherish for years to come. From the Sage Room, to our Grand Ballroom, and spaces in between – our unique venue spaces have collected over 127 years of occasions, a testament to our unparalleled service, location, cuisine, and atmosphere.

As you browse these inspirations, please keep in mind that all of our selections and menus are customizable to your liking. Our event planners are here to curate an unforgettable experience to last a lifetime for you. But if you’d like our recommendations, we’ve carefully pointed out our favorites with:

We hope you enjoy!

**EVENTS THAT CREATE STORIES**

**ABOUT THE OXFORD HOTEL**

Found at the intersection of timeless elegance and modern luxury, The Oxford Hotel stands today as an iconic Denver landmark, rooted in its unique history and groundbreaking beginnings of 1891. In the busy heart of downtown, guests step through our doors and feel taken back to a simpler, more quaint point in time. From the classic artwork hung on our walls to our tailored amenities, The Oxford offers guests a truly unique Denver event experience. With over 100 years under our belt, we are a testament to our loyal service and your key to refined comfort. As the most historic hotel in Denver, The Oxford has been a part of the heart of the city since the beginning, and always will be. Always Oxford.

**ABOUT URBAN FARMER**

Urban Farmer Denver focuses on the narrative of the country farmer who marries the cosmopolitan art collector. The interpretation of the Urban Farmer couple has a sophisticated approach, representing Denver’s rural history and more recent reemergence as a young, fresh, and national trendsetting city. Every aspect of Urban Farmer Denver is thoughtfully tailored to the people who live, work and visit the iconic city — the specific local personality is the driving force behind all creative and culinary details, giving it a style unique to this area. Urban Farmer’s menu emphasizes the pride of locally-sourced ingredients and authentic, straightforward preparations.
FARMER’S BREAKFAST

PLATED
Pre-selected entrée ($26) or tableside choice ($29)
For parties up to 20 guests

HOUSEMADE GRANOLA | V
berries, choice of: skim, 2%, whole, almond milk, or yogurt

FARM EGGS ANY STYLE | V
two eggs, potato galette, housemade english muffin

MILE HIGH OMELET +3
green chili, local ham, béarnaise, potato galette, housemade english muffin

EGGS BENEDICT +4
shaved local ham, housemade english muffin, béarnaise

FAMILY STYLE SIDES
Included with plated

CHEF’S SELECTION SEASONAL FRUIT | VG, GF
ASSORTED BREAKFAST PASTRIES | V
BREAKFAST PROTEINS | GF
choice of one - fennel sausage, bacon, ham, turkey bacon, additional choices $3/person, per addition

FAMILY STYLE ENHANCEMENTS
Priced per guest

BUFFET
20 guest minimum, $25 per person

CHEF’S SELECTION SEASONAL FRUIT | VG, GF
ASSORTED BREAKFAST PASTRIES | V
BREAKFAST PROTEINS | GF
choice of one - fennel sausage, bacon, ham, turkey bacon, additional choices $3/person, per addition
CRISPY POTATO CARAMELIZED ONION, ROASTED PEPPERS | VG
SCRAMBLED EGGS | V
add cheddar $1/per person

BUFFET ENHANCEMENTS
Priced per guest

EGGS BENEDICT +6
BISCUITS AND SAUSAGE GRAVY +4
BUTTERMILK PANCAKES +3 | V
MAPLE GRANOLA WAFFLES +4 | V
STEEL CUT OATMEAL +2 | V

CONTINENTAL BREAKFAST
$18 per person

BUFFET ENHANCEMENTS
Priced per guest

EGGS BENEDICT +6
BISCUITS AND SAUSAGE GRAVY +4
BUTTERMILK PANCAKES +3 | V
MAPLE GRANOLA WAFFLES +4 | V
STEEL CUT OATMEAL +2 | V

CONTINENTAL BREAKFAST
$18 per person

BUFFET ENHANCEMENTS
Priced per guest

EGGS BENEDICT +6
BISCUITS AND SAUSAGE GRAVY +4
BUTTERMILK PANCAKES +3 | V
MAPLE GRANOLA WAFFLES +4 | V
STEEL CUT OATMEAL +2 | V

SIPS
Enjoy choice of coffee, tea or juice included per person.
Juice selections include chilled orange, grapefruit, cranberry, and apple (refreshed until 10am).

SANWICHES BY THE DOZEN
BUFFALO BILL
BREAKFAST SANDWICHES +4H
egg, bacon jam, sausage, avocado, english muffin

SPECIALTY COCKTAILS
Available at additional cost – ask your event planner today!
**ALL DAY BEVERAGES**  
$20 per person

**HOT**  
freshly brewed regular & decaffeinated coffee, hot tea

**REFRESHMENTS**  
assorted soft drinks, bottled waters

**SMALL BITES**  
*Priced per person*

**BUILD YOUR OWN PARFAIT**  
16 | V  
plain yogurt, fresh berries, housemade granola, toasted nuts, honey

**TRAIL MIX BREAK**  
16 | V  
assorted nuts, mini pretzels, assorted dried fruits, peanut butter chips, freshly baked granola

**ENERGIZE**  
17 | V  
mixed berry, banana, and kale smoothies  
assorted energy and granola bars  
fresh fruit skewers, harissa, sage

**PLATTERS**

**COOKIE BREAK**  
25 per dozen | V  
chocolate chip, peanut butter, oatmeal raisin, seasonal flavor

**MARINATED SEASONAL VEGETABLES**  
42 | VG  
hummus, pita chips, market vegetables, olive tapenade  
french bread crostini (serves 15 guests)

**ARTISANAL & HOUSEMADE CHARCUTERIE**  
86  
assorted dry aged salumi, pâté and terrine, bread, pickled vegetables, mustards, olives (serves 15 guests)

**ARTISANAL CHEESE SELECTION**  
86 | V  
imported and domestic cheese, dried fruits  
(serves 15 guests)

**BEVERAGE ENHANCEMENTS**

**GATORADE**  
6ea

**RED BULL**  
7ea  
regular and sugar free

**SOFT DRINKS**  
5ea

**LA COLOMBE COFFEE**  
65 per gallon  
regular and decaffeinated

**PALAIS DES THES HOT TEAS**  
50 per gallon

**CALIFIA COLD BREW**  
8ea  
salted caramel, mocha mix, xx espresso

**IZZE SPARKLING JUICE**  
6ea

**BOTTLED WATER**  
5ea

**SAN PELLEGRINO**  
6ea

**LEMONADE**  
40 per gallon

**FRESHLY BREWED ICED TEA**  
35 per gallon

**FRUIT AND VEGETABLE SMOOTHIES**  
8ea

**FOOD ENHANCEMENTS**

**WHOLE FRUIT**  
4ea | VG, GF

**ASSORTED INDIVIDUAL CHIPS**  
5ea | VG, GF

**TRAIL MIX**  
6 per person | V

**MIXED NUTS**  
7 per person | VG, GF

**DEVILED EGGS**  
32 per dozen | V, GF

**HOUSEMADE ENERGY BARS**  
5ea | V, GF

**FRUIT SKEWERS**  
48 per dozen | VG, GF

**ASSORTED BAGELS**  
35 per dozen | V  
with cream cheese
A CLASSIC PAIR
LUNCH BUFFET

**SANDWICH BUFFET**
$35 per person

**STARTERS**
CHEF’S SEASONAL SOUP
LOCAL GREENS | V, GF
garden vegetables, quinoa, honey vinaigrette

**SANDWICHES**
Choose 3
SMOKED PORK SLIDERS
white cheddar, coleslaw, brioche bun

GRILLED VEGETABLE SANDWICH | V
chive cream cheese, piccalilli, avocado, sprouted quinoa

COLD ROAST BEEF
horseradish, caramelized onion, pickled shallot, french roll

SMOKED CHICKEN SANDWICH
smoked gouda, harissa aioli, piccalilli

FARM SLIDER
tomato jam, white cheddar, aioli

FARM FLATBREAD | V
red onion marmalade, chèvre, oil-cured tomato, fresh arugula

**DESSERT**
FRESHLY BAKED BROWNIES | V
BLONDIES
COOKIES

**SALAD BUFFET**
$30 per person

**SALAD BAR**
Bases | VG
local lettuces, romaine, spinach, 5-grain

6 SEASONAL VEGETABLES | VG, GF
chef selections

**TOPPINGS**
CRISPY QUINOA | VG, GF
SOURDOUGH CROUTONS | V
CHOPPED BACON | GF

**PROTEINS**
Choose 2
WHOLE ROASTED LOCAL MUSHROOMS | VG, GF
HERB ROASTED CHICKEN BREAST | GF
BEEF TENDERLOIN BROCHETTE +$3 | GF
SHRIMP SKEWERS +$5 | GF

**HOUSEMADE DRESSINGS**
CAESAR | GF
BLUE CHEESE | V
ITALIAN | VG, GF
1000 ISLAND | V, GF
HONEY VINAIGRETTE | V, GF

**DESSERT**
FRESHLY BAKED BROWNIES | V
BLONDIES
COOKIES
Beautiful, historic hotel right across from Union Station!
Staff was extremely pleasant and helpful. Attended an event in the ballroom with breakfast served with a great variety of delicious food.

DEANNA G.
PLATED LUNCH

FIRST COURSE
Choose 1

BISON CHILI | GF
green garlic crema, pickled fresno, scallions

VEGETARIAN SOUP | VG, GF
seasonal vegetarian soup

CAESAR SALAD
white anchovies, parmesan, garlic

LOCAL GREENS | V, GF
garden vegetables, quinoa, honey vinaigrette

ENTRÉES
Choose 2

WILD MUSHROOM RISOTTO | V, GF
parmesan, herb pistou

CAULIFLOWER STEAK | VG, GF
french curry, green garlic, hemp seed, pistachio

PAN SEARED SALMON | GF
plum butter, kuri squash, salify, purple kale

THE FARM BURGER
local cheddar, aioli, housemade english muffin, farm fries

STEAK FRITES | GF
marinated steak, sage glace, farm fries

SURF & TURF PASTA +$3
beef tenderloin, shrimp, sweet potato pappardelle, poached egg

6oz PIEDMONTESE TENDERLOIN +$7 | GF
potato purée, seasonal vegetables, caramelized onions

CRISPY CHICKEN PAILLARD
arugula, pickled red onion, salty cheese

DESSERTS
Choose 1

BUTTERSCOTCH SUNDAE | V
warm brown butter blondie, toffee chip ice cream

WHITE CHOCOLATE CHEESECAKE | V
citrus, praline, graham cracker

WARM DARK CHOCOLATE COFFEE CAKE | V
white chocolate cremeaux, mocha ice cream

FAMILY STYLE SIDES
Price per person

TWICE BAKED POTATO TART | V
cheddar, bacon, chives

CREAMED SPINACH GRATIN | V
parmesan, roasted garlic, bread crumbs

BAKED MAC N CHEESE | V
cured tomato, bread crumbs

YUKON GOLD POTATO PURÉE | V, GF

ROASTED SEASONAL VEGETABLES | V, GF
herb butter, sea salt

FARM FRIES | VG, GF
russet burbank potato

$40 THREE-COURSE PRESELECTED

$45 TABLESIDE CHOICE
**PASSED OR STATIONED**

Priced per piece

- **SMOKED TROUT RILLETTE**  | 4
  crème fraîche, tarragon, english muffin toast

- **DEVILED EGGS**  | 4  |  V, GF
  candied bacon, bourbon maple syrup

- **VEGETABLE CAPONATA**  | 4  |  V
  caramelized onion, golden raisin, grilled bread

- **DUNGENESS CRAB CAKE**  | 6
  jalapeño aioli

- **SEASONAL HUSH PUPPY**  | 3  |  V
  harissa, sage

- **CEDAR ROASTED SHRIMP**  | 6  |  GF
  campari tomato, olive

- **BEEF TENDERLOIN SKEWER**  | 5  |  GF
  long pepper aioli

- **SPICED ROASTED PORK SLIDER**  | 5
  cabbage slaw, parker roll

- **URBAN FARMER BEEF SLIDER**  | 5
  tomato jam, parker roll

- **BRANDADE**  | 3
  salt cured white fish, yukon potato, harissa aioli

- **OYSTERS**  | 4.5 each (minimum 4 dozen)  |  GF
  east & west coast shucked to order, trio of mignonette

**SIGNATURE URBAN FARMER**

- **NEW YORK STEAK TASTING**  | 26  |  GF
  sampling of three finishes of carved beef (grass, grain, 21-day dry aged)

- **WHOLE SALT ROASTED FISH**  | 16  |  GF
  filleted to order with harissa aioli, chimichurri, cocktail sauce

- **APPLE CRISP FLAMBÉ**  | 6  |  V
  oat streusel, vanilla, brown sugar brandy ice cream

**PLATTERS**

- **ARTISANAL & HOUSEMADE CHARCUTERIE**  | 86
  house pickles, mustard (serves 15 guests)

- **ARTISANAL CHEESE SELECTION**  | 86  |  V
  marcona almonds, house preserves (serves 15 guests)

- **SEASONAL HUMMUS**  | 30  |  VG
  triticale pita chips (serves 6-8 guests)

- **SPICED NUTS**  | 22  |  V
  (serves 6-8 guests)

- **MARINATED SEASONAL VEGETABLES**  | 42  |  VG
  (serves 15 guests)

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**RECEPTION STATIONS**

+$110 chef staffing fee, per hour, per 75 guests

Priced per person

- **OYSTERS**  | 4.5 each (minimum 4 dozen)  |  GF
  east & west coast shucked to order, trio of mignonette

- **SIGNATURE URBAN FARMER**
  **NEW YORK STEAK TASTING**  | 26  |  GF
  sampling of three finishes of carved beef (grass, grain, 21-day dry aged)

- **WHOLE SALT ROASTED FISH**  | 16  |  GF
  filleted to order with harissa aioli, chimichurri, cocktail sauce

- **APPLE CRISP FLAMBÉ**  | 6  |  V
  oat streusel, vanilla, brown sugar brandy ice cream

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**CURRENTLY CLASSIC**

All of our menu offerings are inspired by the seasons and infused with timeless elegance, reflective of The Oxford Hotel.
DINNER BUFFET

STARTER
Choose 1
FRESHLY BAKED ROLLS | V
whipped butter, maldon salt

CORNBREAD +2 | V
whipped butter, honey, maldon salt

SOUP
Choose 1
CHEF’S SEASONAL SOUP
FRENCH ONION
caramelized onion, crouton, gruyère

BISON CHILI | GF
garlic crema, cilantro, pickled fresno

SALAD
Choose 1
CAESAR SALAD
garlic croutons, creamy dressing, boquerones

LOCAL GREENS | V, GF
shaved vegetables, crispy quinoa, honey vinaigrette

PETITE ICEBERG
bacon jam, blue cheese, green peppercorn

SIDES
Choose 2
TWICE BAKED FINGERLING POTATO TART | V
cheddar, bacon, sour cream, chives

YUKON GOLD POTATO PURÉE | V

BAKED MAC N CHEESE | V
cured tomato, bread crumbs

GREEN BEANS | V
anchovy brown butter, garlic, crispy shallot

BRUSSELS SPROUTS
bacon lardons, papita butter, bread crumbs

ROASTED SEASONAL VEGETABLES | V
herb butter, sea salt

ENTRÉES
Choose 2
PAN SEARED SALMON | GF
plum butter, kuri squash, salsify, purple kale

OVEN ROASTED CHICKEN | GF
escarole, winter squash, whole grain mustard jus

PAINTED HILLS STRIPLOIN | GF
balsamic jus, horseradish crème, house steak sauce

CEDAR RIVER PRIME RIB +6 | GF
seasonal vegetables, parmesan, herb oil

KING PRIME TENDERLOIN +9 | GF
jus de vin rouge, horseradish crème, house steak sauce

CAULIFLOWER STEAK +9 | VG, GF
french curry, hemp, pistachio

DESSERT
MINIATURES
lemon meringue, tiramisu, chocolate diner cake, seasonal cheesecake

$60 PER PERSON
PLATED DINNER

FIRST COURSE
Choose one

- BISON CHILI | GF
  green garlic crema, pickled fresno, scallions

- VEGETARIAN SOUP | VG, GF
  seasonal vegetarian soup

- CESAR SALAD | V
  white anchovies, parmesan, garlic

- LOCAL GREENS | V, GF
  garden vegetables, quinoa, honey vinaigrette

ENTRÉES
Choose two

- PAN SEARED SALMON $55 PP | GF
  plum butter, kuri squash, salsify, purple kale

- OVEN ROASTED CHICKEN $55 PP | GF
  escarole, winter squash, whole grain mustard jus

- 8oz KING PRIME TENDERLOIN $15 PP | GF
  potato purée, seasonal vegetables

- 14oz PAINTED HILLS NEW YORK $30 PP | GF
  potato purée, seasonal vegetables

- 16oz CEDAR RIVER FARMS RIBEYE $30 PP | GF
  potato purée, seasonal vegetables

VEGETARIAN ENTÉRES
Choose one

- CAULIFLOWER STEAK | VG, GF
  french curry, hemp, pistachio

- MUSHROOM RISOTTO | V, GF
  parmesan, herb pistou

CUSTOM ENHANCEMENTS
Price per person

- MAÎTRE D' BUTTER TRIO +9 | GF
  blackened foie gras butter, herb butter, burgundy butter

- SKEWERED SHRIMP +15 | GF

- SCALLOPS +15 | GF

- 1/2 MAINE LOBSTER +21 | GF
  herb butter

DESSERTS
Choose one

- BUTTERSCOTCH SUNDAE | V
  warm brown butter blondie, toffee chip ice cream

- WHITE CHOCOLATE CHEESECAKE | V
  citrus, praline, graham cracker

- WARM DARK CHOCOLATE COFFEE CAKE | V
  white chocolate cremeux, mocha ice cream

$55+
PER PERSON

EXPERIENCE
Unparalleled service, location, cuisine, and atmosphere
within Denver’s most historic hotel.
# CURATED BAR PACKAGES

Bartenders are billed at $150 each, up to 4 hours of service including set-up and breakdown. Bartenders are staffed at one per 75 guests. Non-alcoholic beer available upon request, specialty orders available by the case.

## BEER, WINE & NON-ALCOHOLIC BAR

- **$20 per guest for first hour**
- **$15 per guest for each additional hour**

## TRADITIONAL BAR

- **$22 per guest for first hour**
- **$14 per guest for each additional hour**

## DELUXE BAR

- **$24 per guest for first hour**
- **$15 per guest for each additional hour**

## COLORADO CRAFT BEER PACKAGE

- **$20 per guest for two hours**
- **$5 per guest for each additional hour**

Variety includes:
- Black Bottle & Odell | Fort Collins, CO
- Left Hand | Longmont, CO
- 14er | Denver, CO
- Avery | Boulder, CO

## SOMMELIER PACKAGE

- **Hosted ($14), Cash ($15)**

**White**
- Camille & Laurent Shaller, chablis | France
- Brooks, amycas riesling blend | Oregon

**Red**
- Le P’tit Paysan, cabernet sauvignon | California
- Château de Montfaucon Lirac Baron Louis, côtes du rhône | France

## ON CONSUMPTION BAR PACKAGES

Bartenders are billed at $150 each, up to 4 hours of service including set-up and breakdown. Bartenders are staffed at one per 75 guests. Non-alcoholic beer available upon request, specialty orders available by the case.

## TABLESIDE WINE SERVICE

### TRADITIONAL

- **$40 per bottle**

**Sparkling** | Chandon, brut classic
**White**
- Charles & Charles, chardonnay
- Prophecy, sauvignon blanc
**Red**
- Charles & Charles, cabernet sauvignon
- Domaine Begude, pinot noir

### DELUXE

- **$50 per bottle**

**Sparkling** | La Marca, prosecco
**White**
- Land of Saints, chardonnay
- Land of Saints, sauvignon blanc
**Red**
- Camp, cabernet sauvignon
- Don Miguel Gascón, malbec

## SOMMELIER PACKAGE

- **Hosted ($14), Cash ($15)**

**White**
- Camille & Laurent Shaller, chablis | France
- Brooks, amycas riesling blend | Oregon

**Red**
- Le P’tit Paysan, cabernet sauvignon | California
- Château de Montfaucon Lirac Baron Louis, côtes du rhône | France

## WINE

### TRADITIONAL

- **Hosted ($10), Cash ($11)**

**Sparkling** | Chandon, brut classic
**White**
- Charles & Charles, chardonnay
- Prophecy, sauvignon blanc
**Red**
- Charles & Charles, cabernet sauvignon
- Domaine Begude, pinot noir

### DELUXE

- **Hosted ($12), Cash ($13)**

**Sparkling** | La Marca, prosecco
**White**
- Land of Saints, chardonnay
- Land of Saints, sauvignon blanc
**Red**
- Camp, cabernet sauvignon
- Don Miguel Gascón, malbec

## LIQUOR

### TRADITIONAL

- **Hosted ($10), Cash ($12)**

**Vodka** | New Amsterdam
**Gin** | New Amsterdam
**Bourbon** | Jim Beam Rye
**Whiskey** | Jim Beam White Label
**Scotch** | Dewar’s White Label
**Rum** | Cruzan
**Tequila** | Sauza
**Brandy** | Korbel

### DELUXE

- **Hosted ($12), Cash ($14)**

**Vodka** | Tito’s Handmade Vodka
**Gin** | Bombay Original
**Bourbon** | Templeton Rye
**Whiskey** | Jack Daniel’s
**Scotch** | Glenlivet
**Rum** | Bacardi Superior
**Tequila** | Cazadores
**Brandy** | Hennessy VS

## BEER

### TRADITIONAL

- **Hosted ($7), Cash ($9)**

**White**
- Bud Light
- Corona Extra
- Sam Adams Boston Lager
- Great Divide Titan IPA
- Odell Easy Street

### DELUXE

- **Hosted ($7), Cash ($9)**

**White**
- Bud Light
- Corona Extra
- Sam Adams Boston Lager
- Great Divide Titan IPA
- Odell Easy Street

## NON-ALCOHOLIC BEVERAGES

### TRADITIONAL

- **Hosted ($6), Cash ($7)**

Pepsi, Diet Pepsi, Sierra Mist, Assorted Juices, Mixers and Bottled Waters

## NON-ALCOHOLIC BEVERAGES

- **Hosted ($6), Cash ($7)**

Pepsi, Diet Pepsi, Sierra Mist, Assorted Juices, Mixers and Bottled Waters