



Celebrations & Events

**PREFERRED FULL-SERVICE
CATERERS**

(in alphabetical order)



A Spice of Life www.aspiceoflife.com

Catering + Events

Contact: Amanda Ruebl

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salesassistant@aspiceoflife.com

A Spice of Life Catering + Events was founded in Boulder in 1987. Through the constant pursuit of innovation, our impeccable culinary standards and our drive to exceed our clients' expectations at events, we've grown into one of the most in demand catering companies in Colorado, serving Denver, Boulder and mountain locations such as Vail and Estes Park.

Our goal is to make event planning simple and effortless for our clients; A Spice of Life Catering + Event's professional in-house event specialists are knowledgeable and helpful throughout the planning process, including corporate breakfasts, lunches and dinner (for any corporate outings or meetings).

With their passion for culinary trends and their incredible attention to detail, you're guaranteed an awe-inspiring wedding. As a full-service event planning firm, we are also capable of coordinating entertainment, rental needs and can provide inspired menu ideas to suit your vision.

A Spice of Life is a true team of experts. Our culinary staff works closely with our event specialists and our operations team to ensure that our menus are current and fresh, that all the details of event are managed properly, and that the vision for your event is realized so you can relax and enjoy along with your guests.

Haystack Hearth

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Our passion lies in smoking meat and serving it alongside a collection of dishes that enhance the BBQ experience. We're constantly trying new things, making decisions based on flavor instead of a rulebook. Whether you're looking for the traditional melt-in-your-mouth Colorado-Style Brisket, or the top-tier Peppercorn & Garlic Smoked Prime Rib, this is BBQ done the right way.

We offer buffet style on-site catering for weddings & events that includes our table & linen setup with our custom-built wood chafers, adequate staff for the event size dressed in our custom rustic chef's attire, and setup & breakdown of everything relating to the food.

We offer two Menu styles, a Traditional Menu that showcases our take on the American Backyard BBQ, and a Premium Menu that gives us an opportunity to smoke high-end meats to perfection. We also offer our own tableware rentals that match our modern, rustic aesthetic, as well as non-alcoholic drink & coffee stations. We are a catering-only company, so we understand that every wedding & event is different, and we are always happy to customize our services to cater to the needs of yours!



Jordan Cole | Owner
email: jordan@boldbbqcatering.com
phone: 720.526.2227
quote: www.boldbbqcatering.com

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GREENSPPOINT CATERING



Innovative cuisine
Impeccable service

Greens Point Catering
<http://www.greenspointcatering.com>
Contact: Robin Huff
303-772-2247
robin@greenspointcatering.com

With over 50 years combined experience in the catering business, **Donn and Bridget Nannen** are the proud owners of Greens Point Catering. Together they have three children: Michael, 19, Jetta, 16, and Greens Point Catering, age 25! Donn and Bridget have delighted in sharing their passion for food and life with all the families through the years. They feel very blessed to have the strongest team in Boulder County working along side them at Greens Point Catering. Their motto is "No Exceptions. No Excuses. We strive for 110%!"

We will make your wedding day stress free and unforgettable for you and your whole family. Greens Point goes the extra mile like no one else! With so much more to offer than food, our event designers will help you organize and orchestrate all the details of planning and executing a magical wedding and a fabulous reception. Food, service, and presentation: we pride ourselves in perfecting the three most important aspects of a dazzling event.

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Savory Cuisines catering
<https://www.savorycuisines.com/>

Contact: Emily Stellick
Wedding & Event Coordinator
Savory Cuisines Catering
O: 303-440-1016
C: 303-543-7767
weddings@savorycuisines.com



Your event will sparkle with our wide array of appetizers, entrees, and desserts. We use only the freshest and most flavorful ingredients prepared and served by our experienced and professional staff. At Savory Cuisines Catering we are dedicated to delivering catering services that will make your event an affair to remember.

Our experienced team ensures you have the opportunity to enjoy every aspect of your event – just as your guests will. A staff of chefs, servers, and event planners support our catering services throughout the Boulder and Denver metro areas. At Savory Cuisines Catering, we can help with innovative party designs, menu planning, and event setup and breakdown. With years of experience and exceptional, high-quality services, we're the ideal catering company for your next event.



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SUGAR PINE
CATERING

Sugar Pine Catering www.sugarpinecatering.com
Contact: Heather Stansel, President
303-257-0580

OUR EXPERIENCE HAS CREATED A CULTURE OF ATTENTION TO DETAIL, EAGERNESS TO PLEASE, AND FLEXIBILITY TO HANDLE NEARLY ANY REQUEST. WE HIRE THE KINDEST PEOPLE WE CAN FIND FOR EVERY POSITION AND, AS OWNERS, ARE INVOLVED IN EVERY ASPECT OF OUR SERVICES. **WITH A MISSION STATEMENT, "A BESPOKE, EPICUREAN EXPERIENCE,"** KNOW THAT EACH EVENT RECEIVES OUR UNDIVIDED, PERSONAL ATTENTION, AS IF YOU ARE ONE OF THE FAMILY.

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Under the Sun Catering

627A South Broadway
Boulder, CO 80305

Contact: Paul Nashak
(303) 588-2688

privateparties@underthesuneatery.com

Opened as a brick and mortar eatery in 2013, Under the Sun won best new restaurant in Boulder, CO its first year. Our concept was simple. Find the best ingredients and create fresh, exciting, unique dishes from scratch, sourced locally whenever possible.

As the months passed, more and more of our guests requested our food for off-site events. Since we are not a company that says no, our talented team of chefs got to work. From the success of the restaurant came the birth of a catering company.

Our chefs are passionate about designing and executing a menu that is truly yours. While we're happy to prepare anything from our extensive menu, what we truly enjoy is digging deep into your culinary past to find the dishes you crave and have never forgotten.

"What I love about cooking is that food is a very personal experience," said Executive Chef Nick Swanson. "When a couple wants salmon on their wedding menu, my favorite part of the job is figuring out what that fish tastes like in their heads. That's the fun of it all."

"The staff was kind, professional and genuinely happy to serve. They made the experience so special for us... the steak was the best I ever had."

- Katie Sue Morgan

"The food was wonderful, creative and varied, and our guests kept raving about it."

-Colleen Wheeler

"The food was SO delicious, and the presentation was beautiful. We could not have pulled this off with any other caterer."

- Lacey Bartley

"The service was spot on, and the food was incredible. We loved it and would highly recommend Under the Sun."

- Lisa Haas