



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.



THE
**COMMON
GOOD**
FOOD *AND* DRINK



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

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

- All breakfast buffets include fresh juice, regular & decaf coffee, and tea -

THE BENSON CONTINENTAL

Freshly Baked Breakfast Breads

Whipped Butter, Fruit Preserves & Honey

Fresh Seasonal Fruit Display

Yogurt Parfait

Berries, Granola, Honey

THE ALL AMERICAN

Freshly Baked Breakfast Breads

Whipped Butter, Fruit Preserves & Honey

Fresh Seasonal Fruit Display

Scrambled Eggs

Smoked Cheddar

Thick Cut Bacon

Crispy Red Potatoes

SOUTHERN START

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

THE EXECUTIVE

Fresh Seasonal Fruit Display

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





Breakfast Additions

Priced per person · Minimum 10 people

YOGURT PARFAIT

Berries, Granola, Honey

COLORADO BREAKFAST BURRITOS

Potatoes, Eggs, Smoked Cheddar, Sausage

BREAKFAST SANDWICHES

Scrambled Eggs, Smoked Bacon, American Cheese

OVERNIGHT OATS

Strawberry Banana Smoothie, Granola

FRESHLY BAKED BREAKFAST BREADS *priced per dozen*

Assorted Pastries

SMOKED SALMON DISPLAY

Salmon Lox, Tomatoes, Onion, Cream Cheese, Bagels

AVOCADO TOAST

Sourdough, Tomato, Arugula, Lemon Vinaigrette

*OMELET STATION

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

**Attendant fee is not included.*



BREAKS & BEVERAGES

Fuel for the in-between



Beverages

BEVERAGE STATIONS

Half Day (4 Hours) | *priced per person*

All Day (8 Hours) | *priced per person*

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

A LA CARTE BEVERAGES

Pepsi Products

Gatorade

Sparkling Water

Saratoga Sparkling Water

Cold Brew

Naked Juices

Bottled Juice

Red Bull

BEVERAGES BY THE GALLON

Freshly Brewed Coffee | *priced per gallon*

Regular, Decaf, Assorted Teas

Chilled Juices | *priced per gallon*

Lemonade | *priced per gallon*

Iced Tea | *priced per gallon*

Infused Water Station | *priced per gallon*

Chef's Choice

Bensonade | *priced per gallon*

Benson's Special Hydration Blend

Breaks

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

RAW ENERGY

Mixed Nuts, Beef Jerky, Whole Fruit, Granola Bars

CHIPS & DIPS

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

SNACK ATTACK

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

BUILD YOUR OWN PARFAIT

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

DIY TRAIL MIX

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



Tea Services

Priced per person · Minimum 10 people

PROPER HIGH TEA

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

Petit Fours

CHAMPAGNE COURSE AVAILABLE AT MARKET PRICE



LUNCH

Midday made memorable



Lunch

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

MORGAN ADAMS BUFFET

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

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

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

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

GRILL & GREENS

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

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

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

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

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

Fig & Goat Cheese

Spicy Sopressata & Jalapeño

Butternut Squash & Red Onion

SLIDER BOARD

American Beef Slider

American Cheese, Secret Sauce

Buffalo Chicken Slider

Ranch, Dill Pickles

Roasted Mushroom Slider

Truffle Aioli

TACO STATION

Chicken Tinga & Carne Asada Skirt Steak

Cauliflower 'Chorizo'

Corn & Flour Tortillas

Assorted Toppings

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

POKE BOWLS

Ahi Tuna, Poached Shrimp, Marinated Tofu

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

SWEET TOOTH

Assorted Cookies, Assorted Brownies, Petit Fours



Boards and displays

Priced per person · Minimum 10 people

CHEESE DISPLAY

*Assorted Cheeses, Fig Jam, Almonds, Crackers, Honey, Dried Fruit
(Add Charcuterie for additional cost)*

CHARCUTERIE DISPLAY

*Assorted Charcuterie, Grain Mustard, Focaccia, Olives, Pepperoncini
(Add Cheese for additional cost)*

ANTIPASTO DISPLAY

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

VEGETABLE CRUDITE DISPLAY

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

Pistachio Crumb, Honey Drizzle

Wild Mushroom Arancini

Truffle Aioli

Crispy Polenta Bite

Tomato Jam, Shaved Parmesan

Roasted Mini Peppers

Whipped Herbed Ricotta, Lemon Zest

Grilled Vegetable Skewer

Zucchini, Pepper, Onion, Balsamic Glaze

LAND

Mini Meatballs

Tomato Jam, Parmesan

Crispy Pork Belly Bite

Apple-Fennel Slaw, Maple Cider Glaze

Lamb Kofta Skewer

Harissa Drizzle

Chicken Satay

Coconut Curry Sauce

Mini Steak Sandwich

Caramelized Onion, Horseradish Cream, Brioche

SEA

Shrimp Cocktail Skewer

Poached Shrimp, Cocktail Gel

Seared Tuna Tataki

Crispy Rice Paper, Soy-Ginger Glaze, Sesame

Mini Crab Cake

Lemon-Dill Aioli

Smoked Salmon Mousse in Phyllo Cup

Light Smoked Salmon Mousse, Dill, Lemon Zest

Lobster on Brioche Toast

Butter-Poached Lobster, Tarragon-Lemon Cream

Passer fee is not included. One passer for every 50 guests is required

DINNER

An evening to remember

Dinner Buffets

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

THE MONTVIEW

Warm Rolls & Butter

Caesar Salad

Baby Romaine, Parmesan, Breadcrumbs

Baby Kale Salad

Pomegranate, Pecan, Blue Cheese, Mustard Seed Dressing

Braised Chicken Thighs

Tomato, Olives, Capers

Grilled Flat Iron Steak

Garlic Butter

Poached White Sturgeon

Velouté, Cauliflower

Fried Brussel Sprouts

Apple, Hazelnut, Orange

Seasonal Vegetables

Tiramisu

THE FITZSIMONS

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

Crispy Skin Chicken

Chicken Gravy

Chocolate Mousse Cake

THE OCULUS

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 Halibut

Chermoula, Lemon Yogurt

Garlic & Rosemary Tri-Tip

Salsa Rossa, Charred Onions

Smoked & Spiced Chicken Breast

Honey-Thyme Jus, Charred Lemon

Olive Oil Citrus Cake

**Vegetarian options available upon request.*



Plated Dinner

Max 2 entrée selections · Highest priced entrée selection determines per person cost · 60-minute service

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

Flat Iron Steak, Crispy Fingerling Potatoes, Broccolini

10 Hour Braised Short Rib

Creamy Polenta, Baby Carrots, Charred Onion

Seared Halibut

Saffron Risotto, Hearts of Palm, Tomato

Petite Filet

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 each · Up to 3 hours ·
One per 50 guests · billed for each additional hour*

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





Tablesides Wine

Vintages and Pricing are subject to change based on availability · Pricing by the bottle ·

SPARKLING & CHAMPAGNE

La Crema Brut Rosé
Jean Josselin 'Contexture', Champagne, FR
Veuve Clicquot Yellow Label, Champagne, FR
Benvolio Prosecco, Veneto, IT
Chapel Down Brut, England

ROSÉ

Tormaresca Calafuria, Salento, IT
Fleurs de Prairie, Languedoc, FR
La Crema, Pinot Noir Rosé, Monterey, CA

CHARDONNAY

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

UNIQUE WHITES

Passerelles, Chenin Blanc, Anjou, FR
Villa Antinori 'Bianco', Tuscany, IT
Frisk "Prickly", Riesling, Australia
Pala "Soprasole" Vermentino, Sardegna, IT

SAUVIGNON BLANC

Crowded House, Marlborough, NZ
Grove Mill, Wairau Valley, NZ
Marquis de Goulaine, Sancerre, Loire, FR

CABERNET SAUVIGNON

Ethos Cellar, Horse Heaven Hills, WA
Stag's Leap 'Artemis', Napa Valley, CA
Mt Veeder, Napa Valley, CA

PINOT NOIR

Domaine Masse, Burgundy, FR
Belle Glos "Clark & Telephone", Santa Maria, CA
Siduri, Willamette, OR
La Crema, Sonoma Coast, CA
Bergstrom "Cumberland Reserve", Willamette, OR

SANGIOVESE & NEBBIOLO

Antinori 'Peppoli', Chianti Classico, IT
Marchesi di Barolo Barbaresco, Piedmont, IT
Prunotto, Langhe Nebbiolo, Piedmont, IT
Prunotto 'Bussia', Barolo, Piedmont, IT

MERLOT & MALBEC

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

UNIQUE REDS

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

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.

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.