THE OXFORD HOTEL
HOLIDAY MENUS

For your festive occasion at Denver’s most historic hotel, featuring seven unique venue spaces and catering provided by the award-winning culinary team at Urban Farmer.

We can’t wait to begin planning your memorable holiday party!

303.628.5555 | theoxfordhotel.com
HORS D’ŒUVRES SELECTIONS
Passed or displayed. Priced per piece, 25-piece minimum order per selection. All prices are subject to a 24% service charge, 8% sales tax and 1% OHPF.

Charred Brussels Sprouts | bleu cheese & spicy walnuts | v | $4
Chestnut Tartlet | pickled cranberry & candied pecans | v | $5
Fig & Chevre | pistachio & english muffin toast | v | $4
Beef Wellington En Croute | mushroom duxelle & demi glace | $6
Honeydew Melon & Prosciutto | chile honey & pine nuts | v, gf | $5
Chicken Pot Pie Bites | puff pastry bouchee, thyme | $5
Beef Brochette | long pepper aioli, pickled fresno, cilantro | $6
Miniature Crab Cake | red pepper aioli | $6
Oyster Shooter | champagne mignonette & shaved horseradish | gf | $7

“ If you’re looking for character and a charming ambiance, plus a convenient location for your venue, look no further than the gorgeous Oxford Hotel in downtown Denver! ”
IT’S A WONDERFUL LIFE DINNER RECEPTION
$65 per person, 20-person minimum and 90-minutes service

Hors d’Oeuvres | choice of four

Carving Station | choice of one
Served with Roasted Root Vegetables & Assorted Rolls with Whipped Butter

- Carved Holiday Turkey | cranberry sauce dressing
- Carved Prime Rib | au jus & horseradish crème | gf
- Whole Salt Roasted Trout | caper butter sauce, dill crème fraîche, herb pistou | gf

Potato Trio Display
- Mashed Sweet Potatoes | brown sugar brûlée, maple pecans | vg
- Herb Roasted Fingerling Potatoes | brown butter garlic, scallions
- Yukon Potato Purée | creamy and traditional

Seasonal Miniature Dessert Display

Carving stations require a chef attendant fee ($150, per 100 guests)
MIRACLE ON 34TH STREET BUFFET
$90 per person, 20-person minimum and 90-minute service

Choice of Three Hors d’Oeuvres

Starters | choice of two
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Sweet Potato Cashew Soup | cashew charmoula, cilantro oil, crème fraîche | vg, gf
Smoked Cauliflower Chowder | sweet corn, pickled fresno, tarragon | vg, gf
Arugula Salad | shaved speck, roasted pear, cranberry, port vinaigrette | gf
Kale Salad | butternut squash, pomegranate, toasted pepita, focaccia croutons, avocado basil vinaigrette | v
Caesar Salad | garlic croutons, creamy dressing, parmesan

Entrées | choice of two
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Herb Roasted Chicken | blackened squash with sage jus | gf
Slow Roasted Beef Striploin | caramelized onions, balsamic jus | gf
Hickory Smoked Steelhead Trout | apple mustard chutney, arugula | gf
Crisp Garlic Herb Bread Pudding | chestnut cream, cardamom apple compote | v
Chestnut Risotto | roasted winter squash | v, gf

Selection of One Carving Station

Sides | choice of two
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Charred Brussels Sprouts | black pepper honey, brandied cranberries, toasted walnuts | v, gf
Seasonal Winter Vegetable Medley | v, gf
Braised Fennel | endive, smoked walnuts | vg, gf
Roasted Winter Squash | maple sugar, chai spiced crème fraîche | gf
Sweet Potato Purée | bourbon brown sugar, maple pecans | v, gf
Herb Roasted Fingerling Potatoes | brown butter garlic, scallions | v, gf

Seasonal Miniature Dessert Display

Carving stations require a chef attendant fee ($150, per 100 guests)
HOLIDAY AFFAIR PLATED DINNER
$73 per person

Starters | choice of one
Served with Assorted Rolls and Whipped Butter

Sweet Potato Cashew Soup | cashew charmoula, cilantro oil, crème fraîche | vg, gf
Smoked Cauliflower Chowder | sweet corn, pickled fresno, tarragon | vg, gf
Arugula Salad | shaved speck, roasted pear, cranberry, port vinaigrette | gf
Kale Salad | butternut squash, pomegranate, toasted pepita, focaccia croutons, avocado basil vinaigrette | v
Caesar Salad | garlic croutons, creamy dressing, parmesan

Entrées | choice of two

Herb Roasted Chicken | yukon potato purée, blackened squash, sage jus | gf
Slow Roasted Beef Striploin | fingerling potatoes, matignon vegetables, collards, red wine jus | gf
Hickory Smoked Steelhead Trout | parsnip purée, roasted carrots, apple mustard chutney, arugula | gf
Grilled Honey Garlic Pork Chop | sweet potato purée, with broccolini & pomegranate jus | gf
Roasted Turkey Breast | confit dark meat, garlic herb bread pudding, crispy brussels sprouts, cranberry coulis

Vegetarian Entrées | choice of one

Crisp Garlic Herb Bread Pudding | chestnut cream, cardamom apple compote | v
Chestnut Risotto | roasted winter squash | v, gf
Cauliflower Steak | braised greens, pickled radish, spicy tomato chutney | vg, gf

Plated Dessert | choice of one

Eggnog Cheesecake | nutmeg chantilly, mulled wine glace | v
Maple Pecan Tart | chai marshmallow fluff, roasted pear | v
Vanilla Chestnut Panna Cotta | pomegranate gelee, cranberry, mint | v
Seasonal Macarons | v
Pumpkin Cheesecake | v

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“THE SHOP AROUND THE CORNER” ENHANCEMENTS

Carving Stations
Price per serving, serves 30 people, 20-person minimum

Carved Holiday Turkey | cranberry sauce dressing, garlic herb bread pudding | $275

Carved Prime Rib | au jus & horseradish crème | gf | $400

Whole Salt Roasted Trout | house cocktail sauce, dill crème fraiche, herb pistou | gf | $350

Small Bites & Cocktail Pairings
$30 per person

Beef Brochette & Old Fashioned “Scrooge”
Beef brochettes, chimichurri, harissa, scallion | gf
Paired with bourbon whiskey, angostura bitters, sugar cube with rosemary & lemon

Baked Pear, Brie & Poinsettia
On a crostini with caramelized chestnut crumble | v
Paired with mixture of champagne, cointreau, and cranberry juice

Smoked Salmon Rillettes & Minty Mistletoe
Toasted english muffin, crème fraîche, dill
Paired with gin, citrus, cointreau, and muddled mint

Carving stations require a chef attendant fee ($150, per 100 guests)

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THE OXFORD HOTEL
SEASONAL SIPS
CURATED BEVERAGE 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.

BEER, WINE & NON-ALCOHOLIC BAR
$20 per guest for first hour
$13 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
$8 per guest for each additional hour
Variety includes:
• Black Bottle & Odell | Fort Collins, CO
• Left Hand | Longmont, CO
• 14er | Denver, CO
• Avery | Boulder, CO

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, amucas riesling blend | Oregon

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

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.
## BAR ON CONSUMPTION 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.

### TRADITIONAL

<table>
<thead>
<tr>
<th>Wine</th>
<th>Hosted ($10), Cash ($11)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sparkling</td>
<td>Chandon, brut classic</td>
</tr>
</tbody>
</table>
| White | • Charles & Charles, chardonnay  
• Prophecy, sauvignon blanc |
| Red | • Charles & Charles, cabernet sauvignon  
• Domaine Begude, pinot noir |
| Liquor | 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 |
| Beer | Hosted ($7), Cash ($9) |
| Bud Light | |
| Corona Extra | |
| Sam Adams Boston Lager | |
| Great Divide Titan IPA | |
| Odell Easy Street | |

Non-alcoholic beer available upon request, specialty orders available by the case

### DELUXE

<table>
<thead>
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<th>Wine</th>
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<td>La Marca, prosecco</td>
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| White | • Land of Saints, chardonnay  
• Land of Saints, sauvignon blanc |
| Red | • Camp, cabernet sauvignon  
• Don Miguel Gascón, malbec |
| Liquor | 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 | Hosted ($7), Cash ($9) |
| Bud Light | |
| Corona Extra | |
| Sam Adams Boston Lager | |
| Great Divide Titan IPA | |
| Odell Easy Street | |

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### Non-Alcoholic Beverages

<table>
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<tr>
<th></th>
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<tbody>
<tr>
<td>Pepsi, Diet Pepsi, Sierra Mist, Assorted Juices, Mixers and Bottled Waters</td>
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