

THE SOURCE HOTEL

Catering
Menu Guides
for Events
and Meetings

2025 Edition

3330 Brighton Boulevard
Denver, Colorado



EVENTS BY
**Pomegranate
Hospitality**

**THE
SOURCE HOTEL**

thesourcehotel.com

720.409.1200

thesourcehotel.com/gather



IT ALL
HAPPENS
AT THE
SOURCE

EVENTS BY

**Pomegranate
Hospitality**

pomhospitality.com



WHAT HOSPITALITY MEANS TO US.

Pomegranate Hospitality, from James Beard Award winning chef Alon Shaya and restaurateur Emily Shaya, is the group behind the restaurants Safta in Denver, Saba in New Orleans, Chandelier Bar and Miss River in partnership with the Four Seasons New Orleans, Silan in partnership with Atlantis Bahamas and the limited-run residency Safta 1964 in partnership with the Wynn Las Vegas.

Each of the restaurants in the Pomegranate Hospitality portfolio speak to Chef Alon Shaya's culinary journey. Featured in publications like The New York Times, Esquire, Eater and more. The Pomegranate Hospitality team come together to bring you a personalized catering experience for your next event, using the Michelin-recommended Safta as a hub within The Source Hotel.

EVENTS BY
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Hospitality**



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IT ALL HAPPENS AT THE SOURCE.

Whether it's for weddings, business meetings, bar & bat mitzvahs, family reunions or industry conferences - The Source looks forward to handling the catering needs of your event. We invite you to browse the various offerings in this catering menu guide, keeping in mind that options can be customized to fit your specifications.





Start your day off right with our variety of breakfast options that are perfect for your next event or conference.

BREAKFAST STATIONS.

Priced per-person. Ranging from \$30 - 46.

Pricing based on 90 minutes of service, minimum of 10 people.

Orders placed 2 weeks in advance.

Available 8AM-11AM.

GRAB + GO.

Priced per item. Ranging from \$14-17.

Minimum of 10 people, orders must be placed 48 hours in advance.

Available 6AM-9AM.

BREAKOUTS.

Priced per person. Ranging from \$17-24.

Pricing based per-person. Orders must be placed 24 hours in advance.

Available 8AM-5PM.

All items subject to 24% taxable service charge and 8% tax.

Menu and pricing are subject to change.

BREAKFAST STATIONS.

Based on 90min service, 10+ people.
Orders placed 2 weeks in advance.
Available 8AM-11AM.

Mediterranean Station

\$46 / person

LATKES

crispy potato pancake, apple sauce, labneh

MEDITERRANEAN FRITTATA

tomato, feta, roasted red pepper, fine herb

SHAKSHUKA

eggs poached in tomato sauce, seasonal vegetables, pita

BREAKFAST PROTEINS - CHOOSE 1

applewood smoked bacon, breakfast chicken sausage,
pork sausage patties, merguez sausage

ASSORTED PASTRIES

whipped honey butter

SEASONAL FRUIT + BERRIES

yogurt, granola, honey

ASSORTED BEVERAGES

orange juice, cranberry juice, Ozo™ Coffee, decaf coffee, Rishi Tea®

Continental Station

\$30 / person

MILK AND CEREAL

assorted cereals and 2%, whole, almond milk

SEASONAL FRUIT + BERRIES

yogurt, granola, honey

ASSORTED PASTRIES

whipped honey butter

ASSORTED BEVERAGES

orange juice, cranberry juice, Ozo™ Coffee, decaf coffee, Rishi Tea®

RINO Classic Station

\$38 / person

BAGELS + CREAM CHEESE

local bagels, plain cream cheese, scallion cream cheese

CHOICE OF MEAT

applewood smoked bacon, breakfast chicken sausage, pork sausage patties

SCRAMBLED EGGS

soft scrambled

SEASONAL FRUIT + BERRIES

yogurt, granola, honey

ASSORTED PASTRIES

whipped honey butter

ASSORTED BEVERAGES

orange juice, cranberry juice, Ozo™ Coffee, decaf coffee, Rishi Tea®



GRAB + GO.

10+ people, orders be placed 48 hours in advance.
Available 6AM-9AM.

Breakfast Bites

All options include bottled water, LÄRABARS®, whole fruit

FRITTATA \$17/item

bacon, spinach, gruyere

OVERNIGHT OATS \$14/item

steel cut oats, chia seeds, oat milk, vanilla, berries, almonds

AVOCADO TOAST \$15/item

toasted sesame loaf, avocado, arugula, lemon

BREAKFAST BURRITO \$19/item

chorizo, potato, egg, cheese, salsa or hot sauce

VEGETARIAN BREAKFAST BURRITO \$19/item

egg white, roasted peppers, spinach, feta, salsa or hot sauce

BREAKFAST BAGEL SANDWICH \$19/item

egg, cheese and chili crunch aioli

Breakfast Beverages

WAKE-UP \$15/person

coffee (decaf + drip), assortment of hot teas, fresh juice (orange + cranberry)

BOOZY BRUNCH \$30/person

mimosa and bloody mary bar stations



BREAKOUTS.

Orders be placed 24 hours in advance.
Available 8AM-5PM.

High n' Healthy \$20 / person

LÄRABARS®
KIND® NUT BARS
NUTS.COM™ TRAIL MIX
KETTLE HEAD™ POPCORN
WHOLE FRUIT

The Snack Bar \$17 / person

ASSORTED DIRTY™ CHIPS
KETTLE HEAD™ POPCORN
CHOMPS™ MEAT STICKS
UTZ® PRETZELS

Tasty Tapas \$24 / person

APPLEGATE® CHARCUTERIE PLATES
OH SNAP!™ PICKLES
NUTS.COM™ ASSORTED NUTS
OLOVES™ MARINATED OLIVES

Sweet Tooth \$24 / person

GRANDMA'S® ASSORTED COOKIES
MARS™ ASSORTED CANDY BARS
BLACK FORREST™ FRUIT SNACKS
KETTLE HEAD™ ASSORTED POPCORN
SMART SWEETS® CHEWY FRUIT CANDY

Assorted Beverages

RED BULL® \$6 / item
OZO™ COFFEE Decaf, Cold Brew, Drip, \$82 / gallon
HOT TEA \$65 / gallon
ICED TEA \$47 / gallon
SARATOGA® SPARKLING WATER \$4 / item
SARATOGA® SPRING WATER \$4 / item
LEMONADE \$47 / gallon
COKE® PRODUCT SODAS Diet Coke, Coke, Sprite \$4 / item
IZZIE® ASSORTED FLAVORS \$5 / item
VITAMIN WATER® ASSORTED FLAVORS \$5 / item
FLAVORED SAN PELLEGRINO® SODAS \$5 / item
SEASONAL INFUSED WATER \$25 / gallon



With a wide variety of choices, our lunches are perfect for anyone seeking an enjoyable and delicious catering experience.

LUNCH BUFFET.

Price per-person. Ranging from \$58-72.

Includes 90 minutes of replenished service.

Available 11AM-2PM.

Selections finalized 2 weeks prior to event.

BOXED LUNCH.

Price per-person. Ranging \$42-52.

Minimum 10 people.

Available 11AM-2PM.

Selections finalized 48 hours in advance.

PLATED LUNCH.

Price per-person. Ranging from \$48-58.

Available 11AM-2PM.

Selections finalized 2 weeks prior to event.

All items subject to 24% taxable service charge and 8% tax.
Menu and pricing are subject to change.

LUNCH BUFFET.

Includes 90 minutes of replenished service.
Available 11AM-2PM.
Minimum of 10 guests
Selections finalized 2 weeks prior to event.

Starters

CREAMY MUSHROOM SOUP

roasted mushrooms, cream, fine herbs

DUCK MATZOH BALL SOUP

onion, celery, carrot, herbs

CAESAR SALAD

shaved parmigiano reggiano, pimenton breadcrumbs

MEDITERRANEAN CHOPPED

red onion, tomato, cucumber, feta, olive, sunflower seed, lemon-garlic vinaigrette

CLASSIC TAHINI HUMMUS

aleppo pepper olive oil, parsley, served with pita and crudite

Sides

HERBY POTATO SALAD

SIDEWINDER FRIES WITH HARISSA MAYO

ROASTED VEGETABLES

BASMATI RICE WITH GINGER AND GARLIC

Mains

ROASTED VEGGIE WRAP

roasted peppers, sundried tomatoes, roasted eggplant, arugula, balsamic vinegar

HARISSA CHICKEN WRAP

tahini, cucumber, tomato, red onion

Premium Mains

ROASTED CHICKEN THIGH

fine herbs

ROASTED SALMON FILLET

dill butter

Pricing

1 STARTER, 2 SIDES, 2 MAINS \$58 / person

2 STARTERS, 2 SIDES, 2 MAINS \$64 / person

2 STARTERS, 2 SIDES, 2 MAINS, 1 PREMIUM \$72 / person

ADDITIONAL PREMIUM MAIN \$18 / person



SAFTA BUFFET.

Starters

MEDITERRANEAN CHOPPED SALAD

red onion, tomatoes, cucumber feta, olives, sunflower seeds, lemon-garlic vinaigrette

CLASSIC TAHINI HUMMUS

aleppo, parsley, olive oil
served with pita and crudite

Mains

HARISSA CHICKEN THIGHS

caramelized lemon

BRIGHT GREEN FALAFEL

tahini, zhoug, amba

Sides

MOROCCAN ROASTED VEGETABLES

BASMATI RICE WITH GINGER AND GARLIC

Dessert

BAKLAVA

pistachio

\$58 / person

Safta

Named after the Hebrew word for 'grandmother' Safta is Chef Alon Shaya's ode to modern Israeli Mediterranean cuisine.

A staple in Denver's dining scene since 2018, Safta is featured in the Michelin Guide, Eater, Food & Wine and more.



BUILD A BOWL.

\$52 / person

Minimum of 10 guests
Available 11AM-2PM..

Base

HUMMUS
MIXED GREENS
BASMATI RICE

Mix and match to craft a bowl that's uniquely yours with our fresh and flavorful ingredients! Customizable, delicious, and made just the way you like it!

Cold Toppings

TOMATOES
OLIVES
FETA
CUCUMBER

RED ONION
ROASTED PEPPERS
PICKLED CABBAGE

Hot Toppings

HARISSA CHICKEN
LAMB RAGU
GARLIC SHRIMP

ROASTED EGGPLANT + ZUCCHINI
CHARRED BROCCOLI

Dressing & Crunch

TAHINI
TZATZIKI
SPICY MANGO AMBA
LEMON-GARLIC VINAIGRETTE

CRISPY CHICKPEAS
SPICED PINE NUTS
SUNFLOWER SEEDS
MEDITERRANEAN SPICE CRUNCH

BOXED LUNCH.

Safta's Boxed Lunch \$42 / person

Safta

Includes Hippeas™ chickpea puffs, tahini chocolate chip cookie, hummus dipper with veggies and bottled water

MOROCCAN VEGGIE WRAP

moroccan roasted veggies, tahini, cucumber, tomato, zhoug

OR

HARISSA CHICKEN WRAP

tahini, cucumber, tomato, red onion



PLATED LUNCH.

Minimum of 10 guests
Available 11AM-2PM.
Selections finalized 2 weeks prior to event.

Starters select 1

MEDITERRANEAN CHOPPED SALAD

red onion, tomatoes, cucumber feta, olives, sunflower seeds, lemon-garlic vinaigrette

DUCK MATZOH BALL SOUP

onion, celery, carrot, herbs

CLASSIC TAHINI HUMMUS

aleppo pepper, olive oil, pita

Main Course select 2

All served with basmati rice with garlic + ginger and grilled asparagus

ROASTED CHICKEN THIGHS \$52/person

harissa, caramelized lemon

GRILLED SALMON \$58/person

dill labneh, lemon

ROASTED EGGPLANT \$48/person

tahini, pine nuts, pomegranate seeds

BRAISED SHORT RIB \$56/person

stewed tomato and peppers

GRILLED SHRIMP \$54/person

garlic butter

Dessert

OLIVE OIL CAKE

labneh, pomegranate caramel

Bread Service

WOOD-FIRED PITA \$5/person

olive oil, za'atar spice blend





Elevate your event with a reception featuring exquisite hors d'oeuvres, artfully passed appetizers and signature food stations

HOR D'OEUVRES

Priced per item. Ranging from \$42-84.

Priced per dozen. Minimum of 2 dozen per selection.

SIGNATURE STATIONS.

Priced per person. Ranging from \$27-48.

Selection must be provided 2 weeks prior to the event

ENHANCEMENT STATIONS.

Add-ons to Stations. Ranging from \$10-36.

Selection must be provided 2 weeks prior to the event

All items subject to 24% taxable service charge and 8% tax.
Menu and pricing are subject to change.

HOR D'OEUVRES.

Chilled

Priced per dozen. Minimum of 2 dozen per selection.

SMOKED TROUT CAVIAR \$84

whipped cream cheese, cucumber, olive oil

DEILED EGGS \$60

duck cracklin'

LABNEH + RADISH \$66

Bulgarian yogurt, Mediterranean spice crunch

SAFTA'S ROASTED PEPPER + EGGPLANT \$66

endive and olive oil

CAPRESE SKEWERS \$66

tomato, basil, mozzarella, pesto, aged balsamic

SHRIMP COCKTAIL \$78

bloody mary cocktail sauce, lemon

MUSHROOM TOAST \$66

truffle, whipped ricotta, thyme

CURED SALMON \$72

flaky pastry, roasted beets, fresh dill

STUFFED DATES \$60

scallion, radish, saffron, pomegranate molasses

PROSCIUTTO + MELON \$66

basil, extra virgin olive oil

Hot

Priced per dozen. Minimum of 2 dozen per selection.

GRILLED LAMB KEBABS \$72

parsley pesto

FETA CHEESE TURNOVER \$66

puff pastry, everything bagel spice

MINI QUICHE \$54

bacon, gruyere

BRIGHT GREEN FALAFEL \$42

chickpea, herbs, tahini

PIGS IN A BLANKET \$54

stoneground mustard

BACON WRAPPED DATES \$54

blue cheese, sherry vinegar glaze

CRAB CAKES \$72

smokey remoulade

FRIED CHICKEN BITES \$60

honey, za'atar spice

FRIED SHRIMP \$66

crispy phillo, harissa mayonnaise



SAFTA STATION.

Hummus select 2 + pita

CLASSIC TAHINI

LAMB RAGU

ROASTED MUSHROOM

CRISPY BRUSSELS SPROUTS

TUNISIAN TOMATO

BLUE CRAB +\$4 / person

Mediterranean Dips select 4

LUTENITSA

roasted peppers, tomato, eggplant

WHIPPED FETA

fig vinegar, aleppo pepper

MOROCCAN CARROTS

chermoula, onions, mint

MUHAMMARA

hazelnuts, roasted red peppers, chili oil

LABNEH

bulgarian yogurt, pickled shallots, pink peppercorns

BABAGANOUSH

roasted eggplant, sour cream, charred scallions

ASSORTED PICKLES

turmeric cauliflower, mediterranean pickles, pickled cabbage

CRUDITE

assorted local vegetables

\$48 / person

Safta

Named after the Hebrew word for 'grandmother' Safta is Chef Alon Shaya's ode to modern Israeli Mediterranean cuisine.

A staple in Denver's dining scene since 2018, Safta is featured in the Michelin Guide, Eater, Food & Wine and more.



CECI STATION.

Antipasti

CURED ITALIAN MEATS

mostarda, stone ground mustard

ARTISANAL CHEESES

local honey, seasonal jam

ROASTED PEPPERS

confit garlic oil

CAPRESE SALAD

tomato, basil, buffalo mozzarella, balsamic

CONFIT TOMATOES

serrano peppers, cumin

OLIVE TAPENADE

SPLICED ALMONDS

HOUSEMADE FOCACCIA

HOUSEMADE OLIVE OIL CRACKERS

\$48/ person



Named after the Italian word for 'chickpea' and the name of Chef Alon Shaya's dog, Ceci is a new aperitivo bar in The Source Hotel.

Serving up cocktails and bites with a signature Italian flair and playful charm, Ceci brings something fresh and new to Denver.



STATIONS

Selection must be provided 2 weeks prior to the event

Salad Station

\$27/ person

All served with romaine, arugula and mixed greens

TOMATOES	FETA
CUCUMBERS	PARMESAN
RED ONION	BLUE CHEESE
SHREDDED CARROTS	SPICE CRUNCH
ROASTED PEPPERS	LEMON-GARLIC VINAIGRETTE
OLIVES	BALSAMIC VINAIGRETTE
SUNFLOWER SEEDS	CAESAR DRESSING
CROUTONS	OIL + VINEGAR

Carving Station

1 Chef per 2 Proteins

Requires \$165 Chef Attendant Fee

PRIME RIB \$32 / person
horseradish cream, bordelaise

SLOW-COOKED LAMB SHOULDER \$36 / person
pomegranate glaze

WHOLE ROASTED CAULIFLOWER \$32 / person
whipped feta

RACK OF LAMB \$38 / person
chimichurri sauce

PORK LOIN \$26/ person
balsamic apple glaze

Optional Sides

\$10 / person per side

BASMATI RICE WITH GARLIC + GINGER

GREEN BEANS ALMONDINE

HERBY POTATO SALAD

WHIPPED POTATOES

SIDEWINDER FRENCH FRIES

ROASTED BROCCOLI

TURMERIC CREAMED SPINACH

ROASTED SWEET POTATOES WITH CANE SYRUP

CREAMY FETA ORZO

Dessert Station

select 3 \$19 / person

MALABI
milk custard, strawberry, rose

BAKLAVA
pistachio, honey

OLIVE OIL CAKE
labneh, pomegranate molasses

CHOCOLATE BUDINO
meringue, shortbread cookies

ASSORTED HALVAH

ASSORTED COOKIES



With its expertise and critically acclaimed restaurants, The Source ensures your dinner event will be executed flawlessly.

DINNER BUFFET.

Price per-person. Ranging from \$78-125.

Includes 2 hours of replenished service.

Available 4:30PM - 8:30PM

Minimum of 10 guests

Orders must be finalized 2 weeks prior to the event.

SIGNATURE PLATED.

Priced per person. Ranging from \$90-95.

Available 4:30PM - 8:30PM

Minimum of 10 guests.

Orders must be finalized 2 weeks prior to the event.

BEVERAGES.

Priced per person. Ranging from \$30-50.

Pricing listed for 2 hours. Additional hours can be added.

All items subject to 24% taxable service charge and 8% tax.

Menu and pricing are subject to change.

DINNER BUFFET.

Includes 2 hours of replenished service.
Minimum of 10 guests
Available 4:30PM - 8:30PM
Orders finalized 2 weeks prior to event.

Starters

DUCK MATZOH BALL SOUP

onion, celery, carrots, herbs

CREAM OF MUSHROOM SOUP

roasted mushrooms, cream, fine herbs

MEDITERRANEAN CHOPPED

red onion, tomatoes, cucumber, feta, olives, sunflower seeds, lemon-garlic vinaigrette

CAESAR SALAD

shaved parmigiano reggiano, pimenton breadcrumbs

CAPRESE SALAD

tomato, burrata mozzarella, basil, balsamic vinegar

Sides

ROASTED VEGETABLES

BASMATI RICE WITH GINGER + GARLIC

TURMERIC CREAMED SPINACH

CREAMY FETA ORZO

ROASTED MUSHROOM COUSCOUS

CRISPY BRUSSELS WITH DATE GLAZE

CURRIED CAULIFLOWER AND ONIONS

GREEN BEANS ALMONDINE

Main Course

NY STRIP

au poivre

HARISSA ROASTED CHICKEN

caramelized lemon

CHARRED CABBAGE

tahini, muhammara, duqqa

PETIT FILET

garlic butter

ROASTED BRANZINO FILETS

tahini, confit tomatoes

Desserts

MALABI

milk custard, strawberry, rose

BAKLAVA

pistachio, honey

CHOCOLATE BUDINO

meringue, shortbread cookies

ASSORTED HALVAH

ASSORTED COOKIES

Pricing

1 STARTER, 2 SIDES, 2 MAINS, 1 DESSERT \$78 / person

2 STARTERS, 3 SIDES, 2 MAINS, 1 DESSERT \$95 / person

3 STARTERS, 3 SIDES, 3 MAINS, 2 DESSERTS \$125 / person

ADDITIONAL STARTER OR SIDE \$15 / person

ADDITIONAL MAIN \$35 / person

SIGNATURE PLATED.

Starter

select 1 for entire group

MEDITERRANEAN CHOPPED

red onion, tomatoes, cucumber, feta, olives, sunflower seed, lemon-garlic vinaigrette

DUCK MATZOH BALL SOUP

onion, celery, carrot, herbs

GREEN SALAD

avocado, feta, duqqa, feta vinaigrette

CLASSIC TAHINI HUMMUS

aleppo pepper, parsley, olive oil, served with pita

Main Course

select 2

HARISSA CHICKEN THIGHS \$76/ person

whipped potatoes, roasted vegetable

ROASTED BRANZINO FILET \$82/ person

herb salad, confit tomato, tahini, basmati rice

CRISPY EGGPLANT \$66/ person

whipped goat cheese, caramelized tomato, arugula

BRAISED LAMB SHANK \$90/ person

labneh, pomegranate molasses, tabbouleh, fingerling potatoes

Dessert

OLIVE OIL CAKE

labneh, pomegranate caramel

\$90/ person

+\$5 BREAD SERVICE

Safta

Named after the Hebrew word for 'grandmother' Safta is Chef Alon Shaya's ode to modern Israeli Mediterranean cuisine.

A staple in Denver's dining scene since 2018, Safta is featured in the Michelin Guide, Eater, Food & Wine and more.





Choose from a variety of expertly curated beverage packages, tailored to perfectly complement your event. Whether you're seeking classic selections or something a bit more unique, we have options to suit every taste and elevate your dining experience.

ALONG THE FROSTY RIVER.

Priced per person. \$37 / person for 2 hours.
\$12 / person for each additional hour.
Beers + Wines Selection.

ON THE ROCKS.

Priced per person. \$50/ person for 2 hours.
\$17 / person for each additional hour.
Spirits + Mixers, Includes Beer + Wine Selection.

UP THE MOUNTAIN.

Priced per person. \$58/ person for 2 hours.
\$21/ person for each additional hour.
Signature Cocktail (Select 3), Includes Beer + Wine Selection.

All items subject to 24% taxable service charge and 8% tax.
Menu and pricing are subject to change.

BEVERAGES.

Along the Frosty River

\$37 / person for 2 hours

\$12 / person for each additional hour.

SPARKLING

CHARDONNAY

PINOT GRIGIO

PINOT NOIR

CABERNET SAUVIGNON

LAGER

IPA

PALE ALE

SELTZER

N/A BEVERAGES

On the Rocks

\$50/ person for 2 hours

\$17 / person for each additional hour.

Includes Beer + Wine Selection

VODKA

GIN

BOURBON

TEQUILA

RUM

RYE WHISKY

CLUB SODA

TONIC

COKE, DIET COKE, SPRITE

CRANBERRY JUICE

ORANGE JUICE

GRAPEFRUIT JUICE

Up the Mountain

\$58/ person for 2 hours

\$21 / person for each additional hour.

Includes Beer + Wine Selection + Signature Cocktail - select 3.

OLD FASHIONED

MARGARITA

SAZARAK

NEGRONI

ESPRESSO MARTINI

RUM PUNCH



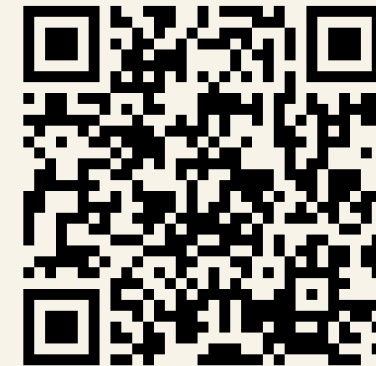
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hello@pomhospitality.com