



The Benson Hotel & Faculty Club

2026
Event and Catering menu

Curated by



THE
COMMON
GOOD
FOOD AND DRINK

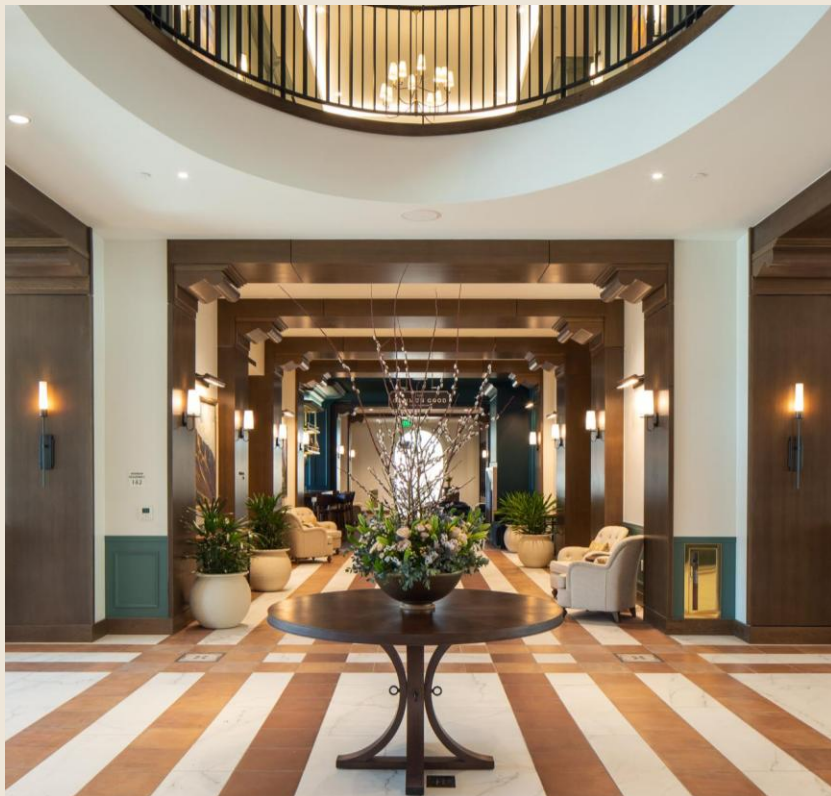
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A Place for the Greater Good



A modern pioneer's retreat in the heart of Colorado.

Nestled within Aurora's CU Anschutz Medical Campus, The Benson Hotel & Faculty Club is a boutique gathering place where Colorado's pioneering spirit comes to life. Designed around four themes — Campus, Mountain, Garden, and Plains — every detail reflects the beauty and character of the state.

A museum-quality art collection curated by Western artist William Matthews lines the halls, bringing the landscape and spirit of the American West into the hotel. From stone fireplaces to mountain views from private balconies, The Benson was designed to feel refined yet rooted in place.

Whether you're here to celebrate, connect, or simply enjoy the evening, The Benson proudly welcomes you.



Comfort food that knows
no borders, craft
cocktails featuring
Colorado spirits, and
a very warm welcome
for every guest.

We're glad you're here.





BREAKFAST

Mornings worth waking for

Breakfast

90-minute service · Priced per person · Minimum 10 people

THE BENSON CONTINENTAL | \$26

Freshly Baked Breakfast Breads

Assorted Croissants & Danishes, Whipped Butter, Fruit Preserves & Honey

Fresh Seasonal Fruit Display

Yogurt Parfait

Berries, Granola, Honey

Freshly Brewed Regular & Decaf Coffee

Assorted Hot Teas

Chilled Fresh Orange Juice

SOUTHERN START | \$38

Overnight Oats

Dried Fruits, Brown Sugar, Sesame Seeds

Seasonal Fruit Salad

Melon, Pineapple, Berries

Soft Scrambled Eggs

Grilled Andouille Sausage

Smoked Cheddar Grits

Sweet Potato & Pepper Hash

Coffee, Assorted Tea, Fresh Juice

THE ALL AMERICAN | \$42

Freshly Baked Breakfast Breads

Assorted Croissants & Danishes

Fresh Fruit Display

Seasonal Fruit

Scrambled Eggs

Smoked Cheddar

Thick Cut Bacon

Crispy Red Potatoes

Coffee, Assorted Tea, Fresh Juice

THE EXECUTIVE | \$58

Fresh Fruit Display

Seasonal Fruit

Yogurt Parfait

Berries, Granola, Honey

Banana Cinnamon French Toast

Warm Maple Syrup

Scrambled Eggs

Roasted Peppers, Onions, Smoked Cheddar

Smoked Salmon Display

Salmon Lox, Tomatoes, Onion, Cream Cheese

Thick Cut Bacon

Polidori Sausage

Crispy Red Potatoes

Coffee, Assorted Tea, Fresh Juice





Breakfast Additions

Priced per person · Minimum 10 people

YOGURT PARFAIT | \$8

Berries, Granola, Honey

COLORADO BREAKFAST BURRITOS | \$9

Potatoes, Eggs, Smoked Cheddar, Sausage

BREAKFAST SANDWICHES | \$9

Scrambled Eggs, Smoked Bacon, American Cheese

OVERNIGHT OATS | \$10

Strawberry Banana Smoothie, Granola

FRESHLY BAKED BREAKFAST BREADS | \$8

Assorted Croissants & Danishes

SMOKED SALMON DISPLAY | \$18

Salmon Lox, Tomatoes, Onion, Cream Cheese, Bagels

AVOCADO TOAST | \$10

Sourdough, Tomato, Arugula, Lemon Vinaigrette

OMELET STATION | \$16

Cage Free Eggs, Egg Whites, Bacon, Ham, Tomatoes, Peppers, Onions, Spinach, Mushrooms, Smoked Cheddar, Swiss



BREAKS & BEVERAGES

Fuel for the in-between



Beverages

Priced per person / per each

BEVERAGE STATIONS

Half Day (4 Hours) | \$27

All Day (8 Hours) | \$31

**Freshly Brewed Coffee (Regular, Decaf),
Assorted Teas, Assorted Pepsi Products,
Bottled Water, Sparkling Water**

A LA CARTE BEVERAGES

Pepsi Products | \$6

Gatorade | \$7

Sparkling Water | \$7

Saratoga Sparkling Water | \$7

Cold Brew | \$7

Naked Juices | \$7

Bottled Juice | \$7

Red Bull | \$7

BEVERAGES BY THE GALLON

Freshly Brewed Coffee | \$70/gallon

Regular, Decaf, Assorted Teas

Chilled Juices | \$30/gallon

Lemonade | \$45/gallon

Iced Tea | \$35/gallon

Bensonade | \$60/gallon

Benson's Special Hydration Blend

Infused Water Station | \$32/gallon

Chef's Choice

Breaks

60-minute service · Priced per person · Minimum 10 people

RAW ENERGY | \$16

Mixed Nuts, Beef Jerky, Whole Fruit, Granola Bars

CHIPS & DIPS | \$15

Potato Chips & Tortilla Chips, Guacamole & Hummus, Onion Dip, Naan

SNACK ATTACK | \$17

Assorted Chips, Popcorn, Mixed Nuts, Granola Bars, Assorted Candy

BUILD YOUR OWN PARFAIT | \$17

Chobani Yogurt, Honey, Granola, Chia Seeds, Walnuts, Strawberries, Blueberries, Apples, Dried Fruit

DIY TRAIL MIX | \$16

Cashews & Pepitas, Chex & Pretzels, Granola, Dried Fruit, Chocolate & M&M's

TEA TIME | \$21

Assortment of Tea Leaves - Chef's Choice

Cream, Sugar, Honey, Lemons

Assortment of Pastries & Scones



Tea Services

Priced per person · Minimum 10 people

PROPER HIGH TEA | \$32

Assortment of Specialty Tea

Chef's Choice

Cream, Sugar, Honey, Lemons

Assortment of Pastries & Scones

Finger Sandwiches

Chef's Choice of Sweet & Savory

Fresh Fruit

Short Bread Cookies

Petite Fours

CHAMPAGNE COURSE AVAILABLE AT MARKET PRICE



LUNCH

Midday made memorable



Lunch

90-minute service · Priced per person · Minimum 10 people

MORGAN ADAMS BUFFET | \$46

Cornbread

Honey Butter

Cobb Salad

Hearts of Palm Salad

Orange, Fennel, Tomato, Cucumber

Cornflake Crusted Salmon

Caramelized Lemon Vinaigrette

Blackened Chicken

Smashed Red Potatoes

Caramelized Onion Green Beans

Key Lime Mousse

SANDWICH BUFFET | \$40

Assorted Chips, Two Salads, Three Sandwiches, Cookies & Brownies

Choice of Two

Caesar Salad, Spinach Salad, Simple Greens, Baby Wedge, Italian Chopped Salad

Choice of Three

Turkey Wrap, Roast Beef Ciabatta, Roasted Vegetable Wrap, Chicken Caesar Wrap, Italian Ciabatta, Tomato Mozzarella

Cookies & Brownies

Grab & Go option available with to-go boxes (\$2 surcharge). Confirm 5 days prior.

BUILD YOUR OWN BOWL | \$42

Greens & Grains

Artisan Greens, Wild Rice, Quinoa

Proteins

Confit Chicken, Honey Glazed Salmon, Spiced Chickpeas

Vegetables & Toppings

Roasted Sweet Peppers, Harissa Sweet Potatoes, Cherry Tomatoes, Cucumber, Shaved Carrots, Pickled Red Onions, Feta Cheese, Toasted Seeds

Sauces & Dressings

Lemon Herb Vinaigrette, Avocado Tahini Yogurt, Harissa Honey Dressing

Lunch Buffets

*90-minute service · Priced per person ·
Minimum 10 people*

GRILL & GREENS | \$42

Salad Bar

Baby Romaine, Mixed Greens, Tomatoes, Cucumbers, Carrots, Red Onion, Pumpkin Seeds, Pecans, Smoked Cheddar, Blue Cheese, Croutons, Ranch, Balsamic, Caesar

Garlic Skirt Steak, Rosemary Chicken Breast, BBQ Salmon Cheesecake

Raspberry, Chantilly Cream

RED ROCKS | \$46

Southwest Salad

Roasted Corn, Tomatoes, Black Beans, Tortilla Strips, Jalapeño Ranch

Green Cabbage Salad

Jicama, Radish, Cotija, Lime Vinaigrette

Spinach & Poblano Enchilada

Salsa Verde, Pepperjack

Chipotle Chicken

Chipotle Cream

Roasted Corn

Cotija, Red Chili Aioli, Cilantro

Spanish Style Rice

Tres Leches

THE HIGHLANDS | \$48

Focaccia

Italian Chopped Salad

Artichokes, Mozzarella, Pepperoncini, Olives, Balsamic

Baby Gem Caesar

Parmesan, Brown Butter Breadcrumbs

Lemon Chicken

Capers, Lemon Butter

Rosemary Garlic Skirt Steak

Roasted Red Pepper Relish

Gnocchi Pomodoro

Roasted Asparagus

Tiramisu



Executive Lunch

*90-minute service · Priced per person ·
Maximum of 15 people · Selections chosen
day of · Served with assorted soft drinks ·
\$38 per person*

SALAD SELECTIONS

Little Gem Caesar Salad

Parmesan, Brown Butter Breadcrumbs

Smoked Chicken Chopped Salad

*Tomato, Cucumber, Corn, Pickled Fennel, Pistachio,
Blue Cheese, Buttermilk Dressing*

Roasted Vegetable & Grain Salad

*Seasonal Vegetables, Quinoa, Herbs, Lemon
Vinaigrette*

Add Grilled Chicken or Salmon

HANDHELD SELECTIONS

Hot Honey Fried Chicken Sandwich

Cabbage Slaw, Pickles

Benson Smash Burger

Smoked Cheddar, Grilled Onion, Secret Sauce

Croque Monsieur

Black Forest Ham, Gruyère, Mornay, Dijon

Crispy Eggplant Sandwich

Calabrian Chili Honey, Whipped Feta, Arugula

Choice of Fries or Side Green Salad



RECEPTION

Small bites, big impressions

Reception Stations

Priced per person · Minimum 10 people

FLATBREAD STATION | \$32

Fig & Goat Cheese

Spicy Sopressata & Jalapeño

Butternut Squash & Red Onion

SLIDER BOARD | \$32

American Beef Slider

American Cheese, Secret Sauce

Buffalo Chicken Slider

Ranch, Dill Pickles

Roasted Mushroom Slider

Truffle Aioli

TACO STATION | \$34

Chicken Tinga & Carne Asada Skirt Steak

Cauliflower 'Chorizo'

Corn & Flour Tortillas

Assorted Toppings

*Cabbage, Cotija, Salsa Verde, Salsa Rojo,
Red Onion, Lime*

SWEET TOOTH | \$28

Assorted Cookies, Assorted Brownies, Petit Fours

POKE BOWLS | \$38

Ahi Tuna, Poached Shrimp, Marinated Tofu

*Rice, Cucumbers, Cabbage, Avocado, Pickled Ginger,
Furikake, Soy Sauce, Thai Chili Sauce, Sriracha Mayo*



Boards and displays

Priced per person · Minimum 10 people

CHEESE DISPLAY | \$28

*Assorted Cheeses, Fig Jam, Almonds, Crackers,
Honey, Dried Fruit
(Add Charcuterie for \$10)*

CHARCUTERIE DISPLAY | \$30

*Assorted Charcuterie, Grain Mustard, Focaccia,
Olives, Pepperoncini
(Add Cheese for \$8)*

ANTIPASTO DISPLAY | \$26

*Marinated Artichokes, Roasted Red Peppers,
Marcona Almonds, Olives, Hummus, Naan*

VEGETABLE CRUDITE DISPLAY | \$15

Assorted Fresh Vegetables, Ranch, Hummus

SUSHI DISPLAY | MP

Local Sushi



Hors d'Oeuvres

Priced per piece · Minimum selection of 24 per selection

EARTH

Roasted Beet & Goat Cheese Tartlet | \$7

Pistachio Crumb, Honey Drizzle

Wild Mushroom Arancini | \$7

Truffle Aioli

Crispy Polenta Bite | \$7

Tomato Jam, Shaved Parmesan

Roasted Mini Peppers | \$7

Whipped Herbed Ricotta, Lemon Zest

Grilled Vegetable Skewer | \$7

Zucchini, Pepper, Onion, Balsamic Glaze

LAND

Mini Meatballs | \$7

Tomato Jam, Parmesan

Crispy Pork Belly Bite | \$8

Apple-Fennel Slaw, Maple Cider Glaze

Lamb Kofta Skewer | \$8

Harissa Drizzle

Chicken Satay | \$8

Coconut Curry Sauce

Mini Steak Sandwich | \$8

Caramelized Onion, Horseradish Cream, Brioche

SEA

Shrimp Cocktail Skewer | \$7

Poached Shrimp, Cocktail Gel

Seared Tuna Tataki | \$9

Crispy Rice Paper, Soy-Ginger Glaze, Sesame

Mini Crab Cake | \$8

Lemon-Dill Aioli

Smoked Salmon Mousse in Phyllo Cup | \$8

Light Smoked Salmon Mousse, Dill, Lemon Zest

Lobster on Brioche Toast | \$9

Butter-Poached Lobster, Tarragon-Lemon Cream

DINNER

An evening to remember

Dinner Buffets

90-minute service · Priced per person · Minimum 10 people

THE MONTVIEW | \$68

Warm Rolls & Butter

Caesar Salad

Baby Romaine, Parmesan, Breadcrumbs

Baby Kale Salad

Pomegranate, Pecan, Blue Cheese, Mustard Seed Dressing

Crispy Skin Chicken

Chicken Gravy

Grilled Flat Iron Steak

Garlic Butter

Poached White Sturgeon

Velouté, Cauliflower

Fried Brussel Sprouts

Apple, Hazelnut, Orange

Farro & Winter Vegetables

Tiramisu

THE FITZSIMONS | \$69

Warm Rolls & Butter

Little Gem Salad

Green Apple, Candied Walnuts, Fennel, White Balsamic

Arugula & Roasted Beet Salad

Orange, Goat Cheese, Pistachio, Sherry Vinaigrette

Charred Asparagus

Lemon, Herbs, Olive Oil

Smashed Red Potatoes

Garlic Butter, Chives

Roasted Salmon

Dill Cream, Pickled Shallots

Seared Flat Iron Steak

Red Wine Reduction, Roasted Alliums

Smoked & Spiced Chicken Breast

Honey-Thyme Jus, Charred Lemon

Chocolate Mousse Cake

THE OCULUS | \$75

Warm Rolls & Butter

Roasted Carrot & Fennel Salad

Orange, Cumin, Hazelnuts

Farro & Roasted Beet Salad

Pomegranate, Feta, Lemon-Mint

Roasted Eggplant & Zucchini

Tomato, Herbs, Olive Oil

Crispy Fingerling Potatoes

Garlic, Rosemary, Sea Salt

Grilled Salmon

Chermoula, Lemon Yogurt

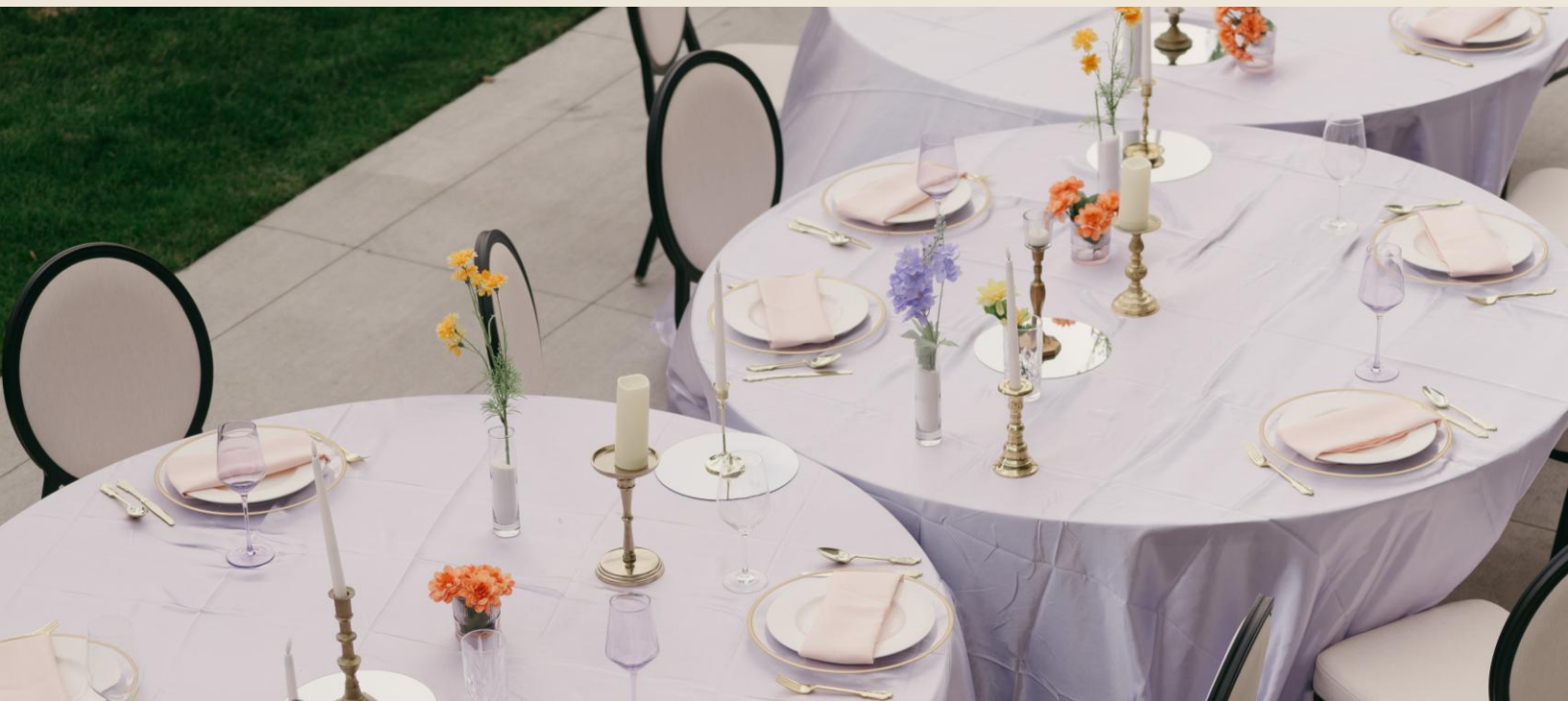
Garlic & Rosemary Tri-Tip

Salsa Rossa, Charred Onions

Braised Chicken Thighs

Tomato, Olives, Capers

Olive Oil Citrus Cake



Plated Dinner

Max 2 entrée selections · Highest priced selection determines cost · 90-minute service · Priced per person · \$70

SALAD SELECTIONS

Green Salad

Baby Greens, Tomatoes, Cucumbers, Carrot

Baby Wedge

Baby Iceberg, Tomatoes, Bacon, Blue Cheese

Beet & Spinach

Roasted Beets, Goat Cheese, Candied Pistachio

Caesar Salad

Baby Romaine, Parmesan, Breadcrumbs

Harvest Salad

Baby Greens, Apples, Dates, Red Onion

Tomato & Mozzarella

Heirloom Tomatoes, Fresh Mozzarella, Basil

ENTRÉE SELECTIONS

Crispy Skin Chicken

Roasted Tomatoes, Artichoke Hearts, Red Potatoes

Roasted Salmon

Bacon Lentils, Meyer Lemon, Fennel

Wild Mushroom Ravioli

Mushroom Cream, English Peas

Steak Frites (+\$5)

Flat Iron Steak, Crispy Fingerling Potatoes, Broccolini

10 Hour Braised Short Rib (+\$10)

Creamy Polenta, Baby Carrots, Charred Onion

Seared Halibut (+\$10)

Saffron Risotto, Hearts of Palm, Tomato

Petite Filet (+\$15)

Whipped Yukon Potatoes, Garlic Asparagus, Hunter Sauce

DESSERT SELECTIONS

NY Style Cheesecake

Dulce De Leche, Hazelnut Crumble

Flourless Chocolate Cake

Raspberry Hibiscus Coulis, Chantilly Cream

Citrus Olive Oil Cake

Candied Oranges, Crème Anglaise

Vanilla Panna Cotta

Red Wine Syrup, Seasonal Berries



BAR MENU

Raise a glass



Bar Packages

*Bartenders billed at \$125 each ·
Up to 4 hours · 1 per 75 guests*

BAR TIERS

Wine & Beer

Wine: Darkhorse Cabernet Sauvignon, Pinot Noir, Sauvignon Blanc, Chardonnay
Beer: Coors, Modelo, Mountain Time, Athletic IPA, Local IPA ,High Noon, Heineken 0.0

Traditional

Liquor: Sevda, Beefeater, Bacardi, El Jimador Silver, Evan Willaims , Dewar's, Jameson, Martini and Rossi, Cointreau
Wine: Darkhorse Cabernet Sauvignon, Pinot Noir, Sauvignon Blanc, Chardonnay
Beer: Coors, Coors Light, Stone IPA, Stem Cider, Best Day NA IPA

Deluxe

Liquor: Absolut, Bombay, Appleton,, Espolon, Makers Mark or Jack Daniel's, RittenHouse Rye, Glenlivet 12, Jameson, Martini and Rossi, Cointreau, Campari, Aperol, St-Germain
Wine: Siduri Pinot Noir, Terras Gauda Albarino, and Fleur de Prairie Rose
Beer: Mountain Time Lager, 4Noses Raspberry Blonde, Ska Brewing IPA, Upslope Sour, Stem Cider, Athletic NA IPA

Premium

Liquor: Grey Goose, Hendrick's, Appleton, Patron , Angel's Envy, Glenfiddich 14, Jameson, Martini and Rossi, Cointreau, Aperol, Campari, St-Germain
Wine: Orin Swift Advice From John, Freemark Abbey Sauvignon Blanc, Diatom Chardonnay, La Crema Rose
Beer: Sapporo Lager, Delerium Belgium Ales, Paulaner Hefe-Wiesen, DogfishHead 60 min IPA, Stem Cider, Heineken NA 0.0

All Tiers include: Fever Tree Tonic & Soda, Pepsi products

PRICING

	Wine/Beer	Traditional	Deluxe	Premium
Drink Tickets		\$12	\$14	\$16
Hosted	Beer \$7 Wine \$12	\$12	\$14	\$16
Cash	Beer \$9 Wine \$13	\$14	\$16	\$18
2-Hr Package	\$25	\$32	\$36	\$38
Addl Hour	+\$15/hr	+\$18/hr	+\$20/hr	+\$22/hr





Tablesides Wine

Vintages and Pricing are subject to change based on availability · Pricing by the bottle · Corkage Fee: \$35 per 750ml bottle · Max 1 bottle per 10 guests

SPARKLING & CHAMPAGNE

La Crema Brut Rosé	\$72
Jean Josselin 'Contexture', Champagne, FR	\$95
Veuve Clicquot Yellow Label, Champagne, FR	\$145
Benvolio Prosecco, Veneto, IT	\$45
Chapel Down Brut, England	\$70

ROSÉ

Tormaresca Calafuria, Salento, IT	\$38
Fleurs de Prairie, Languedoc, FR	\$42
La Crema, Pinot Noir Rosé, Monterey, CA	\$45

CHARDONNAY

Rodney Strong "Limited Edition", Russian River, CA	\$48
WillaKenzie, Willamette Valley, OR	\$74
Stag's Leap "Karia", Napa Valley, CA	\$72
Lettre d'Eloïse, Premeaux-Prissey, FR	\$45

UNIQUE WHITES

Passerelles, Chenin Blanc, Anjou, FR	\$48
Villa Antinori 'Bianco', Tuscany, IT	\$38
Frisk "Prickly", Riesling, Australia	\$32
Pala "Soprasole" Vermentino, Sardegna, IT	\$52

SAUVIGNON BLANC

Crowded House, Marlborough, NZ	\$45
Grove Mill, Wairau Valley, NZ	\$68
Marquis de Goulaine, Sancerre, Loire, FR	\$45

CABERNET SAUVIGNON

Ethos Cellar, Horse Heaven Hills, WA	\$53
Stag's Leap 'Artemis', Napa Valley, CA	\$115
Mt Veeder, Napa Valley, CA	\$95

PINOT NOIR

Domaine Masse, Burgundy, FR	\$72
Belle Glos "Clark & Telephone", Santa Maria, CA	\$80
Siduri, Willamette, OR	\$45
La Crema, Sonoma Coast, CA	\$51
Bergstrom "Cumberland Reserve", Willamette, OR	\$92

SANGIOVESE & NEBBIOLO

Antinori 'Peppoli', Chianti Classico, IT	\$54
Marchesi di Barolo Barbaresco, Piedmont, IT	\$90
Prunotto, Langhe Nebbiolo, Piedmont, IT	\$45
Prunotto 'Bussia', Barolo, Piedmont, IT	\$140

MERLOT & MALBEC

Ch. Lassègue Grand Cru, St-Émilion, FR	\$75
Northstar 'Polaris', Merlot, Horse Heaven, WA	\$45

UNIQUE REDS

Marques De Murrieta, Rioja, SP	\$65
Château La Nerthe, Côtes-du-Rhône, FR	\$72
Domaine de Saint-Siffrein, Chateauneuf-du-Pape, FR	\$70
Orin Swift "8 Years in the Dessert", Red Blend, CA	\$85
The Walking Fool by Caymus, Suisun Valley, CA	\$51

TERMS

The fine print



CHARGES & TAXES

25% Service Charge on all food and beverage. State tax: 8.5% · PIF: 2.5%.
Tax-exempt clients must provide Tax ID and documentation.

FOOD & BEVERAGE POLICIES

Prices subject to change with written notice. All food and beverage must be arranged through and purchased from the Hotel. Outside food and beverages are prohibited. Removal of event food or beverages is not permitted.

ADDITIONAL NOTES

\$75 small group fee for hot buffets under 10 attendees. Bartenders: \$125 each, up to 4 hours incl. set-up/breakdown, staffed at 1 per 75 guests.

DIETARY ACCOMMODATIONS

We are fully committed to accommodating all dietary restrictions and allergies. Please inform your event coordinator of any needs, and our culinary team will ensure every guest is thoughtfully cared for.