

SINCE
LICENSE NO. 1
SERVING SINCE 1989 1969 LEGALLY SINCE 1969
LIQUOR BAR



LICENSE NO. 1 EVENTS



LICENSE NO. 1 MENU

SMALL BITES

Groups of 30 people or less may order Small Bites directly from the menu of the restaurant kitchen associated with License No. 1. For larger groups and/or more substantial food requests, Hotel Boulderado will need to activate its Banquets Department. This will require a separate food spending minimum, which your Sales Manager can further explain.

SMALL BITES

(Most Selections Serve 3-5 People)

TRUFFLE FRIES

Truffle aioli, Parmesan cheese, herbs • 9.95

CRISPY BRUSSELS SPROUTS & CAULIFLOWER

Chilli-soy glaze • 12.95

CALAMARI

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

FIRECRACKER WINGS

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

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



Prices and availability subject to change.

*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.

HOTEL BOULDERADO BANQUETS



PLATTERED COLD HORS D'OEUVRES

(Priced Per Dozen, 2 Dozen Minimum)

POULTRY

DEVILED EGGS

Candied Bacon • 55

DUCK CONFIT BRUSCHETTA

French Bread Toasts, Pickled Cherry Spread, Green Onion • 60

SEAFOOD

SHRIMP & SCALLOP CEVICHE*

Mango, Ginger, Cilantro • 60

SMOKED TROUT PANINI

Caper Cream Cheese, Watercress, Pepperoncini, Citrus Crema • 60

GRILLED SHRIMP KABOBS

Mango, Cucumber, Sweet Chili Sauce • 60

SMOKED SALMON ON CUCUMBER

House-Smoked Salmon, Dill Mascarpone, Crispy Capers • 60

TUNA TARTAR & AVOCADO TOAST*

Ginger Sesame Dressing • 60

BEEF & PORK

BACON-WRAPPED DATES

Caramel Balsamic Glaze • 55

STEAK TARTAR IN PHYLLO

USDA Prime Steak, Shallot, Dijon, Crispy Capers, Cornichons • 60

BOURSIN & FIG

STUFFED SOPPRESSATA

Italian Salami, Boursin Cheese, Wine-Soaked Dates • 60

MELON & PROSCIUTTO SKEWERS

Fresh Honeydew & Cantaloupe, Prosciutto • 60

CHARCUTERIE SKEWERS

Soppresata, Prosciutto, Havarti Cheese, Smoked Gouda Cheese, Pepperoncini, Olive • 60

VEGETARIAN

BURRATA CROSTINI

WITH SEARED GREENS

Shaved Garlic, Red Pepper Flakes • 55

BRIE & CARAMELIZED PEARS

Cinnamon Mascarpone Cheese on Crispy Baguette • 55

CAPRESE CROSTINI

Italian Toasts, Marinated Cherry Tomato, Fresh Mozzarella Cheese, Fresh Basil • 55

BRIE-STUFFED STRAWBERRIES

Basil Leaf, Chive Whipped Brie, Balsamic • 50

PITA & HUMMUS CHIPS

Crispy Pita Chips, Hummus, Roasted Bell Pepper, Feta Cheese, Basil • 50

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HOTEL BOULDERADO BANQUETS



PLATTERED HOT HORS D'OEUVRES

(Priced Per Dozen, 2 Dozen Minimum)

POULTRY

COCONUT CHICKEN SKEWERS

Sweet Chili Sauce • 60

BLACKENED CHICKEN MINI TACOS

Shredded Cabbage, Arugula, Green Onion,
Pickled Radish, Corn Tortilla • 60

CHICKEN MEATBALLS IN BUFFALO SAUCE

House-Made Chicken Meatballs, Spicy Buffalo Sauce • 60

CHICKEN MANGO FRITTERS

Chicken Breast, Diced Mango, Anaheim Pepper,
Sweet Potato • 60

MINI CHICKEN & WAFFLES • 60

SEAFOOD

MINI SALMON CAKES

Cajun Remoulade, Lemon Zest • 70

MINI SHRIMP QUESADILLAS

Avocado, Tomato, Cilantro,
Monterey Jack & Cheddar Cheeses • 70

SHRIMP & AVOCADO CROSTINI

Green Onion, Havarti Cheese, Pickled Red Onion • 70

BEEF & PORK

TACOS AL PASTOR

Smoked Green Chile Pork & Grilled Pineapple • 65

BEEF WELLINGTON

Baby Spinach, Onion, Puff Pastry • 60

MINI EMPANADA

Chorizo, Monterey Jack Cheese, Cilantro Mojo • 65

BISON MEATBALLS • 65

APPLE CIDER BRAISED PORK BELLY

Kimchi & Sherry Reduction • 60

VEGETARIAN

STUFFED CREMINI MUSHROOMS

Wild Rice, Parmesan cheese, Walnuts, Red Pepper Coulis • 60

GRILLED VEGETABLE QUESADILLA

Roasted Red Bell Pepper, Zucchini, Baby Spinach,
Onion, Cheddar & Monterey Jack Cheeses • 55

MAC & CHEESE FRITTERS

Cavatappi Pasta, Havarti, Parmesan
& Cheddar Cheeses, Chives, Panko Crumbs • 55

FRIED STUFFED ARTICHOKE

Chive Cream Cheese, Garlic Lemon Aioli • 65

MINI GRILLED CHEESE

Tomato, Red Onion Relish • 55

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ENHANCEMENT PLATTERS, STATIONS & SNACKS

ENHANCEMENT PLATTERS

CHARCUTERIE PLATTER

Sliced Artisan Meats, Local & Imported Cheeses,
Marinated Vegetables
Serves 20 • 300 / Serves 50 • 550

WARM ARTICHOKE & SPINACH DIP

Tortilla Crisps, Fresh Vegetables
Serves 20 • 225 / Serves 50 • 450

HUMMUS AND ASSORTED GOURMET OLIVES

Fresh Grilled Vegetables, Pita Crisps
Serves 20 • 165 / Serves 50 • 325

VEGETABLE PLATTER

Grilled and Raw Selections,
Two Chef's Choice Dipping Sauces
Serves 20 • 150 / Serves 50 • 300

CARROT DIP

Fresh Vegetables, Corn Tortilla Chips
Serves 20 • 150 / Serves 50 • 300

STATIONS & SNACKS

THEMED STATIONS

FROM THE GARDEN

Roasted Red Pepper & Olive Oil Hummus
Italian White Bean Dip
Fresh Vegetable Tray (Raw and Pickled)
Pita Chips, Gluten Free Corn Chips
Ranch & Gorgonzola Dips • 17 per person

AT THE MOVIES

Fresh Popcorn, Caramel Corn, Cheese Corn
Nachos with Jalapeño, Tomatoes, Onion and Cheese Sauce
Warm Pretzels with Mustard Cheese Sauce
Assorted Boxed Movie Candy • 17 per person

SWEET INDULGENCE

Chocolate Chunk Cookies, Macadamia White Chocolate Cookies,
Oatmeal Raisin Cookies
Chocolate Covered Almonds
Sliced Seasonal Fruit • 17 per person

THE PALEO

A Chef-Curated Selection of Three Meats and
Four Domestic & Imported Cheeses
Fresh Berries
Assorted Olives, Peppers & Pepperoncini
Gluten Free Chips
Raw Vegetable Platter with Spinach Dip • 17 per person

CHARCUTERIE STATION

Selection of Domestic & Imported Meats
Italian White Bean Dip
Hummus Platter with Fresh Raw Vegetables
Crispy Pita Chips
Fresh-Baked Focaccia Bread • 25 per person

GOURMET SLIDER BAR

(Choice of Two)
CAB Beef*, BBQ Sauce, Onion Strings, Cheddar Cheese
CAB Beef*, Bacon, Gruyere Cheese, Crispy Jalapeño Slivers
USDA Prime Steak*, Mushroom & Havarti Cheese
Chicken, Sauteed Onions & Peppers, Monterey Jack Cheese
Chicken, Bacon & Guacamole
Portabella, Spinach Cheese Dip, Crispy Onion
Artichoke, Roasted Bell Pepper, Spinach & Boursin Cheese
• 25 per person

SMALL BITES

(Choice of Four)
Mini Salmon Cakes* / Cajun Remoulade, Lemon Zest
Coconut Chicken Skewers / Sweet Chili Sauce
Chicken Meatballs / Buffalo Sauce
Grilled Vegetable Quesadilla / Roasted Red Bell Pepper, Zucchini,
Baby Spinach, Onion, Cheddar & Monterey Jack Cheeses
Steak Tartar in Phyllo*
Shrimp & Avocado Crostini
Blackened Chicken Mini Tacos / Shredded Cabbage, Arugula,
Green Onion, Pickled Radish, Corn Tortilla
Mac & Cheese Fritters / Cavatappi Pasta, Havarti Cheese,
Parmesan & Cheddar Cheeses, Chives, Panko Crumbs
• 31 per person

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SPEAKEASY SNACKS AND À LA CARTE ENHANCEMENTS

SPEAKEASY SNACKS

FRY BAR

French Fries, Waffle Fries, and Sweet Potato Fries with an assortment of mouthwatering dipping sauces

165 • Serves 20 + Chicken Fingers 100

325 • Serves 50 + Chicken fingers 250

SOFT PRETZELS

Salted Soft Pretzels with German mustard, nacho cheese, chocolate, and caramel dipping sauces

175 • Serves 20 | 340 • Serves 50

SWEET & SALTY

Sweet and Salty Snack Bar with House Made Chex-Mix (GF), Salted Potato Chips and Cinnamon Sugar

Donut Holes with chocolate, caramel & raspberry sauces

165 • Serves 20 | 325 • Serves 50

CHIP BAR

Salsa Roja, Fresh Guacamole, Pico de Gallo & Queso with warm tortilla chips

160 • Serves 20 | 300 • Serves 50



À LA CARTE ENHANCEMENTS

BAKERY

LEMON BARS • 45 Per Dozen

FUDGE BROWNIES • 40 Per Dozen

FRESH-BAKED ASSORTED COOKIES
• 35 Per Dozen

FRESH-BAKED SOFT PRETZELS
• 40 Per Dozen

LIGHT & FRESH

RED PEPPER & OLIVE OIL HUMMUS
AND PITA CHIPS • 5 Per Person

ASSORTED HOUSE-ROASTED NUTS
& ROASTED SEEDS (INDIVIDUALLY
PACKAGED) • 65 Per Dozen

SALTY SWEETS

BOULDER CANYON CHIPS • 6 Per Bag

PRETZELS • 6 Per Bag

SKINNY POP POPCORN • 6 Per Bag

GLUTEN-FREE CHIPS • 7 Per Bag

CHOCOLATE-DIPPED
SALTED ALMONDS • 3 Per Bag

RICE KRISPIES TREATS • 6 Each

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. License No. 1/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. Please coordinate with your event coordinator in advance. No other outside food items are allowed.

DO YOU HAVE ANY AV CAPABILITIES?

Yes, we have limited AV available. Inquire with your sales coordinator for more information and pricing.

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 beverage is subject to sales tax and 20% service charge. Food through the restaurant's kitchen is subject to sales tax and 20% service charge while food through the Banquet Department is subject to taxes and 23% 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. If you are utilizing the Banquets Department for your food, we require your guest count seven days in advance.

WHAT IS PARKING LIKE AT YOUR LOCATION?

Valet is available through Hotel Boulderado at a rate of \$4 per hour and \$30 per day.

CONTACT OUR SALES DEPARTMENT FOR DETAILS

AHINDMAN@BOULDERADO.COM

303-440-2892 | LICENSE1BOULDERADO.COM

2115 13TH ST, BOULDER, CO 80302

MUST BE 21+ TO ENTER & ATTEND EVENTS