

HOTEL BOULDERADO

WEDDING BANQUET MENU

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Hotel Boulderado Weddings

BECOME A PART OF OUR HISTORY BY TYING THE KNOT AT HOTEL BOULDERADO!

Our wedding story began on May 17, 1911, when Lee Woods & Leila Leonard unknowingly started a tradition that would last over 100 years. As the first couple to be married at Hotel Boulderado, Leila and Lee began their new lives together by descending the hotel's Grand Staircase, followed by an unforgettable celebration on the beautiful mezzanine. Since then, Hotel Boulderado has been a part of hundreds of love stories!

Become part of our long-standing tradition with a ceremony on our iconic Grand Staircase. Toast over an elegant reception and dance the night away in our Mezzanine, or Boulderado Ballroom! Choose among polished event spaces that are the perfect backdrop for memorable rehearsal dinners, welcome receptions, and post-wedding day brunches. Our wedding packages allow you to customize your selections to reflect your tastes, preferences and budgets.

Contact Information:

303.440.2880 | SALES@BOULDERADO.COM | BOULDERADO.COM



Wedding Packages

PLATINUM · GOLD · SILVER

Platinum 136 | GUEST

- 4 Butler-Passed Hors d'Oeuvres
- 2-Course Plated Dinner OR Dinner Buffet
- Petite Dessert Treats
- 1 Late Night-Snack
- Waived Bartender Fee
- Complimentary Champagne Toast
- Floor-Length Linen, Napkins, Votive Candles, and Table Chargers
- 1-Night Complimentary Honeymoon Suite*

Gold 119 | GUEST

- 3 Stationed or Butler-Passed Hors d'Oeuvres
- 2-Course Plated Dinner OR Dinner Buffet
- Petite Dessert Treats
- Waived Bartender Fee
- Complimentary ChampagneToast
- Standard Linens and Napkins
- 2-night Suite Upgrade for the Couple at group rate**

Silver 109 | GUEST

- 2 Stationed Hors d'Oeuvres
- 2-Course Plated Dinner OR Dinner Buffet
- Petite Dessert Treats
- Waived Bartender Fee
- Complimentary Champagne Toast
- Standard Linens and Napkins
- 1-Night Suite Upgrade for Couple at group rate**

All Wedding Packages Include:

- **TWO-COURSE MEAL**
- **COMPLIMENTARY CHAMPAGNE TOAST**
- **STANDARD LINEN & NAPKINS**
- **ALL DISHWARE & STAFF**
- **CUSTOM TIMELINE & FLOORPLAN**
- **DANCE FLOOR**
- **STANDARD TABLES & CHAIRS**
- **CELEBRATORY COUPLE WELCOME AMENITY**
- **COMPLIMENTARY TASTING FOR UP TO 4**

*Food and beverage minimum required | **Not applicable for the Presidential Suite | Please add a taxable 24% service charge and 8.345% sales tax to package pricing. Menus & pricing are subject to change.


Hors d'Oeuvres
COLD · HOT



Cold Hors d'Oeuvres

POULTRY

BUFFALO STYLE DEVILED EGGS GF
Honey Buffalo Sauce, Crispy Chicken Skin

DUCK RILLETTES
Puff Pastry, Pickled Cherry, Crispy Shallots

WONTON CHICKEN SALAD BITES DF
Red Curry Peanut Sauce, Grapes, Cabbage, Lime

SEAFOOD

SMOKED TROUT MOUSSE
Toasted Focaccia, Pickled Red Onion, Crispy Capers, Roe

SMOKED SALMON & WAFFLE
Caramelized Onion Boursin, Citrus Chili Olive, Savory Potato Waffle

TUNA WONTON CUP DF
Ginger Lime Avocado, Sriracha Aioli, Green Onions, Sesame Seeds

BEEF AND PORK

BACON-WRAPPED DATES GF
Lemon Ricotta Stuffing, Balsamic Glaze

BEEF TARTAR ON TOAST DF
Focaccia, Pickled Shallot, Truffle Aioli, Pickled Mustard Seeds, Cornichons

BURRATA, FIG & SPECK
Rosemary Focaccia, Fig Jam, Smoked Prosciutto, Balsamic Glaze

CHARCUTERIE SKEWERS GF
Soppressata, Peppadew, Truffle Cheddar, Citrus Chili Olive

VEGETARIAN

MUSHROOM CONSERVA TOAST
Rosemary Focaccia, Whipped Ricotta, Pesto

CRISPY CAULIFLOWER
Sweet and Sour Sauce, Chilies, Mango Cilantro Chutney

CAPRESE CROSTINI
Rosemary Focaccia, Cured Tomatoes, Burrata, Fresh Basil

TOFU WONTON CUPS V GF
Cucumber Kimchee, Sweet Chili Tofu, Sesame Seeds, Green Onion

Passed hors d'oeuvres are prepared in the quantity appropriate for the number of guests & time allowed for cocktail hour.
Consult your sales manager for an exact count for your event.



Hot Hors d'Oeuvres

POULTRY

CRISPY RED BIRD CHICKEN DRUMS GF DF
Red Pepper Jam, Cilantro

YELLOW CURRY CHICKEN SATAY GF DF
Sriracha, Cilantro Lime Gremolata

MINI CHICKEN & WAFFLES
Pimento Cheese, Bread and Butter Jalapeño, Whipped Jalapeño Honey

SEAFOOD

LUMP CRAB RANGOON
Crispy Wonton, Cream Cheese, Chive, Sweet and Sour Sauce

SHRIMP JAMBALAYA ARANCINI GF
Remoulade, Parsley, Rice Panko

BEEF, PORK & GAME

BEEF WELLINGTON
Baby Spinach, Onion, Puff Pastry

KIMCHI PORK BELLY ROLL GF DF
Cured, Apple Cider Braised, Pickled Fresno, Fresh Radish

BISON MEATBALLS GF
Green Chili BBQ Sauce, Chimichurri

PULLED PORK GF
Blue Corn Grit Cake, Cherry BBQ Sauce, Green Onion

VEGETARIAN

STUFFED CREMINI MUSHROOMS
Wild Rice, Parmesan, Walnuts, Red Pepper Coulis

BRIE, PEAR AND ALMOND BEGGARS PURSE
Phyllo Dough

POTATO CROQUETTE
Havarti Bechamel, Chives, Chipotle Crema

BUTTERNUT SQUASH ARANCINI GF
Smoked Gouda, Parsley

Passed hors d'oeuvres are prepared in the quantity appropriate for the number of guests & time allowed for cocktail hour. Consult your sales manager for an exact count for your event.



Dinner Buffet Selections

SALAD · SIDES · ENTRÉES

Salad

(CHOOSE 1)

MOUNTAIN GREENS GF VG
Gem Lettuces, Cherry Tomatoes, Shaved Carrots, Radish, Charred Scallion, Celery, Cracked Black Pepper Ranch

PANZANELLA SALAD VG
Arugula, Heirloom Tomatoes, Sourdough Crouton, Cucumber, Basil, Mozzarella, Red Wine Vinaigrette

ROMAINE & KALE CAESAR SALAD
House-Made Croutons, Caesar Dressing, Parmesan

QUINOA SALAD GF VG
Baby Kale, Roasted Beets, Goat Cheese, Apple Cider Vinaigrette, Candied Pecans

Sides

(CHOOSE 2)

ROASTED BRUSSELS SPROUTS GF
Beets, Goat Cheese, Candied Pecans, Balsamic

EGGPLANT CAPONATA GF V
Golden Rasins, Basil, Charred Tomato

ROASTED CAULIFLOWER GF V
Harissa, Coconut Milk

WILD MUSHROOM RISOTTO GF

ROASTED BROCCOLINI GF
Bacon, Roasted Tomatoes & Caramelized Onion

ROASTED FINGERLING POTATOES GF VG
Garlic & Charred Onion Butter

PARMESAN COUSCOUS
Israeli Couscous, Roasted Brussels Sprouts, Seared Mushrooms, Spinach

POTATOES AU GRATIN GF
Melted Leek Cream, Herbed Rice Panko, Smoked Gouda

SMOKED GOUDA WHIPPED POTATOES GF

Entrées

(CHOOSE 3)

POULTRY & PORK

ACHIOTE ROASTED CHICKEN GF
Creamy Polenta, Orange Chipotle Chicken Jus

CHICKEN MARSALA
Pastina, Marsala Wine Mushroom Cream

BERKSHIRE PORK LOIN GF
Bourbon Apricot Glaze, Bok Choy

FISH

GRILLED SALMON GF
Wild Rice Pilaf, White Wine Fennel Cream

STRIPED BASS
Warm Farro, Chipotle Herb Butter

GRILLED SWORDFISH GF
Braised Tomatoes, Basil Pesto

RED MEAT

RED WINE BRAISED SHORT RIBS GF
Whipped Potatoes, Pearl Onions, Braising Jus

COLORADO ROASTED LAMB SHANK GF
White Beans & Braised Greens

GRILLED FLANK STEAK GF
Florentina, Salsa Verde, Watercress and Parmesan

BLACK GARLIC RUBBED BAVETTE STEAK GF
Sesame Broccolini, Chili Crunch

PLANT BASED

HERB MARINATED STUFFED PORTABELLAS GF
Puttanesca, Quinoa, Olive and Tomato Stuffing

STUFFED BELL PEPPERS GF
Wild Rice, Mushroom Duxelles, Butternut Squash, Kale

ROASTED BUTTERNUT SQUASH STEAK GF
Braised Greens, White Bean Mash, Pumpkin Seed Chimichurri

Buffets require a minimum of 25 guests. Buffets are serviced for 90 minutes


Plated Dinner Selections
SOUP · SALAD · ENTRÉES

Soup or Salad

(CHOOSE 1)

SOUP

CREAMY CHICKEN TORTILLA SOUP GF
Shredded Chicken, Jalapeño, Corn Tortilla Strips

CURRIED LENTIL SOUP GF V
Roasted Carrots, Coconut Milk, Cilantro, Yellow Curry

ROASTED BUTTERNUT SQUASH SOUP DF
Coconut Milk, Southern Collard Greens, Bacon

TOMATO BASIL SOUP V
Olive Oil, Fresh Basil

CORN AND POTATO CHOWDER GF
Charred Corn, Bacon, Leeks, Fingerling Potatoes, Green Onions

SALAD

FRESH HARVEST GREENS GF VG
Gem Lettuces, Shaved Carrots, Roasted Squash, Nuts, Berries, Seeds, Balsamic Vinaigrette

CAESAR SALAD GF VG
Romaine Hearts, Parmigiano-Reggiano, Herb Croutons, House-Made Caesar Dressing

BABY KALE & SPINACH SALAD GF VG
Goat Cheese, Cucumbers, Citrus Marinated Olives, Red Onions, Cherry Tomatoes, Marcona Almonds, Charred Tomato Hummus Dressing

STEAKHOUSE WEDGE GF VG
Iceberg, Crispy Bacon, Cherry Tomatoes, Shaved Red Onions, Chive Ranch

Entrées

(CHOOSE 3)

PLANT BASED

HARVEST SQUASH RAVIOLO
Brown Butter, Pecan Pesto, Balsamic Reduction, Toasted Cashews

GRILLED CHIPOTLE BUTTERNUT SQUASH
White Bean Mash, Kale and Wild Mushrooms, Chimichurri, Coconut Fresno Hot Sauce

ROASTED SPAGHETTI SQUASH GF
Herb Roasted Cremini Mushrooms, Hearty Tomato Sauce, Creamy Polenta

WILD MUSHROOM RISOTTO GF
Shaved Broccoli, Roasted Cippolini Onions, Cashew Chili Crunch

MEAT & POULTRY

GRILLED ANGUS RIBEYE GF
Whipped Smoked Gouda Potatoes, Lemon Garlic Green Beans, Sweet Onion Butter

ROSEMARY MARINATED AIRLINE CHICKEN GF
Parsnip Puree, Grilled Broccolini, Rosemary Brown Butter Cream

PAN-SEARED DUCK BREAST GF
Roasted Carrot Puree, Mirepoix Couscous, Cherry Duck Jus

BEEF SHORT RIBS
Seared Greens, Creamy Polenta, Red Wine Demi

GF

BACON WRAPPED FILET MIGNON
Potatoes Au Gratin, Wild Mushroom Demi

FISH & SHELLFISH

GRILLED SWORDFISH GF DF
Eggplant Caponata, Carrot and Walnut Salsa

ROASTED VERLASSO SALMON
Red Pepper Couscous, Grilled Asparagus, Sauce Nantua

JAMBALAYA RISOTTO GF
Grilled Mango Shrimp, Chipotle Chicken Sausage, Creole Relish

Plated dinners require entree counts no later thanno later then 10 days. Escort cards with guests' meal selections and name are required. These may be provided by the client, or the hotel can provide these for $5 per guest with advanced notice.



Bar Packages

PREMIUM BAR · SELECT BAR · ADDITIONAL BEVERAGES

Premium Bar

WINES
Choose up to 4 Wines from the Premium Wine List

IMPORTED AND CRAFTED BEERS
Includes a Mix of Local and Seasonal Beer

DOMESTIC BEERS
Includes Coors and Coors Light

MIXED DRINKS
Belvedere Vodka, Makers Mark Bourbon, McCallan 12 Double Cask Scotch, Jameson Black Barrel Irish Whiskey, Beefeater Gin, Flor de Caña Rum, Don Julio Blanco Tequila
*Includes Basic Mixers & 2 Specialty Cocktails

Premium Full Bar Package
2 Hour Package: 52 per guest
3 Hour Package: 68 per guest
4 Hour Package: 84 per guest
Additional Hour: 16 per guest

Premium Beer and Wine Package
2 Hour Package: 46 per guest
3 Hour Package: 61 per guest
4 Hour Package: 76 per guest
Additional Hour: 14 per guest

Deluxe Bar

WINES
Choose up to 4 Wines from the Deluxe Wine List

IMPORTED AND CRAFTED BEERS
Includes a Mix of Local and Seasonal Beer

DOMESTIC BEERS
Includes Coors and Coors Light

MIXED DRINKS
Tito's Handmade Vodka, Stranahan's Malt Whiskey, Johnnie Walker Scotch, Jameson Irish Whiskey, Hendrick's Gin, Bacardi Rum, Patron Silver Tequila
*Includes Basic Mixers

Deluxe Full Bar Package
2 Hour Package: 40 per guest
3 Hour Package: 52 per guest
4 Hour Package: 64 per guest
Additional Hour: 14 per guest

Deluxe Beer and Wine Package
2 Hour Package: 36 per guest
3 Hour Package: 48 per guest
4 Hour Package: 60 per guest
Additional Hour: 12 per guest

"Packages include one bartender for every 60 guests. Soft drinks and a water station are included in all beverage packages.

Select Bar

WINES
Choose up to 4 Wines from the Select Wine List

IMPORTED AND CRAFTED BEERS
Includes a Mix of Local and Seasonal Beer

DOMESTIC BEERS
Includes Coors and Coors Light

MIXED DRINKS
Breckenridge Vodka, Dewars Scotch, Four Roses Bourbon, Jameson Irish Whiskey, Cruzan Rum, Breckenridge Gin, Jose Cuervo Tequila
*Includes Basic Mixers

Select Full Bar Package
2 Hour Package: 34 per guest
3 Hour Package: 44 per guest
4 Hour Package: 54 per guest
Additional Hour: 11 per guest

Select Beer and Wine Package
2 Hour Package: 30 per guest
3 Hour Package: 40 per guest
4 Hour Package: 50 per guest
Additional Hour: 10 per guest

NON-ALCOHOLIC BEVERAGES
Served with All Bar Levels
Assorted Pepsi Products, La Croix Sparkling Water

MOCKTAILS AND N/A BEER
Available by Request

CUSTOM SPECIALTY COCKTAILS
Available by Request

CRAFT COCKTAILS UPGRADE
Available upon Request
Includes Ingredients for Craft Cocktails like Old Fashioneds, Martinis, Manhattans, and Margaritas

CASH BAR
Available Upon Request

Packages include one bartender for every 60 guests. Soft drinks and a water station are included in all beverage packages.



Premium Wine

WHITE

Hartford Court Chardonnay – Russian River Valley

Frank Family Vineyards Chardonnay – Napa Valley

Cakebread Cellars Sauvignon Blanc – Napa Valley

SPARKLING

Taittinger Brut La Française - Reims

RED

Routestock Cabernet Sauvignon – Napa Valley

Alexander Valley Vineyards Cabernet Sauvignon – Alexander Valley

Migration by Duckhorn Pinot Noir – Sonoma Coast

Étude Grace Benoist Ranch Pinot Noir – Carneros

Duckhorn Pinot Noir – Napa Valley

The Prisoner Red Blend – Napa Valley

Deluxe Wine

WHITE

Diora “La Splendeur du Soleil” Chardonnay – Monterey

Decoy by Duckhorn Chardonnay – Sonoma County

Kim Crawford Sauvignon Blanc – Marlborough, New Zealand

Cuvaison Winery Sauvignon Blanc – Los Carneros, Napa Valley

King Estate Pinot Gris – Willamette Valley Chenin Blanc

Aperture Pinot Gris – Clarksburg

SPARKLING

Mumm Napa Brut – Napa Valley

RED

B.R. Cohn Silver Label Cabernet Sauvignon – North Coast

DAOU Vineyards Cabernet Sauvignon – Paso Robles

Domaine de la Solitude – Côtes du Rhône

La Crema Pinot Noir – Monterey Zinfandel

Ridge Three Valleys Pinot Noir – Sonoma County



Select Wine

WHITE

Austin Hope Chardonnay – Paso Robles

Folonari Pinot Gris – Venezie

Carl Graff Kabinett Riesling - Mosel, Germany

ROSE

Le Charmel Dry Rosé - Côtes de Provence

SPARKLING

Ca' Bolani Tenuta – Prosecco, Italy

Bouvet by Taittinger – Excellence Brut Rosé, Loire Valley

RED

Grounded by Josh Phelps Cabernet Sauvignon – California

Eolán Pinot Noir – Oregon

Bodegas Muriel Tempranillo – Crianza, Rioja, Spain

Piattelli Vineyards Reserve Malbec– Luján de Cuyo, Mendoza

Specialty Wine & Champagne

CHAMPAGNE

Louis Roederer – Collection 242, Reims
119 PER BOTTLE
Veuve Clicquot – Yellow Label, Reims
152 PER BOTTLE

RESERVE WHITE

Rombauer Vineyards Chardonnay– Los Carneros, Napa Valley
84 PER BOTTLE

RESERVE RED

Emeritus Vineyards Hallberg Ranch Estate Pinot Noir – Russian River Valley
86 PER BOTTLE

Domaine Gachot-Monot Pinot Noir – Côte de Nuits-Villages, Burgundy
92 PER BOTTLE

Frog's Leap Estate Cabernet Sauvignon – Rutherford, Napa Valley
137 PER BOTTLE

Silver Oak Cabernet Sauvignon – Alexander Valley
195 PER BOTTLE

Opus One "Overture" Red Blend – Napa Valley
279 PER BOTTLE


Late Night Snacks
SNACK PACKAGES



Late Night Snacks

Not included in package pricing. Option to serve with to-go vessels.

A LITTLE LATE-NIGHT HAND HOLDING

Served with an Assortment of Condiments

Mini Chicken, Carnitas or Barbacoa Burritos, Chicken or Pork Eggrolls, Ground Beef or Elote Empanadas, Pigs in a Blanket. Chicken Tender and Fry Cone, Popcorn Shrimp and Fry Cone

320 | Serves 20

WHISPERS OF SWEET NOTHINGS VG

Doughnut Wall, Warm Chocolate Chip and White Chocolate Macadamia Nut Cookies, Caramel Filled Churros with Ganache

320 | Serves 20

TIED THE KNOT VG

Salted Soft Pretzels and Cinnamon Sugar Soft Pretzels with Whole Grain Honey Mustard, Green Chili Queso, and Caramel and Chocolate Ganache Dipping Sauces

320 | Serves 20

Late Night Nosh

GRAZING TOWARDS FOREVER

Local Salumi, Local and Imported Cheese, Marinated Mozzarella, Pickles, Crackers and Breads, Assorted Roasted Nuts, Mustards, Olives, Fruits and Vegetables

320 | Serves 20

WE ARE GOUDA TOGETHER

Local and Imported Cheeses, Fresh Fruits and Berries, Fresh and House Pickled Vegetables, House made Hummus and Dips, Focaccia and Flatbread

320 | Serves 20

Late night snacks may also be served per-ceremony or during cocktail hour. Platters are serviced for 30 minutes.
Please add a taxable 24% service charge and sales tax to pricing. Menu and pricing are subject to change.



Décor Upgrades

DÉCOR UPGRADES AND DAY OF ENHANCEMENTS



Décor Upgrades

TABLE & AMBIENT DETAILS

Gold or Silver Table Chargers	**$1.50 EACH**
Votive Candles	**$100 FLAT RENTAL RATE**
Mirror Centerpieces	**$4 EACH**

LIGHTING

LED Uplighting	**$80 PER LIGHT**

LINENS & SEATING

Chairs Covers	**$3 EACH**
Specialty Linen	***PLEASE INQUIRE WITH YOUR SALES MANAGER FOR DETAILS AND A CUSTOM QUOTE**

Availability may vary. All décor selections are subject to applicable service fees and taxes.



Policies

FOOD & BEVERAGE POLICIES · EVENT ATTENDANCE
BILLING · DECOR · GRATUITY

Information

PARKING

The hotel provides Valet Only parking at $4.00/hour or $40.00/night. There is also street parking surrounding the hotel.

HOTEL SHUTTLE

We do not have an on-site courtesy shuttle. Please ask your sales manager for shuttle recommendations.

GREEN INITIATIVES

Hotel Boulderado is a proud member of the PACE and is a silver level TripAdvisor Green Initiative Property.

SMOKING/NON-SMOKING

We are a non-smoking property.

ONSITE DINING

Dining options within the hotel include Spruce Farm and Fish, a farm to table restaurant; the Corner Bar, a fun pub style bar; License #1, the Boulderado's well known Speakeasy Bar with delicious craft cocktails.

Terms & Conditions

OUTSIDE FOOD & BEVERAGE

Hotel Boulderado strictly adheres to all federal, state, and local guidelines regarding food and beverage. We do not allow any outside food or beverage in any of our event spaces, including getting ready rooms, excluding private hotel rooms. Any party that brings in outside food and/or beverage will be fined $750 per occurrence.

EVENT ATTENDANCE GUARANTEE

Final guest count must be confirmed no later than 5:00 pm 14 days prior to the event date. After this deadline, the guaranteed number is not subject to reduction. Final charges will be established by the guaranteed or actual guest count, whichever is greater. If the final guest count is not received by the deadline, the contracted number will be treated as the guarantee. Requests to increase the guarantee is subject to management approval.

DEPOSIT SCHEDULE

A non-refundable deposit of 50% of any food and beverage minimums/ room rental fees is due with the signed contract to mark the event as confirmed. The remaining 50% is due 60 days prior to the event date. The total estimated balance is due no later than 5 days prior to the event date. The final charge including any remaining actual costs, taxes and service fees will be charged within 3 days after the event. The second, third and final charge will be charged to the card on file unless otherwise noted by the client prior to the charge due date.

CHANGES TO A CONTRACTED ROOM BLOCK

The number of rooms in a contracted block may never be reduced once signing. Requests for increasing the number of rooms is never guaranteed and is always at the discretion of the hotel, both for quantity and rate. If no more rooms can be added to the discounted block, guests may book online at the current rates while inventory remains.

CANCELLATIONS

If an event is canceled, you are subject to forfeiture of all deposits. An additional amount may be due to meet cancellation amount and/or attrition as stated in the signed agreement.

Food & Beverage is subject to 8.345 % sales tax and 24% service charge. Audio-Visual & Rentals are subject to 9.195% tax. Service Charge is subject to 5.185% tax.

Frequently Asked Questions

WEDDING-RELATED EVENTS

If you'd like to inquire about any events at Hotel Boulderado, your first point of contact should be your Sales Manager. We work across all departments, including our restaurants and bars.

ROOM ASSIGNMENTS

Room assignments are not guaranteed. Due to the unique nature of our hotel, we make our best effort to assign you to your requested room, and next to other guests or family if you've requested, we do so. There are, however, factors that affect this such as maintenance issues in a room, room put off market due to damages, or guests who extend their stays in specific rooms. These situations are not common but can happen.

EARLY CHECK-IN & LATE CHECK-OUT

Check in is at 4pm, check out is at 11am. Early check-ins are never guaranteed unless you book the night prior. If you are scheduled to arrive on a Friday but need the room earlier than 4pm to get ready for a rehearsal & dinner, we recommend you book Thursday night as well or arrive dressed and ready. Late Check-outs are accommodated on a case-by-case basis. Please request this with the front desk on the morning of your departure, and they will let you know if a late check-out is possible. The latest check- out time we offer at no charge is 12pm.

ROOM BLOCK INFORMATION

Please contact your Sales Manager for any room block-related questions. Front Desk does not have group sales information, contracts, or any other documents related to your group.

Do reservations made online (Expedia, Priceline, etc.) count towards my attrition?

Reservations made online travel agency sites do not count toward meeting your attrition. Guests who opt to go this route will have to work with the online travel agency for any refunds or revisions to their reservations. Changes would not be able to be made through the hotel directly.

WEDDING WEEKEND SCHEDULE

It is very common for us to have multiple groups in-house at a time during our high season. This information helps us keep things moving smoothly.

Please let us know the details for your wedding weekend, including:

- Date & Time of Ceremony & Reception (if not at the hotel)
- When do you plan on dropping off welcome bags (if any)? Please deliver directly to the front desk.
- Do you have transportation arranged for guests? Please share the shuttle schedule.
- Are you planning on taking photos in the hotel? Please let us know timing.
- Are you expecting hair/makeup, photographer, or deliveries to the hotel? Let us know what time they will be arriving.

DAY OF WEDDING COORDINATION

Hotel Boulderado requires a professional day-of wedding coordinator for weddings of 40 guests or more, and all weddings with off-site ceremonies. Client must send the wedding coordinator's contact info to the hotel no later than 30 days before the event.

WELCOME BAGS

Welcome Bags are distributed at our front desk upon guest check in for $5 per bag. Please note, we do not have a lot of storage space at the front desk, so consider this when planning what goes into each bag. We accept small gift bags and small gift boxes that can be stacked. We do not accept baskets or other large items.

Please make sure bags are labeled with the group name (ex: Smith – Johnson Wedding). Individually named bags are not preferred if every bag is the same. If you need a special bag to go to a particular guest, please label the bag with the guest's last name, first name. Should you require a bag be delivered to a room, the delivery fee is $10 per delivery.

DECOR & SHIPMENTS

The Sales office can hold a maximum of 5 x small/medium boxes for you prior to your arrival. Please make sure your shipments are labeled with the group name (ex: Smith-Johnson Wedding) and it is made out to the attention of your Sales Manager. Shipments can be sent to us 1 week prior to your arrival, but not earlier. The Hotel is not liable for any lost or damaged items. For liability reasons, your Sales Manager is unable to open boxes to confirm receipt of any specific items.

HOTEL ROOM CANCELLATIONS

Individual reservations are subject to a 72-hour cancellation policy. Any cancellations received within 72 hours are subject to a cancellation fee equal to a one-night stay.

DOGS

Hotel Boulderado is a dog-friendly hotel, however dogs are not allowed in every room type. Our dog-friendly rooms are located on the 1st floor of our north wing. There is a $100 non-refundable cleaning fee, and the guest must sign a waiver agreeing that they will not leave the dog in the room unattended. We do not accept cats or other animals. Please let us know early in the planning process if you or another member of your party plans to bring a dog so we can assign rooms accordingly.

For guests having their wedding with us, dogs are allowed to be part of the ceremony, but are not allowed in reception areas where food is being served per Boulder County health codes for dining establishments.

HOTEL RESTAURANTS

Hotel Boulderado is the home to two restaurant outlets - Spruce Farm & Fish and The Corner Bar.

As our hotel stays quite busy in high season, we discourage large groups (10 or more) from trying to walk-in to get a table at either location. We prefer reservations made in advance. Depending on availability, the restaurant host can take reservations for groups of up to 18 guests. For any larger groups, we do require those bookings to go through our Sales Department so please inquire with your Sales Manager if you'd like more information.

LICENSE NO. 1

License No. 1 is a favorite among hotel guests and locals. Located in our basement, it is named as such because we hold one of the first liquor licenses issued in Boulder. Entry and table availability within the bar is first come, first served. For more information on events at License No. 1, please inquire with your Sales Manager.

Entry at License No. 1, or any other on-site restaurant, is not assured to groups that may have other bookings on the property and the venue will at all times remain compliant of all City and State Liquor Laws. Individual guests must provide valid ID for entry and anyone who is determined intoxicated by onsite staff or management will not be allowed entry or service.