



Confrérie de la Chaîne des Rôtisseurs

Grand Chapitre



October 5-8, 2023

Adventure Denver!



Dear Members of the Chaîne des Rôtisseurs, Guests and Friends,

This past year, the Board of Directors approved holding a Grand Chapitre in 2023. The Task Force began evaluating cities and selected Denver, Colorado, best known for a vibrant art scene, the Rocky Mountains, fabulous dining, and international gourmet food as the 2023 Grand Chapitre location.

Denver is the most visited city in Colorado and the 19th most visited city in all of America. It has something for everyone from trendy shopping to history and museum touring. Denver is most known for being the “Mile High” City. You can actually see markers near the State Capitol building marking exactly where the city sits one mile above sea level.

The headquarters hotel and Gala location is the Grand Hyatt Denver, directly in the heart of the downtown. The hotel is contemporary and celebrates the history and charm of the Mile High City with a welcoming spirit and elegant style. Stay in the heart of downtown Denver’s entertainment, business, and theater districts. Located one block from the 16th Street Mall and minutes to Coors Field and Broncos Stadium at Mile High Stadium, our hotel places you close to Denver’s best while providing excellent accommodation.

Friday night's Bailli Recognition Dinner will be held at the Colorado History Center and the theme is Mountain Chic! The weekend’s events include tours of the Rocky Mountains and Red Rock country, history and tea at the Brown Palace, and lunch at the famous The Fort restaurant. Dine-arounds at some celebrated restaurants, Colorado beer and whiskey tastings, and several top-notch food and wine seminars.

Many of the famous tourism sites are within walking distance or a short Uber ride from the hotel. You can easily visit Denver’s historic downtown by just walking out of the hotel.

The Grand Chapitre Task Force worked long and hard on this program for Chaîne members. Thanks go to Denver Bailli Robby Vaughn, Denver Vice Chargée de Presse Christiann Vaughn, the Denver Bailliage, Conseiller Gastronomique des Etats-Unis Honoraire Michael Parmet and the Chaîne National Administrative Office for all the time and efforts they devoted to the Grand Chapitre.

Look forward to welcoming you all to Denver to Eat, Drink, Relax and Enjoy.

Vive la Chaîne,

The 2023 Chapitre Team





Chers Confrères et Consœurs,

This is my favorite letter of the year as it is a personal invitation to join us for the most exciting national event of the year: our Grand Chapitre. This year we have selected Denver the vibrant Mile High City that beckons adventure and captivates with its rugged charm! Nestled at the foot of the majestic Rocky Mountains, Denver is a metropolis that combines the allure of urban living with the awe-inspiring beauty of nature.

As Food lovers, you are in for a treat as Denver's culinary scene is a melting pot of flavors. The city boasts a gastronomic extravaganza that caters to all palates, from tantalizing street food to award-winning restaurants helmed by talented chefs. Craft breweries and trendy coffee shops dot the city, inviting you to savor local brews and engage in conversations with friendly locals.

As you step foot into this bustling city, you'll be enveloped by a contagious energy that pulsates through its streets. The skyline is a mesmerizing blend of architectural marvels, where modern skyscrapers stand tall alongside historic landmarks, paying homage to Denver's rich heritage.

The wide array of festivities that awaits us has been designed and developed by a dedicated local team of Chaîne professionals, Denver Bailli Robby Vaughn and his wife, Denver Vice Chargée de Presse Christiann Vaughn, Mike Parmet, Conseiller Gastronomique des Etats-Unis Honoraire as well as Kevin Dunn, our Executive Director and the National Office team. They have created a program that will allow each of us attending to experience something unique and special where no details have been spared to maximize your enjoyment and take advantage of all the amazing activities and fabulous restaurants that the city has to offer. We are very excited to be hosted at one of the brand-new top 5 Stars hotel, the Grand Hyatt so you will have a memorable experience.

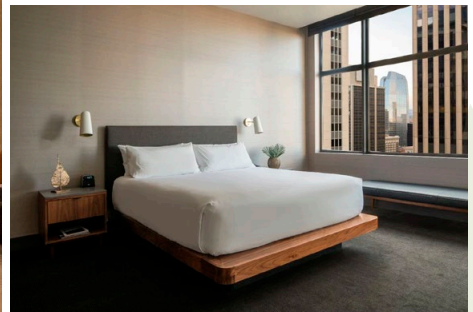
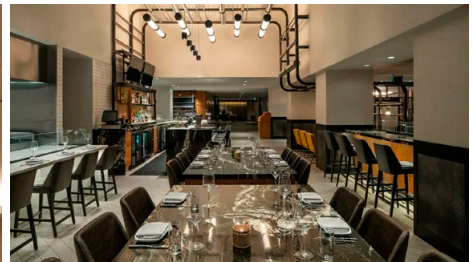
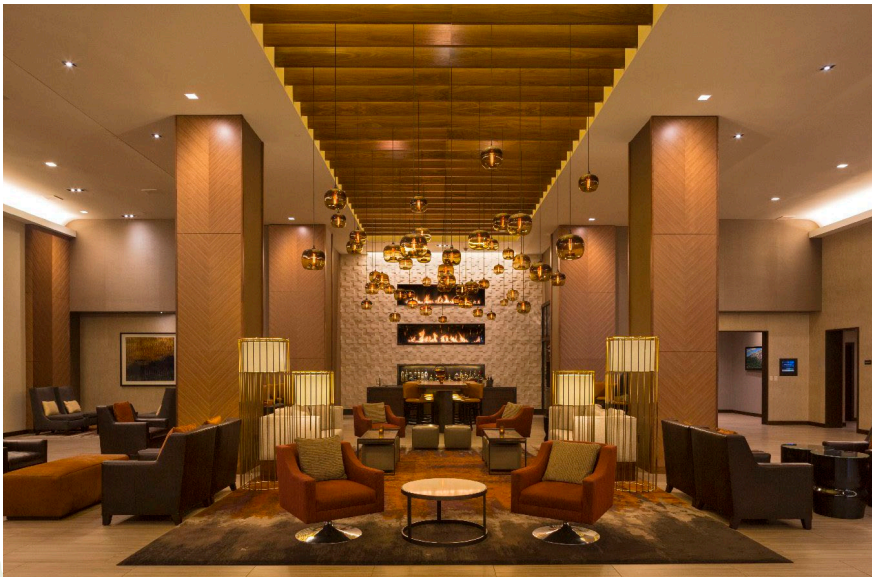
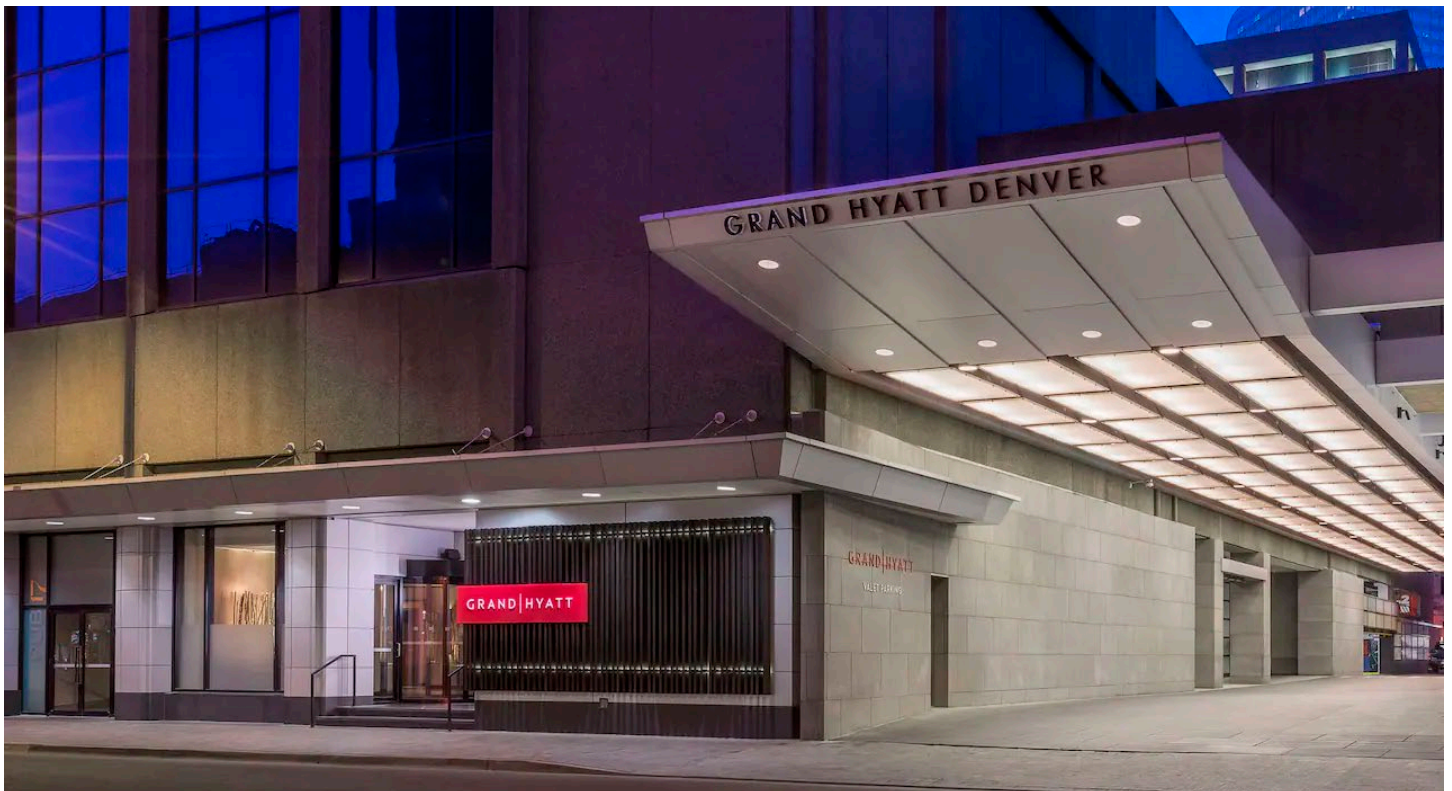
These four days will be a perfect opportunity to meet and reconnect with old and new Chaîne friends and enjoy the pleasures of the table that are so unique to the values and traditions of the Chaîne des Rôtisseurs. It would mean a lot to have a strong representation of our national membership. We would love to see you there. We promise that you will not be disappointed.

Please sign-up early by filling out your registration form and returning to the National Administrative Office. We look forward to seeing you all there!

Bien amicalement et vive la Chaîne!

Bertrand de Boutray
Bailli Délégué des Etats-Unis





Grand Hyatt - Denver

The Grand Chapitre host hotel is the urban Grand Hyatt, Denver, we will be staying in the heart of downtown Denver's entertainment, business and the theater districts. The hotel places you close to Denver's best attractions while providing AAA Four-Diamond Service and spacious rooms. All guests will have access to the indoor pool with outdoor sun deck and fitness center. Don't miss the Fireside Lobby Bar where you can order the Martini of the day or enjoy a local microbrew or a Colorado well drink. You could not ask for a better spot to be in when visiting Denver, Colorado.



Schedule

Wednesday, October 4, 2023

1:00pm-4:00pm **Red Rocks Tour**
Price: \$100pp

Thursday, October 5, 2023

8:00am-4:00pm **Rocky Mountain National Park and Estes Park Excursion**
Price: \$250pp

12:00pm-3:00pm **Brown Palace Tour and Afternoon Tea**
Price: \$135pp
Location: 321 17th St, Denver, CO 80202; Transportation on your own

2:15pm-3:15pm **Charcuterie Seminar**
Price: \$150pp

3:30pm-4:30pm **Tonging and Sabering Seminar**
Price: \$125pp

5:00pm-6:30pm **Welcome Reception** (located at the Grand Hyatt)
Price: \$125pp

7:00pm **Dine-Arounds** (transportation on your own)
 Annette (Price: \$200pp)
 (In Stanley Marketplace), 2501 Dallas St., Suite 108, Aurora, CO 80010
 Bistro Vendome (Price: \$250pp)
 2267 Kearny St., Denver, CO 80202
 Bruto (Price: \$285pp)
 (Inside Free Market), 1801 Blake St., Denver, CO 80202
 Cattivella (Price: \$345pp)
 10195 E 29th Dr., Suite 110, Denver, CO 80238
 Mizuna (Price: \$315pp)
 225 E 7th Ave, Denver, CO 80203
 Guard and Grace (Price: \$295pp)
 1801 California St., Denver, CO 80202
 The Plimoth (Price: \$195pp)
 2335 E 28th Ave, Denver, CO 80205

continued



Schedule

Friday, October 6, 2023

8:00am-10:00am	Bailli Training and Mastermind Session
8:00am-2:00pm	Horseback Riding and Lunch at The Fort Price: \$235pp
9:00am-2:00pm	Red Rocks Tour and Lunch at The Fort Price: \$245pp
9:00am-10:00am	Pastry Seminar Price: \$125pp
10:00am-11:00am	Botanical Gardens Tour Price: \$75pp Location: 1007 York St, Denver, CO 80206; Transportation on your own
11:30am-2:00pm	Lunch at The Fort Price: \$135pp Location: 19192 SH-8, Morrison, CO 80465; Transportation on your own
12:00pm-2:00pm	White Truffle Cooking Class and Lunch Price: \$210pp Location: 10195 E 29th Dr. Suite 110, Denver, CO 80238; Transportation on your own
12:00pm-3:00pm	Brown Palace Tour and Afternoon Tea Price: \$135pp Location: 321 17th St, Denver, CO 80202; Transportation on your own
2:15pm-3:15pm	Cooking Demonstration with Executive Chef Chris Airington Price: \$125pp
2:15pm-3:15pm	Caviar and Champagne Tasting Seminar Price: \$175pp
2:30pm-4:00pm	Paulée Event Price: \$50pp plus a shared bottle of wine Location: Birch Road (The Highlands), 3845 Lipan St., Denver, CO 80211; Transportation on your own
3:30pm-4:30pm	Wine Makers Chocolate Seminar with a Master Sommelier Price: \$125pp
3:30pm-4:30pm	Colorado Microbrewery Tasting Price: \$150pp
6:00pm-10:00pm	Bailli Appreciation Dinner Price: \$345pp Location: Colorado History Center, 1200 Broadway, Denver, CO 80203; Transportation provided

continued



Schedule

Saturday, October 7, 2023

8:00am-11:00am	2023 National Council Meeting
10:00am-1:00pm	Denver Art Museum Private Tour and Lunch at Ponti Price: \$125pp Location: 100 W 14th Ave Pkwy, Denver, CO 80204; Transportation on your own
10:00am-11:30am	Behind the Scenes Studio Tour of Denver Center of Performing Arts (We recommend lunch at Chez Maggy) Price: \$25pp Location: 1101 13th St, Denver, CO 80204; Transportation on your own
10:15am-11:15am	Spice Seminar with Turkish Tastes Price: \$125pp
11:30am-1:00pm	Chez Maggy Lunch Price: \$115pp Location: 1616 Market St, Denver, CO 80202; Transportation on your own
3:00pm-4:00pm	Zieher Wine Glass Seminar and Tasting with local Master Sommelier Price: \$235pp
3:30pm-4:15pm	Colorado Whiskey Tasting with the Grand Hyatt Price: \$135pp
5:15pm-6:00pm	Induction
6:00pm-7:00pm	Reception
7:00pm-11:00pm	Gold Rush Gala Dinner Price: \$350pp

Sunday, October 8, 2023

8:00am-5:00pm	Colorado Springs Outdoor Excursion Price: \$300pp Pikes Peak, Brunch at the Broadmoor, The Garden of the Gods
10:00am-12:00pm	Coffee Cupping at Sweet Bloom Coffee Roasters Price: \$35 Location: Sweet Bloom, 1619 Reed St, Lakewood, CO 80214; Transportation on your own



Wednesday, October 4

Excursion



Red Rocks Tour

1:00 - 4:00pm

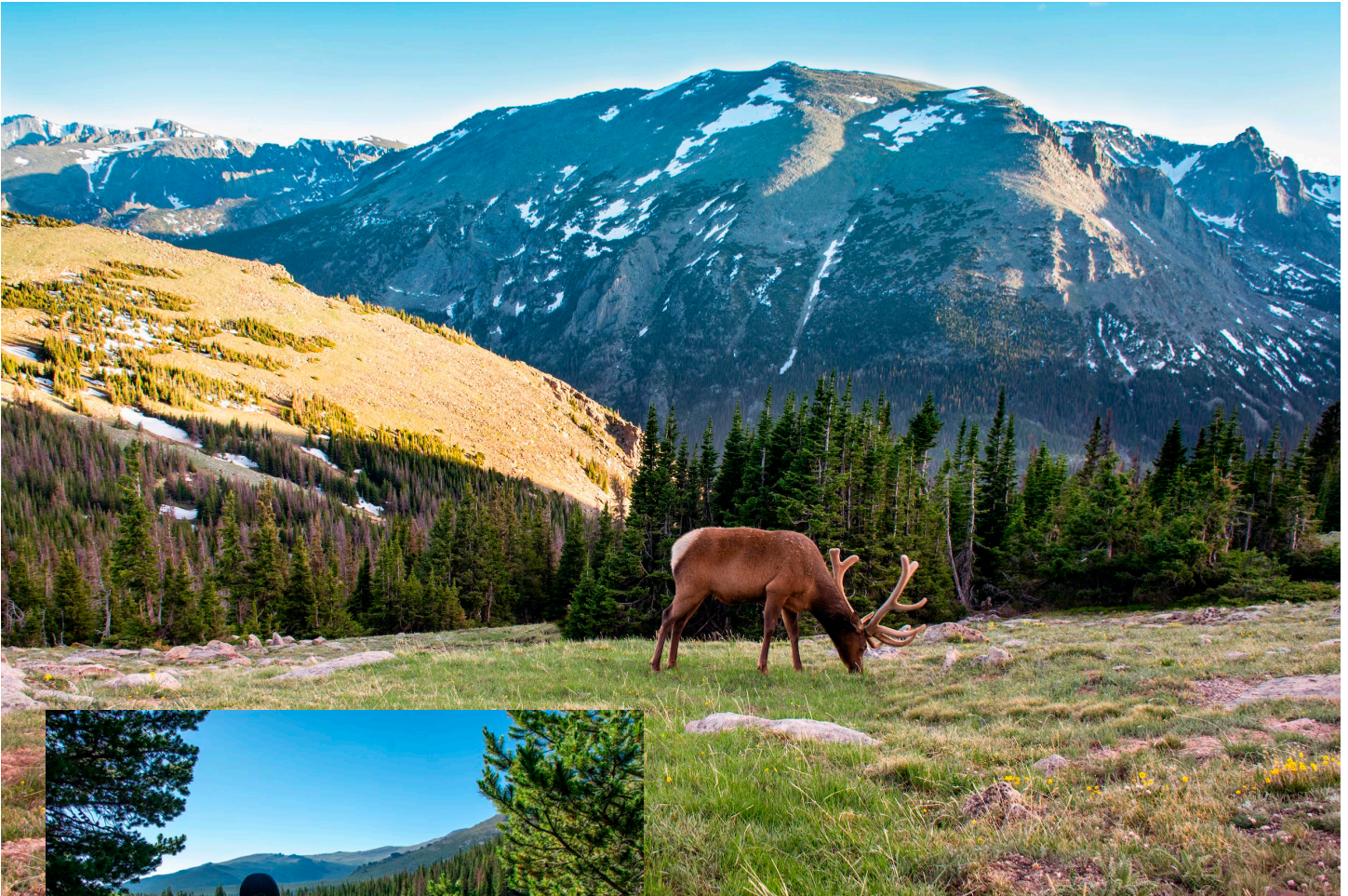
- ★ Price: \$100pp
- ★ Capacity: 10

Get your first taste of the Rocky Mountains and maximize your limited time in Denver. Members will head out to the foothills to enjoy views of the Great Plains from Lookout Mountain and Red Rocks Amphitheater. A scenic drive on Lariat Loop will take you through two historic towns, including Golden, home to Coors Brewery. Members will have the chance to see the beautiful scenery that Colorado has to offer and start the weekend off right.



Thursday, October 5

Excursion



Rocky Mountain National Park and Estes Park Excursion

8:00am - 4:00pm

- ★ Price: \$250pp
- ★ Capacity: 30

Start your Denver Adventure off right with a trip to the world-famous Rocky Mountains! Members can enjoy a private, guided sightseeing tour of Rocky Mountain National Park. The tour will begin the drive towards the national park. Stopping first in the town of Estes Park where members will have the chance to explore and purchase lunch on their own. Members will be exposed to much of the national park. Stops include but won't be limited to the Alluvial Fan Waterfall, the Sheep Lakes wildlife watching area, an ascent to the highest available scenic overlook on Trailridge Road, Lily Lake or Sprague Lake, and the Rocky Mountain National Park visitor center.



Thursday, October 5

Tour & Tea



Brown Palace Tour and Afternoon Tea

12:00pm - 3:00pm

- ★ **Price:** \$135pp
- ★ **Capacity:** 12
- ★ **Location:** 321 17th St, Denver, CO 80202; Transportation on your own
- ★ <https://www.brownpalace.com/dining/restaurants/afternoon-tea/>

Explore the Brown Palace, Denver's most iconic and beloved hotel, with historian Debra Faulkner. Learn about the founder and namesake, architect and architecture, special traditions and V.I.P. guests over the 131 years of operation. You'll see meeting and dining venues, public spaces, and guestrooms. As a Chaîne Exclusive, Debra will include stories of hotel chefs and cuisine. And because it's October, she'll even slip in a "ghost" story. Members will then get to partake in afternoon tea. No visit to Denver is complete without experiencing the Brown Palace's iconic Afternoon Tea. Sip tea topped with Devonshire cream, shipped directly from England while listening to the soft sounds of the grand piano float through the multi-story atrium. Also enjoy handmade pastries, scones and tea sandwiches while admiring the natural light streaming in from the stained-glass ceiling.



Thursday, October 5

Seminar



Charcuterie Seminar

2:15pm - 3:15pm

- ★ **Price:** \$150pp
- ★ **Capacity:** 24
- ★ **Location:** Grand Hyatt Hotel

A lively discussion on the history of il porcellino salumi and its award-winning products hosted by Bill Miner. This 60-minute seminar will cover many topics and give the attendees an inside look into il porcellino salumi, how to make many types of charcuterie, and a question and answer session. The event will include a healthy tasting of various types of charcuteries made by il porcellino salumi. The discussion topics include:

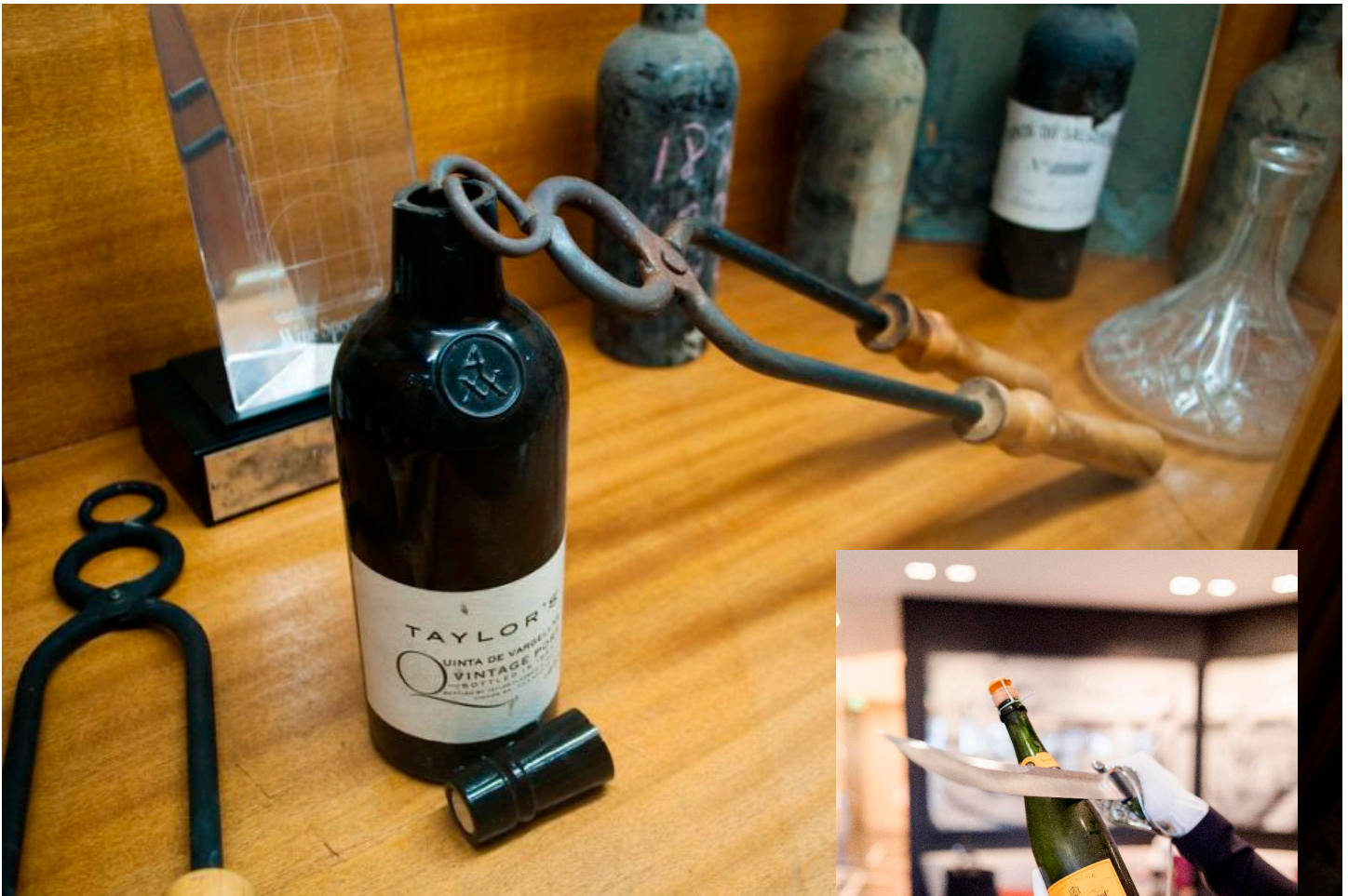
- ★ A background on Chef Bill Miner and his path to leading charcutier in the US
- ★ A look into its sourcing practices of Heritage Breed Hogs raised at Pederson's Farms
- ★ Sustainability and GAP certified pork
- ★ Cured vs. Uncured vs. Naturally Cured and what it all means.
- ★ Whole Animal Butchery – parts of the pig
- ★ Fermented Sausages (Dried and Cooked)
- ★ Deli Meats
- ★ Whole Muscle Charcuterie
- ★ Charcuterie vs. Salumi

Bill Miner is the chef and owner of il porcellino salumi, a small artisanal charcuterie and salumi producer based in Colorado. Bill has worked in the hospitality industry for more than 30 years, 25+ of those as a chef with a passion for the pig and all things cured and uncured. Having taught himself the art of butchery and charcuterie midway through his career, he saw a need for locally made salumi in Colorado and dedicated his business, il porcellino salumi, in 2015. It has gained numerous accolades and awards along the way, and now distributes its products nationally on a larger scale all while staying true to its roots of making a truly handcrafted and artisanal product. Bill enjoys sharing his passion for charcuterie and educating others about the joys that he has experienced along his journey.



Thursday, October 5

Seminar



Tonging and Sabering Seminar

3:30pm - 4:30pm

- ★ Price: \$125pp
- ★ Capacity: 25

Napoleon famously celebrated his victories by Sabering Champagne, utilizing a readily available weapon of choice. Learn the famous tradition of Sabering Champagne with this hands-on class, where Members get to do the sabering, and be able to continue and share this tradition. Also learn the method history from the 18th Century, where aged ports that were notoriously difficult to open without the cork breaking can be showcased and opened with the method known as tonging. This seminar will also showcase methodology to save wines with difficult corks. Not to be missed! This seminar will be led by Denver's Local Bailli and Sommelier Robby Vaughn.



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Thursday, October 5
Welcome Reception



Welcome Reception (located at the Grand Hyatt)

5:00pm - 6:30pm

★ Price: \$125pp

Our Welcome Reception to open the 2023 Grand Chapitre Weekend will take place at the Grand Hyatt Denver. This is a great time to get reacquainted with longtime Chaîne friends and jump-start your Chapitre Weekend. Relax and enjoy some bubbly with a few hors d'oeuvres just before you leave to go to one of the fine dining establishments in Denver.



Thursday, October 5

Dine-Arounds



Dine-Arounds

7pm

The Denver team has worked with their favorite local restaurants to set up some special dine-around dinners for you. As Chaîne members you will enjoy private rooms, special tables, or even a whole restaurant specially arranged for the Chaîne. Many of these restaurants are notorious for being the "best of the best" in the Denver area.

While you choose where you would like to go, don't delay, reservations will be filled on a "first come first serve" basis. These restaurants have worked with our Chapitre team and local Bailliage so you can enjoy specially curated menus and wine pairing selections created by the chefs just for you. Enjoy a wonderful dining experience with fellow Chaîne Members.

Transportation on your own.



Thursday, October 5

Dine-Around



annette
SCRATCH TO TABLE

Annette

- ★ Price: \$200pp
- ★ Capacity: 18
- ★ Location: (in Stanley Marketplace), 2501 Dallas St, Suite 108, Aurora, CO 80010
- ★ <http://www.annettescratchtotable.com>

Annette was founded in 2016 by Chef Caroline Glover. Annette's provides scratch-to-table and wood-fired fare sourced locally and with the seasons that honors food producers, nourishes consumers, and embodies craftsmanship, creativity, and rustic simplicity. Chef Glover has a growing list of accolades. She won the 2022 James Beard award for Best Chef in the Mountain region. In 2019, Food & Wine named Glover one of the year's Best New Chefs. Bon Appétit named Annette one of the 50 Best New Restaurants in the USA. Members will dine on Annette's enclosed patio.



Thursday, October 5

Dine-Around



Bistro Vendome

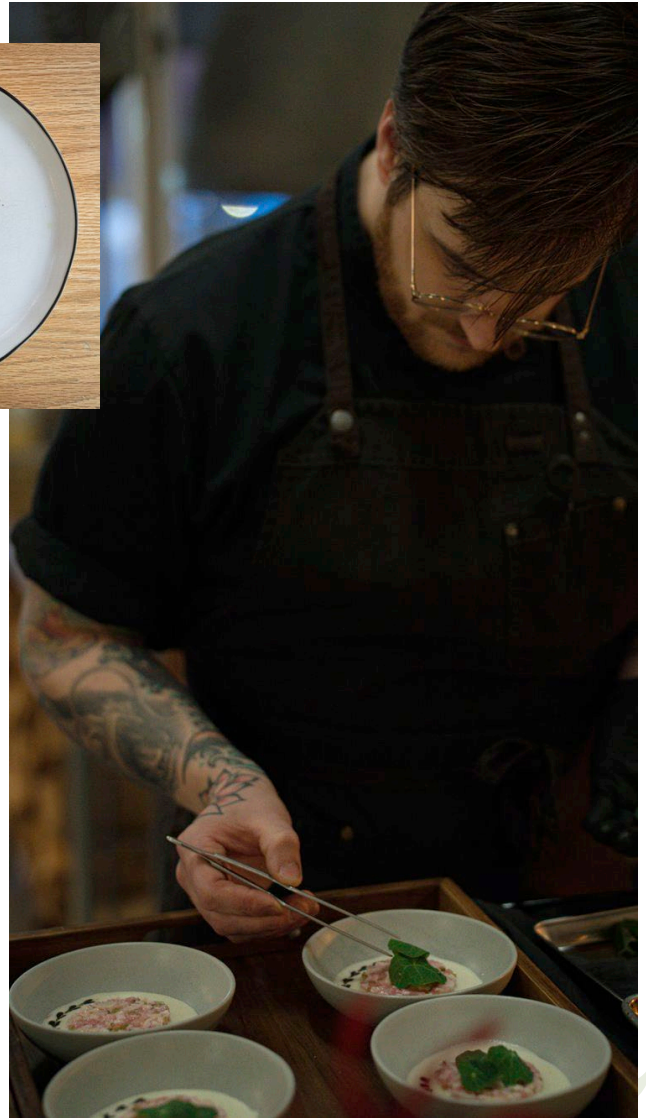
- ★ **Price:** \$250pp
- ★ **Capacity:** 22
- ★ **Location:** 2267 Kearney Street, Denver
- ★ <https://bistrovendome.com/>

Bistro Vendôme offers updated classic French bistro fare, using local, seasonal ingredients. James Beard Best Chef Southwest Jennifer Jasinski, along with business partners Beth Gruitch and Culinary Director Tim Kuklinski debuted the longstanding restaurant's new location earlier this year.



Thursday, October 5

Dine-Around



Bruto

- ★ **Price:** \$285pp
- ★ **Capacity:** 20
- ★ **Location:** inside Free Market, 1801 Blake St, Denver, CO 80202
- ★ <https://www.brutodenver.com/>

BRUTØ is an 18-seat Chef's Counter that boasts a multi-course, omakase-style tasting menu inspired by Latin and global cuisines. It is located inside of Free Market on the Dairy Block of downtown Denver. The dining room's intimate chef's counter faces into an open kitchen. BRUTØ's menu is centered around core latin and globally inspired ingredients, curated thoughtfully and carefully in a way that encourages little to no waste between our tasting counter and our bar program. BRUTØ offers the opportunity to witness each and every step in the culinary process up close. Chef Michael Diaz de Leon is the only Colorado chef nominated as a 2023 James Beard finalist (Best Chef Mountain Region).



Thursday, October 5

Dine-Around



Cattivella

- ★ **Price:** \$345pp
- ★ **Capacity:** 24
- ★ **Location:** 10195 E 29th Dr Suite 110, Denver, CO 80238
- ★ <https://www.cattivelladenver.com/>

Maître Rôtisseur Chef Elise Wiggins has created an exquisite menu featuring the beloved white truffle. Each dish- less dessert- will feature truffles! Cattivella presents a wood-fired Italian concept that reflects Chef Elise's studies and research trips to Italy for the past 30 years. She was Executive Chef of Panzano for 12 years. Since opening Cattivella, it has been voted Best Italian Denver restaurant by Westword. She is the winner of multiple awards for food and service from The Denver Post, 5280 magazine, Condé Nast, The American Culinary Federation, and The American Automobile Association. She makes an annual pilgrimage to Italy to work with Italian chefs and learn the classic techniques and ingredients she employs at Cattivella.



Thursday, October 5

Dine-Around



Mizuna

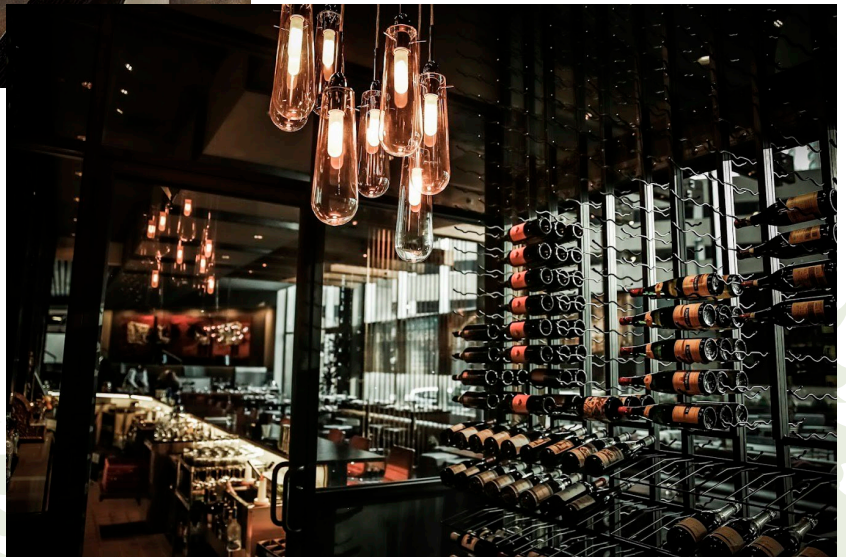
- ★ Price: \$315pp
- ★ Capacity: 12
- ★ Location: 225 E 7th Ave, Denver, CO 80203
- ★ <https://www.mizunadenver.com/>

Enjoy a private, wine library dinner in one of Denver's iconic restaurants. We welcome a wonderful evening together at Mizuna with the Grand Tasting Menu 9-course dinner with Sommelier's wine pairings. Gather together at Bonanno Concepts Mizuna restaurant. Chef Bonanno is the culinary mastermind behind 10 of Denver's finest dining and drinking establishments and as a chef driven restaurant group is dedicated to deeply satisfying meals, outstanding service, education, and community.



Thursday, October 5

Dine-Around



Guard and Grace

- ★ **Price:** \$295pp
- ★ **Capacity:** 24
- ★ **Location:** 1801 California St Denver, CO 80202
- ★ <https://www.guardandgrace.com>

Enjoy a private dinner at Denver's quintessential modern steakhouse Guard and Grace by Chef/owner Troy Guard. Four-course menu with sommelier wine pairings. This dining experience will no doubt impress with impeccable service and provide a noteworthy culinary experience.



Thursday, October 5

Dine-Around



The Plimoth

- ★ **Price:** \$195
- ★ **Capacity:** 12
- ★ **Location:** 2335 E 28th Ave Denver, CO 80205
- ★ <https://www.theplimoth.com>

Join in a dining experience with Chef/owner Peter Ryan for his neighborhood restaurant inspired by modern yet casual approach to classical French dishes. His seasonal menu using farm to table ingredients is sublime and noteworthy. It is important to note that Chef Pete has trained some of Denver's best chefs and culinary entrepreneurs as the Executive Chef instructor at Cook Street School of Culinary Arts, is a Certified Sommelier and also Certified Chef of Culinary Arts. Please join a welcome reception with appetizers and a 5-course seated dinner at this wonderful Denver establishment. It has been voted the 100 restaurants we can't live without. Dine and you will understand why this restaurant was awarded this nomination.



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Friday, October 6
Bailli Training & Mastermind Session



Bailli Training and Mastermind Session

8:00am - 10:00am

A training forum has been developed to help Baillis, local officers and provincial officers with the intricacies and details of the various programs of the Chaîne. These programs include the Société Mondiale du Vin, Jeunes Sommeliers Competition, the Culinary Program & Jeunes Chefs Rôtisseurs (JCR) Competition, the Chaîne Foundation, L'Académie Brillat-Savarin and the general practices of Bailliage Management, inductions and the use of the back-office and reporting system.. Our goal is to assist you with your questions and to make your life easier by running and growing your Bailliage. Please join us for this informative discussion and training program.

Then the Mastermind forum will begin. The goal for this Bailli Forum is to provide a helpful and informative experience that will help each officer's prospective Bailliage but will be a great experience as well. Baillis will be provided questions where discussions will arise amongst Baillis so that you can learn from each other. This has been an effective tool for Baillis and well received. Experience something new and have fun with your fellow Baillis. Please join us for this fantastic and structured exchange of ideas.

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Friday, October 6
Excursion & Lunch



Horseback Riding and Lunch at The Fort

8:00am - 2:00pm

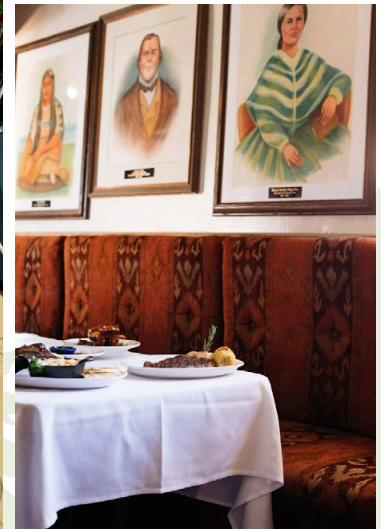
- ★ Price: \$235pp
- ★ Capacity: 6
- ★ Transportation included
- ★ Location: 11778 Wonder Dr. Conifer, CO 80433

Enjoy a private trail horseback ride nestled in the foothills outside Denver for 6 guests. Closed toe shoes, preferably smooth-soled boots with small heels or cowboy boots. Height and weight restrictions apply – max weight 220 lbs. Please check the height/weight chart before registering. Transportation included. Pick up is at 8:00am. The ride begins at 9am. Transportation includes pick-up from the Grand Hyatt to the stables, lunch at The Fort (see description on page 27) and back to the Grand Hyatt.



Friday, October 6

Tour & Lunch



Red Rocks Tour and Lunch at The Fort

9:00am - 2:00pm

- ★ Price: \$235
- ★ Capacity: 26

Get your first taste of the Rocky Mountains and maximize your limited time in Denver. You'll head out to the foothills to enjoy views of the Great Plains from Lookout Mountain and Red Rocks Amphitheater. A scenic drive on Lariat Loop will take you through two historic towns, including Golden, home to Coors Brewery. The tour will take you to your lunch destination at The Fort and back to the Grand Hyatt.



Friday, October 6

Seminar



► Tickets and more information for this seminar will be released at a later date to be announced soon.

Pastry Seminar

★ Price: \$100pp

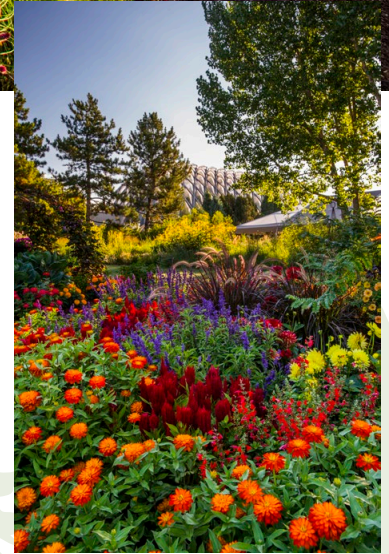
The Executive Chef of the Grand Hyatt is hosting a pastry class for Chaîne members with a focus on popular Colorado pastries. More to follow in a few weeks.

9:00am - 10:00am



Friday, October 6

Tour



Botanical Gardens Tour

10:00am - 11:00am

- ★ **Price:** \$75pp
- ★ **Capacity:** 30
- ★ **Location:** 1007 York St, Denver, CO 80206; Transportation on your own
- ★ <https://www.botanicgardens.org/>

No matter the time of year, botanical treasures await your discovery with these guided tours of gardens at their seasonal peaks. Experience the Gardens' landscape at its best, whether through the early bulbs of spring or the crackling beauty of fall. This is a one-hour tour beginning at 10am led by experienced docents.



Friday, October 6

Lunch



Lunch at The Fort

11:30am - 2:00pm

- ★ **Price:** \$135pp
- ★ **Capacity:** 50
- ★ **Location:** 19192 SH-8, Morrison, CO 80465; Transportation on your own
- ★ <https://thefort.com/>
- ★ **Dress:** Casual and/or Western Casual with Ribbons

Join us for an authentic Colorado luncheon as we celebrate our Grand Chapitre. Step back in time to the early West as you enter The Fort gates. The Fort is a full-sized replica of Colorado's first fur-trading post Bent's Old Fort. Come enjoy conviviality as we share together our Grand Chapitre luncheon at this iconic 60-year-old essence of Colorado restaurant. The Fort boasts the Wine Spectator Award of Excellence for over 10 years and has earned numerous awards and magazine features including Bon Appétite and the Television Food Network. The menu is inspired by its trappers, traders and Native American recipes specializing in game meats with seafood and vegetarian options available. This is "A real tasting of Colorado" dining experience not to be missed.



Friday, October 6

Seminar



White Truffle Cooking Class and Lunch

12:00pm - 2:00pm

- ★ **Price:** \$210pp
- ★ **Location:** Cattivella, 10195 E 29th Dr. Suite 110, Denver, CO 80238

Featuring: Piemonte Egg Yolk Ravioli with sweet butter and white truffles. Members can either be hands-on or watch Chef Elise will make the egg yolk-rich dough famous in the Piedmont region of Italy, stuff it with egg yolk and truffles. Served with herby pomodoro, sage in sweet butter with truffles raining down on top. Hands-on class if you'd like or you can sit back, watch, drink wine then enjoy your meal afterwards.



Friday, October 6

Tour & Tea



Brown Palace Tour and Afternoon Tea

12:00pm - 3:00pm

- ★ **Price:** \$135pp
- ★ **Capacity:** 12
- ★ **Location:** 321 17th St, Denver, CO 80202
- ★ <https://www.brownpalace.com/dining/restaurants/afternoon-tea/>

Explore the Brown Palace, Denver's most iconic and beloved hotel, with historian Debra Faulkner. Learn about the founder and namesake, architect and architecture, special traditions and V.I.P. guests over the 131 years of operation. You'll see meeting and dining venues, public spaces, and guestrooms. As a Chaîne Exclusive, Debra will include stories of hotel chefs and cuisine. And because it's October, she'll even slip in a "ghost" story. Members will then get to partake in afternoon tea. No visit to Denver is complete without experiencing the Brown Palace's iconic Afternoon Tea. Sip tea topped with Devonshire cream, shipped directly from England while listening to the soft sounds of the grand piano float through the multi-story atrium. Also enjoy handmade pastries, scones and tea sandwiches while admiring the natural light streaming in from the stained-glass ceiling.



Friday, October 6

Demonstration



► Tickets and more information for this seminar will be released at a later date to be announced soon.

Cooking Demonstration with Executive Chef Chris Airington

2:15pm - 3:15pm

- ★ **Price:** \$100pp
- ★ **Location:** at the Grand Hyatt

The Executive Chef of the Grand Hyatt is putting together a unique cooking class on Colorado specialties. More to follow in a few weeks.



Friday, October 6

Seminar



Caviar and Champagne Tasting Seminar

2:15pm - 3:15pm

- ★ **Price:** \$150pp
- ★ **Capacity:** 25

Caviar is popular in the United States, especially in the Chaîne. However, caviar and champagne can be addictive. Come learn from leading experts about caviar. Learn how you should serve caviar and how much you should serve to your guests. Learn what types of food you should eat and what you should drink while eating caviar. Learn even how to store your caviar and how important farming sustainability is to the world. Do this while also enjoying a few cold glasses of champagne along with an in depth tasting of the various types of caviar. Join us and our experts as you experience an incredible journey into the world of caviar.



←————→
Friday, October 6

Event



Paulée Event

2:30pm - 4:00pm

- ★ **Price:** \$50pp + your wine to share
- ★ **Location:** Birch Road (The Highlands), 3845 Lipan St, Denver, CO 80211; Transportation on your own

The world's finest wines are meant to be shared and wine lovers are known for their generosity and spirit of conviviality. This is the chance to showcase and share one of your most coveted bottles with the most passionate wine imbibers attending the Chapitre. Expect to be treated to amazing and often rare wines, such as Grand Cru Burgundy, First growth Bordeaux, Cali Cult wines or any bottle from the world of wine that will make a wine lover's heart race. Paulée events have become known for their spirit of friendly competition. To ensure a uniform standard those wanting to attend will be required to contact the event organizers in advance to indicate bottles they propose to contribute. We will arrange for proper storage and handling of your bottle (one per participant) which we recommend you ship in advance.

Every Bottle will proudly show the contributing member's name. A “walk around” style event will ensure that you get to sample a large variety of wines and partake in the camaraderie of sharing your impressions and comments.



←→
Friday, October 6

Seminar



Vine to Bar™

**Wine Makers Chocolate Seminar
with a Master Sommelier**

3:30pm - 4:30pm

★ Price: \$125pp

Featuring Vine to Bar chocolates, this tasting and chocolate pairing event will highlight the unique composition of Vine to Bar Chocolate, uniquely the world's first dark chocolate made with WellVine™ Chardonnay Marc, sourced from vineyards up and down California's coastline. Guided by a Master Sommelier, guests will be given an in-depth look into Vine to Bar's innovative "winemaker's chocolate." Members will then be guided through a tasting of Vine to Bar's premium chocolate offerings, each perfectly paired with different wine from the Jackson Family Wines portfolio.



Friday, October 6

Tasting



Colorado Microbrewery Tasting

3:30pm - 4:30pm

- ★ **Price:** \$150pp
- ★ **Capacity:** 26
- ★ **Location:** Grand Hyatt Hotel

Prepare to be entertained and educated with a brewery representative to explain the brew process, how to distinguish different aromas, the main factors for each type of beer, and how the color is determined. Locally crafted beers and education - deliciously educational!

- ★ Upslope Lager
Paired with Spicy Beef Brisket, Cornbread, Pickled Okra
- ★ DBC Juicy Freak IPA
Paired with Pakora Fritter with Mango Chutney
- ★ Avery White Rascal
Paired with Chimayo Shrimp Kebab, Avocado Lime Aioli
- ★ Great Divide Denver Pale Ale
Paired with Chicken and Green Chili Empanada, Red Pepper Chimichurri
- ★ Left Hand Death by Disco Porter
Paired with Char Siu Pork Belly Bao, Daikon Slaw



←————→

Friday, October 6
Bailli Appreciation Dinner



Bailli Appreciation Dinner

6:00pm - 10:00pm

- ★ **Price:** \$345pp
- ★ **Location:** Colorado History Center
1200 Broadway, Denver, CO 80203
- ★ **Theme:** Mountain Chic

All are welcome to join us for an evening at the modern Colorado History Center. Celebrate the accomplishments of our baillis and bailliages while discovering a unique venue with four floors of artifacts, tales, and interactive exhibits which capture the spirit of the Centennial State. We will savor a seasonal menu, highlighted with Colorado's high-quality meats and produce, paired with outstanding wines. Wear your best "Mountain Chic" ensemble for a night of history, revelry, and mountain style. What is "Mountain Chic"? We encourage members to dress cozily and for the outdoors. Almost as if you were about to take a hike through the Rocky Mountains, show off your best boots, sweaters and woody attire. We look forward to seeing you in your mountain best and be ready for adventure.



←————→

Saturday, October 7
National Council Meeting



2023 National Council Meeting

8:00am - 11:00am

All National Council members are requested to attend the 2023 National Council Meeting hosted by the Board of Directors. Please RSVP when registering.



Saturday, October 7

Tour & Lunch



Denver Art Museum Private Tour and Lunch at The Ponti

10:00am - 1:00pm

- ★ **Price:** \$125pp
- ★ **Capacity:** 30
- ★ **Location:** 100 W 14th Ave Pkwy, Denver, CO 80204
- ★ <https://www.denverartmuseum.org/en>

Join us on a private, docent-led tour followed by lunch at the Denver Art Museum. Founded in 1893 as the Denver Artists' Club, the Denver Art Museum today is one of the largest art museums between Chicago and the West Coast. The museum's global art collections represent cultures around the world, with more than 70,000 works of art in 12 collections. The museum's global collections also reflect work by artists from Denver and the Rocky Mountain region—and provide invaluable ways for the community to learn about the world. Tour starts promptly at 10am, so please arrive early.

Lunch will be in The Ponti's private room. Created in collaboration with James Beard Award winner and celebrated Denver chef Jennifer Jasinski, The Ponti is an immersive dining environment with an expansive outdoor terrace and indoor public and private dining spaces. The locally sourced, seasonal menus offered align with the high standards of sourcing and sustainability for which Jasinski is known. Meal includes a glass of wine, appetizer, entree plate, and dessert.



Saturday, October 7

Tour



Behind the Scenes Studio Tour of Denver Center of Performing Arts

10:00am - 11:30am

- ★ Price: \$25
- ★ Capacity: 20
- ★ **Transportation not included**, it is 0.7 miles from Grand Hyatt hotel
- ★ **Location:** 1101 13th St, Denver, CO 80204
- ★ <https://www.denvercenter.org/>

The Denver Center for the Performing Arts provides an exhilarating mix of Broadway shows, Tony Award-winning plays, backstage tours, theater classes and dazzling venues. It takes the time and talent of costume designers, set builders, propmakers and technical specialists to transform a show from an idea to a living piece of art. See for yourself during the expertly guided 90-minute tour. The Studio Tour offers people the chance to see what's being worked on at the moment and provides an insight into the whole process that goes into every minute detail. Showing off everything from stage design to costume pieces, plus wigs to facial hair — pulling back the curtain on what goes into one production helps exemplify the effort put into every show. Scale models of the stages provide an idea of how a production should start before getting into any building. These tours have recently reopened for the first time since 2020. The tour will end in time for those attendees who signed up for the Chez Maggy lunch.



Saturday, October 7

Seminar



Spice Seminar with Turkish Tastes

10:15am - 11:15am

★ Price: \$125

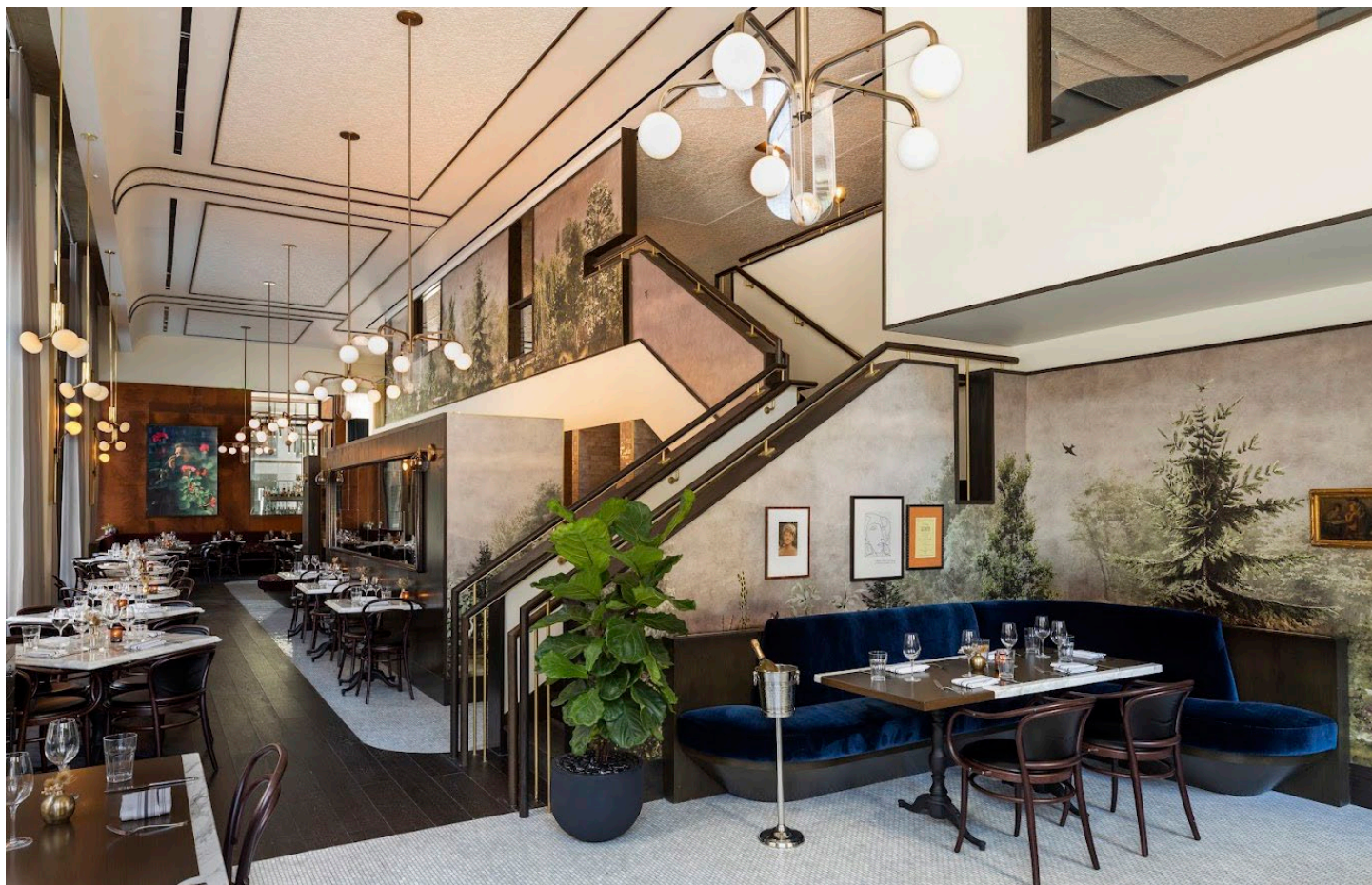
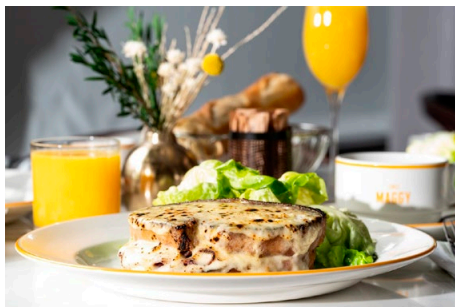
Turkey has an incredibly rich and diverse history and culture. The development of the Turkish culinary culture and cuisine, with its great variety of local traditions and associated customs can be linked to a wide variety of foods that originated from the lands of Asia and Anatolia some millennia ago. This long history can be traced through the kitchens of the Hittites, Seljuk, Greeks, Persians, Roman, Byzantine and Ottoman empires. With Istanbul as its capital and control of lands around the Mediterranean Basin, the Ottoman Empire was at the center of interactions between the Eastern and Western worlds for six centuries.

In the land of Anatolian peninsula surrounded by four seas, fertility shoots from its shores to mountain peaks, from pastures on slopes to the plains between rivers, from deltas to valleys. Owing to Turkey's climatic and ecological conditions, many herbs and spices are cultivated or gathered from the natural vegetation. There are approximately 4.500 varieties of Medicinal & Aromatic Plants in Turkey and most of them are produced and exported from the Aegean Region. Popular herbs are oregano, thyme, bay leaves, linden, sage, rosemary, and licorice. 95% of world laurel leaves export and 65% of the world Thyme & Oregano export are from Turkey. Fennel, mahaleb and cultivated like cumin, anise seed, red pepper, fenugreek, nigelle and coriander are also the most important spices produced in Turkey.



Saturday, October 7

Lunch



Chez Maggy Lunch

11:30am - 1:00pm

- ★ **Price:** \$115
- ★ **Capacity:** 24
- ★ **Location:** Chez Maggy, 1616 Market St, Denver, CO 80202
- ★ <https://www.chezmaggydenver.com/>

Join us for lunch in the Mezzanine (private room) of Chez Maggy. Michelin starred chef Ludo Lefebvre brings his culinary magic to Chez Maggy – where French brasserie meets Mile High style. A homage to his Denver family, chef Lefebvre leans into his roots and heritage to create a unique approach to classic French cuisine using elements and ingredients native to Colorado.



Saturday, October 7

Seminar & Tasting



Zieher Wine Glass Seminar and Tasting with local Master Sommelier

3:00 - 4:00pm

- ★ Price: \$235
- ★ Capacity: 24

We will showcase three styles of hand-blown wine glasses from the German brand Zieher. Zieher produces wine glasses and decanters with an innovative design, high-quality craftsmanship, and are hard to find here in the U.S. The tasting includes four wines: Riesling, White Burgundy, Bordeaux, and Barolo. This event is hosted by master sommelier Steven Washuta, owner of Denver Wine Merchant. In 2018, he passed the Master Sommelier exam, making him one of fewer than 200 with the title in the USA. The seminar includes three different Zieher glasses to keep and the four wines being tasted during the seminar.



Saturday, October 7

Tasting



Colorado Whiskey Tasting with the Grand Hyatt 3:30pm - 4:15pm

★ **Price:** \$135

For the crowd that just wants to network with some light entertainment, this is the perfect enhancement. Enjoy a tasting of local Colorado Whiskey and at each tasting stations an expert will educate guests the spirit and food pairing.

- ★ Tincup American Rye
Paired with Smoked Salmon Pinwheel, Dill Crème Fraiche
- ★ Breckenridge Bourbon
Paired with Pastrami, Rye Toast, Gruyere Fondue
- ★ Leopold Brothers Rocky Mountain Peach Whiskey
Paired with Habanero Peach Glazed Chicken Lollipop
- ★ Stranahan's Colorado Whiskey
Paired with Coconut Chicken Satay, Luxardo Sweet and Sour Sauce



Saturday, October 7

Gold Rush Gala



Induction Grand Hyatt

Gala Reception Grand Hyatt

Gold Rush Gala Dinner Grand Hyatt

★ Price: \$350

The Chaîne meets the gold standard! This year we are celebrating the best of the best with the Gala Dinner Gold Rush. Members will shine bright like stars while wearing their favorite golden finery. Ladies, channel your inner goddess and shimmer wearing beautiful gold attire or accessories. Gentlemen, compliment your ladies with sophisticated gold accents. Match the beautiful golden Aspen trees and truly immerse yourself in the beauty of Denver to culminate our weekend celebrating Colorado's rich history. As the gold miners used to say, "Pikes Peak or bust!"

5:15pm - 6:00pm

6:00pm - 7:00pm

7:00pm - 11:00pm



Sunday, October 8

Excursion



Colorado Springs Outdoor Excursion

8:00am - 5:00pm

- ★ Price: \$300pp
- ★ Capacity: 13

A visit to Colorado is not complete without an experience of the great outdoors and its natural wonders. Join us for an excursion to the summit of Pikes Peak, brunch at the renowned Broadmoor Hotel and a stroll through one of America's favorite landmarks, the Garden of the Gods.

Pikes Peak

At the southern tip of Colorado's Front Range, just west of the City of Colorado Springs, Pikes Peak rises to 14155 feet. Often referred to as America's Mountain, it is an icon of dramatic mountain scenery in Colorado. The drive to the summit will provide expansive vistas of mountains, lakes and maybe we will see some wildlife. Views from the summit are simply amazing.

Pikes Peak has inspired literature, paintings and photographs for well over a century. One particularly influential visitor was Katherine Lee Bates, who after ascending to the peak in 1893, was inspired to compose the lines that later became the lyrics to America the Beautiful.

Brunch at the Broadmoor

Between Pikes Peak and the Garden of the Gods, we will stop for Sunday Brunch at the Broadmoor, at the base of Cheyenne Mountain.

The Broadmoor Hotel is steeped in history spanning over 100 years. Spencer Penrose always intended the Broadmoor to be the Grande Dame of the Rockies; most would say he succeeded. Modeled after the great alpine hotels of 19th century Europe, the architects hired by Penrose borrowed from the aesthetics of the Italian Renaissance; they crafted an iconic exterior of pink stucco that enabled the Broadmoor to blend in seamlessly with the surrounding mountains.

Sunday Brunch at the Broadmoor is a sought-after experience, not to be missed.

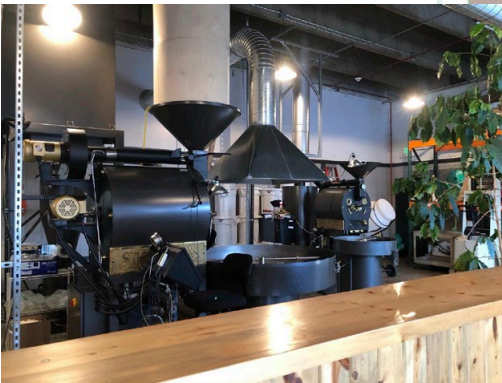
The Garden of the Gods

The Garden of the Gods, listed as a National Natural Landmark, displays outstanding geologic features created by ancient sedimentary beds of deep red, pink and white sandstones and limestones which have been tilted vertically by immense forces. We will wander through these majestic natural monuments on the 1.5 mile walkway. In 2022, Tripadvisor Awards ranked Garden of the Gods #9 among the world's top attractions, #2 in the US.



Sunday, October 8

Outing



Coffee Cupping at Sweet Bloom Coffee Roasters 10:00am - 12:00pm

- ★ Price: \$35
- ★ Capacity: 25
- ★ Location: Sweet Bloom, 1619 Reed St, Lakewood, CO 80214
- ★ <http://sweetbloomcoffee.com/>

Sweet Bloom Coffee Roasters is an internationally acclaimed coffee roaster with three Colorado cafes. Experience coffee in a private, formal cupping setting. Learn how to evaluate coffees using the same method as producers and buyers across the world.



REGISTRATION ~ PAGE 1

Please send completed 3-page form by email, fax or mail to: Confrérie de la Chaîne des Rôtisseurs
 Address: 285 Madison Avenue· Madison, NJ 07940-1099
 Email: chaîne@chaineus.org • Phone: (973) 360-9200 • Fax: (973) 360-9330

NAME	RANK/BAILLIAGE
EMAIL ADDRESS	SPOUSE/GUEST
PHONE	SPOUSE/GUEST RANK/BAILLIAG

WEDNESDAY, OCTOBER 4, 2023					
DATE	TIME	EVENT	#GUESTS	COST PP	AMOUNT
October 4	1:00pm-4:00pm	Red Rocks Tour		\$100	

THURSDAY, OCTOBER 5, 2023					
DATE	TIME	EVENT	# OF GUESTS	COST PP	AMOUNT
October 5	8:00am-4:00pm	Rocky Mountain National Park and Estes Park Excursion		\$250	
October 5	12:00pm-3:00pm	Brown Palace Tour and Afternoon Tea (Max of 12)		\$135	
October 5	2:15pm-3:15pm	Charcuterie Seminar		\$150	
October 5	3:30pm-4:30pm	Tonging and Sabering Seminar		\$125	
October 5	5:00pm-6:30pm	Welcome Reception at the Grand Hyatt		\$125	
October 5	7:00pm	Annette (Max of 18)		\$200	
October 5	7:00pm	Bistro Vendome (Max of 22)		\$250	
October 5	7:00pm	Bruto (Max of 20)		\$285	
October 5	7:00pm	Cattivella (Max of 24)		\$345	
October 5	7:00pm	Mizuna (Max of 12)		\$315	
October 5	7:00pm	Guard and Grace (Max of 24)		\$295	
October 5	7:00pm	The Plimoth (Max of 12)		\$195	

FRIDAY, OCTOBER 6, 2023					
DATE	TIME	EVENT	# OF GUESTS	COST PP	AMOUNT
October 6	8:00am-10:00am	Bailli Training and Mastermind Session		N/C	
October 6	8:00am-2:00pm	Horseback Riding and Lunch at The Fort (Max of 6)		\$235	
October 6	9:00am-2:00pm	Red Rocks Tour and Lunch at The Fort (Max of 26)		\$245	
October 6	9:00am-10:00am	Pastry Seminar		\$125	
October 6	10:00am-11:00am	Botanical Gardens Tour (Max of 30)		\$75	
October 6	11:30am-2:00pm	Lunch at The Fort (Max of 50)		\$135	
October 6	12:00pm-2:00pm	White Truffle Cooking Class and Lunch		\$210	
October 6	12:00pm-3:00pm	Brown Palace Tour and Afternoon Tea (Max of 12)		\$135	
October 6	2:15pm-3:15pm	Cooking Demonstration with Executive Chef Chris Airington at the Grand Hyatt		\$125	
October 6	2:15pm-3:15pm	Caviar and Champagne Tasting Seminar (Max of 25)		\$175	
October 6	2:30pm-4:00pm	Paulée Event (*your wine to share)		\$50*	
October 6	3:30pm-4:30pm	Wine Makers Chocolate Seminar with a Master Sommelier		\$125	
October 6	3:30pm-4:30pm	Colorado Microbrewery Tasting (Max of 26)		\$150	
October 6	6:00pm-10:00pm	Bailli Appreciation Dinner		\$345	

By way of participating in a Chaîne activity, members and guests grant permission and hold harmless the Chaîne to use his or her likeness and those of guests in photographs in all its publications and any and all other media, without compensation.

continued

REGISTRATION ~ PAGE 2

Please send completed 3-page form by email, fax, or mail to: Confrérie de la Chaîne des Rôtisseurs
 Address: 285 Madison Avenue· Madison, NJ 07940-1099
 Email: chaîne@chaineus.org • Phone: (973) 360-9200 • Fax: (973) 360-9330

NAME SPOUSE/GUEST

SATURDAY, OCTOBER 7, 2023					
DATE	TIME	EVENT	#GUESTS	COST PP	AMOUNT
October 7	8:00am-11:00am	2023 National Council Meeting		N/C	
October 7	10:00am-1:00pm	Denver Art Museum Private Tour and Lunch at The Ponti (Max of 30)		\$125	
October 7	10:00am-11:30am	Behind the Scenes Studio Tour of Denver Center of Performing Arts (Max of 20)		\$25	
October 7	10:15am-11:15am	Spice Seminar with Turkish Tastes		\$125	
October 7	11:30am-1:00pm	Chez Maggy Lunch (Max of 24)		\$115	
October 7	3:00pm-4:00pm	Zieher Wine Glass Seminar and Tasting with local Master Sommelier (Max of 24)		\$235	
October 7	3:30pm-4:15pm	Colorado Whiskey Tasting with the Grand Hyatt		\$135	
October 7	5:15pm-11:00pm	Induction, Gala Reception & Gold Rush Gala Dinner		\$350	

SUNDAY, OCTOBER 8, 2023					
DATE	TIME	EVENT	#GUESTS	COST PP	AMOUNT
October 8	8:00am-5:00pm	Colorado Springs Outdoor Excursion (Max of 13) (Pikes Peak, Brunch at the Broadmoor, The Garden of the Gods)		\$300	
October 8	10:00am-12:00pm	Coffee Cupping at Sweet Bloom (Max of 25)		\$35	

EVENT TOTAL			
October 4-8	TOTAL FOR ALL EVENTS:		
October 4-8	Registration fee \$85.00 per person		
	TOTAL EVENT AND REGISTRATION FEE		

PLAN ON BEING INDUCTED OR PROMOTED?

If you or your spouse/guest wish(es) to be inducted or promoted at the Saturday, October 7 Gold Rush Induction Gala at the Grand Hyatt, please provide the following information:

YOUR NAME	CURRENT RANK	PROPOSED RANK
SPOUSE/GUEST NAME	CURRENT RANK	PROPOSED RANK

REGISTRATION ~ PAGE 3

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 Address: 285 Madison Avenue· Madison, NJ 07940-1099
 Email: chaîne@chaineus.org • Phone: (973) 360-9200 • Fax: (973) 360-9330

NAME _____ SPOUSE/GUEST _____

HOTEL ACCOMMODATIONS — GRAND HYATT							
ARRIVAL DATE		DEPARTURE DATE		# OF NIGHTS		PRICE	PRICE x NIGHTS
						Grand Hyatt Denver ROH	\$349 (tax incl.)
						Grand Hyatt Denver Corner King	\$369 (tax incl.)
						Grand Hyatt Denver Suite	\$399 (tax incl.)
Suites and Corner King Rooms have limited availability						HOTEL TOTAL:	

PAYMENT AND CANCELLATION POLICY

Credit Card Payment — Visa or MasterCard only!
 Payment in full is required if paying by credit card. Please print.

NAME ON CARD _____

CARD NUMBER _____

EXP. DATE (MM/YY) _____ CVV CODE _____

BILLING ADDRESS _____

SIGNATURE _____ DATE _____

Cancellation must be in writing. Notice received before September 15, 2023 will be subject to a \$150 per person cancellation fee. Because of our contractual obligations to the hotels, restaurants, tour operators and other purveyors, no refunds are possible after September 15, 2023.

SIGNATURE _____ DATE _____
 I have read and understand the Chaîne cancellation policy stated above. Also, I am fully aware that I am faxing or emailing this registration.

CONFIRMATION

You will be provided with a confirmation of your reservation via email, so please make sure to provide your correct email address. DO NOT assume your reservation has been established until you receive an email confirmation from the Chaîne National Administration Office. If you have not received your confirmation email by September 15, 2023, please contact the Chaîne National Office.

SPECIAL DIETARY RESTRICTIONS: ALLERGIES OR MEDICAL RESTRICTIONS ONLY

Please understand that by the very nature and size of our events, we cannot always accommodate food preferences. If you have any food allergy or medical restriction, please provide the following information:

NAME _____

ALLERGY/RESTRICTION _____

SPOUSE/GUEST NAME _____

ALLERGY/RESTRICTION _____

By way of participating in a Chaîne activity, members and guests grant permission and hold harmless the Chaîne to use his or her likeness and those of guests in photographs in all its publications and any and all other media, without compensation.

Thursday, October 5
Exclusive Special Additions

If you are interested in any of the following events, please contact the National Office at chaine@chaineus.org or 973-360-9200 for more information!

7:00am Golf at Bear Dance Golf Course

18 Holes of pure championship golf meander through 753 acres of mountainous terrain with mature Ponderosa Pines, oak-lined ridges, draws and native grass valleys. With an average elevation of 6,800 feet, The Golf Club at Bear Dance offers stunning views of the Front Range and surrounding landscape of The Rocky Mountains. Consistently rated as Colorado's best and most challenging public golf course, Bear Dance offers generous tree-lined fairways framed by flashing white sand bunkers, striking water features, and intricate greens. Awarded the 2014-2022 #1 Course along the Front Range, Bear Dance was chosen for its tranquility and natural splendor, a true mountain golf experience. Rentals will be available! (Pricing for this event will be determined by the number of members interested in attending so please contact the National Office if you would like to attend this event!)



Starting at 11:00am The Beer Spa

★ **Price Per Appointment: \$365**

The Beer Spa is a unique Denver spa that combines a day spa and a craft beer taproom into one. Whether relaxing after work or living it up on vacation, come enjoy their beer-inspired spa packages while sipping on a locally sourced craft beverage. It's the perfect place for those who dream of relaxing and de-stressing. Each appointment can accommodate up to two guests. You'll quickly see why this is one of Denver's best day spas.

The Beer Therapy package includes:

- ★ 90-minute private Beer Therapy Room session
- ★ 15-minute Zero Gravity Massages
- ★ \$30 Beverage Credit



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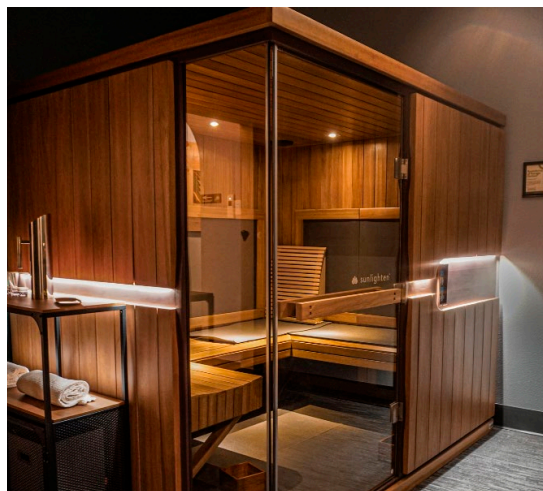




- ★ Can be used for beverages on our self-pour tap wall (beer/wine/cider) or non-alcoholic beverages
- ★ Charcuterie Box
- ★ Gourmet Chocolate Box

Appointment times are as follows:

- | | |
|---------------------|-------------------|
| ▶ 11:00am – 12:30pm | ▶ 1:00pm – 2:30pm |
| ▶ 11:30am – 1:00pm | ▶ 1:30pm – 3:00pm |
| ▶ 12:00pm – 1:30pm | ▶ 2:00pm – 3:30pm |
| ▶ 12:30pm – 2:00pm | ▶ 2:30pm – 4:00pm |

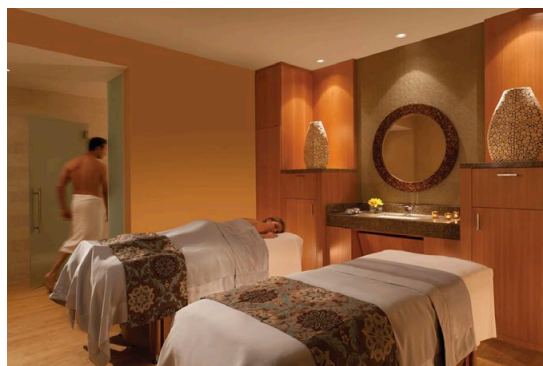


Starting at 12:00pm The Four Seasons Spa Treatments

- ★ **Price:** \$255pp

Come enjoy the Denver skyline at the Four Seasons Spa to be pampered and experience ultimate relaxation with a 50-minute-deep tissue or Swedish massage or facial. Enjoy the rooftop, outdoor heated pool, hot tub, and spa facilities the entire day of services. The steam room, sauna, and indoor spa facilities will enhance your ultimate relaxation experience. Come relax, soak, and Vive La Chaîne.

- ★ **12:00pm:**
 - ▶ 6 available spots for 50-Minute Swedish or Deep Tissue Massages
 - ▶ 3 available spots for 50-Minute Vibrant Facials
- ★ **1:00pm:**
 - ▶ 3 available spots for 50-Minute Swedish or Deep Tissue Massages
 - ▶ 3 available spots for 50-Minute Vibrant Facials



11:15am-12:15pm

Yoga

- ★ **Price:** \$26; Capacity: 50
- ★ **Location:** Big Power Yoga, 2470 N Broadway
Denver, CO 80205

Come sweat it out the morning after the Grand Chapitre dinner with a private, hot vinyasa yoga class at this RiNO studio. It is often referred to as "Big Love Power Yoga Studio" as its friendly atmosphere and laid back vibe will serve as a cleansing experience while you get your Asana work on after a long weekend.

