

Meetings & Events Considerations

General Information & Policies

Food and beverage must be purchased and served by Serendipity Labs. Printed menus are for a general reference. Our team would be happy to customize menus to meet your specific needs. Menu pricing is subject to change. A minimum of 8 people per order.

Guarantees

In order to make your meeting successful, please confirm your menu and guaranteed number of guests three business days prior to your event.

Service Charge & Tax

All food and beverage is subject to a 8.9% state sales tax and a 20% taxable service charge. The delivery charge is \$45.00 for a traditional buffet service and \$35.00 for a disposable buffet.

Shipping

If shipping materials to the Lab, please include the company/group name and date of the meeting on the outside of the package. The Lab cannot assume responsibility for the damage or loss of merchandise for storage.

Items should be shipped to

1801 Wewatta St. 11th floor,
Denver CO 80202

Breakfast & Breakfast Enhancements

Keep It Simple | \$12.00 per guest

Assorted Danishes, Seasonal Muffins, Cinnamon Orange Morning Buns, assorted Tea Breads and Bagels with a Seasonal Fruit display, Spiced Greek Yogurt Dip, Butter, Jam and Seasonal Cream Cheese. (2 pastries per guest)

*Add assorted Oatmeal, Brown Sugar and Fresh Cream for an additional \$2.00 per person

*Vegan and Gluten Free Pastries available upon request.

Build-Your-Own Breakfast Burrito | \$12.00 per guest

Farm Fresh Eggs, Crispy Potatoes, and an Aged Cheddar Sauce with Hatch Chilies, served with warm Chipotle Tortillas and served with Cinnamon Fruit Salad.

*Add local Chorizo, Applewood Smoked Bacon or local Sausage for an additional \$2.50 per person.

*Add Pork Green Chili for an additional \$1.50 per person.

The Strata | \$17.00 per guest

A savory Roasted Artichoke, Bacon and Sun-Dried Tomato Egg Casserole served with Yukon Gold Breakfast Potatoes, Applewood Smoked Bacon (2pcs per person), Sage Breakfast Sausage Links (2pcs per person), Seasonal Fruit Salad and assorted Seasonal Muffins.

Breakfast Enhancements

Assorted Oatmeal- \$2.00 per guest

Individual Fruit Yogurt- \$3.00 per guest

Assorted Mini Breakfast Pastries- \$7.50 per guest

Yogurt Parfait with Granola & Berries- \$6.00 per guest

Assorted Bagels & Cream Cheese- \$4.00 per guest

Additional Breakfast & Breakfast Enhancement Packages Available

Please contact Lab Manager

From Our Deli

Soup & Salad Buffet

Local Field Greens and Crisp Romaine accompanied with English Peas, Julienned Carrots, Mushrooms, Red Onion, shredded Cheese, Bacon, Croutons, choice of Protein, Balsamic and Ranch Dressing. Served with your choice of our Gourmet Soups, Sweet Rolls and Pastry Chef Select Desserts.

***Chicken \$15.00 per guest**

***Steak \$17.00 per guest**

***Both \$18.00 per guest**

Deli to You | \$16.00 per guest

Assorted Deli meats (Smoked Turkey, Honey Cured Ham, Medium Rare Roast Beef, Roasted Chicken Salad, Tuna Salad, assorted Domestic Cheeses, Lettuce, Tomatoes, Pickles, Spicy Deli Mustard, Pesto Aioli, Sun-Dried Tomato Aioli, assorted Bread and your choice of two salads.

Accompanied by Pastry Chef select Desserts.

Wraps Made Right | \$16.00 per guest

An assortment of our freshly made Wraps served with your choice of soup or salad, Kettle Chips and Pastry Chef select Desserts.

Boxed Lunch | \$14.00 per guest

Deli style Ham, Turkey, Roast Beef, Roasted Chicken Salad, Tuna Salad or roasted Vegetables on your choice of Kaiser Roll, Sourdough or Whole Wheat. Served with Boulder Kettle Chips, fresh Whole Fruit, Chef Select Cold Salad, and a Cookie.

*Assorted Beverages \$2.50 per guests

Additional Lunch Packages Available

Please contact Lab Manager

Afternoon Favorites

Soft Pretzels | \$6.00 per guest

Stadium Style Soft Pretzels, warmed and served with Spicy, Sweet and Whole Grain Mustard

Pastry Chef Select Desserts | \$5.00 per guest

A delectable display of tempting treats like Cookies, Dessert Bars, Cupcakes, Brownies and Cakes

Moose Munch | \$3.50 per guest (pick one)

Assorted Nuts, Popcorn, Caramel and Chocolate tossed together to make a Mountain Favorite

Assorted Popcorn | \$2.50 per guest

Choose from a variety of Caramel, Cheese or Cutter Popcorn

Additional Afternoon Favorite Packages Available

Please contact Lab Manager

Hors D'oeuvres & Dinner Packages Available

Please contact Lab Manager