

WEDDING CELEBRATIONS

DoubleTree by Hilton Denver-Westminster



{CEREMONIES ACCOMMODATIONS RECEPTIONS}

Doubletree by Hilton-Westminster

8773 Yates Drive, Westminster, Colorado 80031

303.262.5076

WWW.DENVERWESTMINSTER.DOUBLETREE.COM

{All prices are subject to a 22% service charge and applicable sales tax.}

GENERAL INFORMATION

For one of the most memorable days of your life, the Doubletree by Hilton Denver-Westminster offers extraordinary attention to detail and service. The hotels staff will take care of all the details as you and your partner take each step towards a new life together. With luxurious facilities to accommodate the most intimate gatherings to the most extravagant celebrations, a professional catering team will provide you the attentive service you deserve to make your wedding day perfect. The Denver Metropolitan area's picture perfect Rocky Mountain location is located at 92nd and Sheridan Boulevard, just off the Boulder Turnpike. The hotel's 186 guest rooms, full service restaurant and lounge, and heated indoor saline pool welcome your out-of-town guests with a relaxing stay. Every wedding package may be customized to fit the tastes and traditions of your guests. The Doubletree by Hilton Denver-Westminster treats every event as if it were the only event, and our staff is proud of the excellent service they provide.

HOTEL POLICIES AND GUIDELINES

◇**HOURS OF OPERATION:** Specific event timelines will be determined by you and the Catering Manager. General guidelines include a maximum of **seven (7)** hours event time for Ceremony and Reception and a maximum of **six (6)** hours for receptions only.

◇**GUARANTEE NUMBERS:** In arranging your event final guarantee numbers of attendees must be specified **seven (7)** business days prior to the event. This number will be considered final guarantee and is not subject to reduction.

◇**DEPOSITS AND BILLING:** Upon signing a contract the client will be responsible for a non-refundable deposit of **1/3** of the estimated total to secure the date. A second deposit of **1/3** of the estimated total will be due **4-6** months prior to your event. The final balance is due **seven (7)** business days prior to the event with the guarantee head count. The only exceptions that will be made are Hosted Bar charges that need to be paid at the conclusion of the event. A Credit Card Authorization must also be on file as a guarantee for the remaining balance. Acceptable forms of payment are cash, personal checks, or credit card.

◇**TASTINGS :** A private tasting will be scheduled for you and three guests prior to your wedding day. During this time you will meet with the Culinary Team in charge of your wedding. Our Chef will discuss the menu in detail and offer customizations that will reflect your unique tastes. Every Element of your menu will be sampled so come hungry!

◇**CHILDREN'S MEALS:** The DoubleTree by Hilton Denver -Westminster is happy to offer Children's Meals at a discounted rate for guests **12** and under. Specific options and pricing will be determined by you and the Catering Manager.

◇**PARKING:** On-Site Parking is available at no charge for all event guests.

◇**DISCOUNTED GUEST ROOMS:** We would love to have your guests stay with us during this very special time. We are happy to set up a courtesy wedding block for your guests, that includes a full hot breakfast buffet in our restaurant. Your guests will enjoy newly renovated rooms, a fitness center, and heated indoor saline pool. We also have a complimentary guest shuttle that operates in a (6) mile radius.

WEDDING PACKAGES

THE CLASSIC

The **CLASSIC PACKAGE** includes **ALL** of the following in the **VENUE RENTAL FEE**

- ◇ 6 Hour Event Time
- ◇ 2 additional Hours for Set-Up
- ◇ 1 Additional Hour to cleanup
- ◇ All Tables and Chairs
- ◇ Table Linens and Napkins (select colors)
- ◇ Elegant Plateware & Silverware
- ◇ Glassware and Stemware
- ◇ Dance Floor
- ◇ Mirror Tiles and Votive Candles for all Guest Tables
- ◇ Complimentary Parking
- ◇ An On-Site Event Facilitator
- ◇ Complimentary Hotel Room for Bride and Groom the Night of the Wedding

THE GRAND

The **GRAND PACKAGE** includes **ALL** of the following in the **VENUE RENTAL FEE** plus an **ADDITIONAL \$500.00**

- ◇ 6 Hour Event Time
- ◇ 2 additional Hours for Set-Up
- ◇ 1 Additional Hour to cleanup
- ◇ All Tables and Chairs
- ◇ Table Linens and Napkins (select colors)
- ◇ Elegant Plateware & Silverware
- ◇ Glassware and Stemware
- ◇ Dance Floor
- ◇ Mirror Tiles and Votive Candles for all Guest Tables
- ◇ Complimentary Parking
- ◇ An On-Site Event Facilitator
- ◇ Complimentary Cake Cutting
- ◇ Champagne/ Cider Toast
- ◇ One Hour Wedding Rehearsal
- ◇ Honeymoon Suite the night of the wedding with Chocolate Covered Strawberries and Champagne

THE LUXE

The **LUXE PACKAGE** includes **ALL** of the following in the **VENUE RENTAL FEE** plus an **ADDITIONAL \$1,000.00**

- ◇ 6 Hour Event Time
- ◇ 2 additional Hours for Set-Up
- ◇ 1 Additional Hour to cleanup
- ◇ All Tables and Chairs
- ◇ Table Linens and Napkins (select colors)
- ◇ Elegant Plateware & Silverware
- ◇ Glassware and Stemware
- ◇ Dance Floor
- ◇ Mirror Tile and Votive Candles for all Guest Tables
- ◇ Complimentary Parking
- ◇ An On-Site Event Facilitator
- ◇ Complimentary Cake Cutting
- ◇ Chocolate Covered Strawberries served during Cake Service
- ◇ Champagne/ Cider Toast
- ◇ One Hour Wedding Rehearsal
- ◇ Honeymoon Suite the night of the wedding with Chocolate Covered Strawberries and Champagne
- ◇ Carved Ice Sculpture to be Displayed at the Reception

VENUE RENTAL

CEREMONY FEE

All ceremonies include House Sound and Microphone, Skirted Tables for Sand Ceremony or Unity Candle, and Day of Coordination.

MONDAY-THURSDAY	\$200.00
FRIDAY & SUNDAY	\$400.00
SATURDAY	\$500.00

RECEPTION FEE

Everything listed in the **Classic Package** is included in the Venue Rental Fee.

MONDAY-THURSDAY	\$500/200 guests included
FRIDAY & SUNDAY	\$1,000.00/200 guests included
SATURDAY	\$1,500.00/200 guests included

{ADDITIONAL EVENT GUESTS, BEYOND **200**, WILL BE CHARGED \$5.00 PER GUEST }

HORS D'OEUVRES

HOT PASSED HORS D'OEUVRES

{Priced per 5 Dozen}

Smokey Bacon Wrapped Scallops **\$350.00**

KC Pork Wild Wings Blue Cheese Fondue **\$300.00**

Petite Quiche Florentine **\$275.00**

Miniature Beef Wellington **\$325.00**

Steamed Pot Stickers Chipotle Ponzu **\$275.00**

Vegetable Spring Rolls served with Sweet and Sour Sauce **\$275.00**

Spinach and Feta Spanakopita Cusabi **\$275.00**

Cajun Crab Fritters served with a Creole Remoulade **\$325.00**

Pan Seared Chicken Sate with an Asian BBQ Sauce **\$300.00**

Denver Lollipop Lamb Chop served with Mint Jus **\$400.00**

CHILLED PASSED HORS D'OEUVRES

{Priced per 5 Dozen}

Grilled Shrimp Gazpacho **\$325.00**

Petite Spoons of Colorado Honey Smoked Salmon **\$300.00**

Asian Chicken Salad, with Sweet Soy, served on a Crostini **\$275.00**

Genoa Salami Coronets with Gorgonzola Cream and Jalapeno **\$250.00**

Rocky Mountain Smoked Trout and Local Tomato **\$300.00**

Miniature Caprese Kabobs with a Balsamic Reduction **\$275.00**

Cucumber, Tomato, and Watercress Pinwheels served with a Dill Cream **\$250.00**

{All prices are subject to a 22% service charge and applicable sales tax.}

ELEGANT DISPLAYS

ELABORATE DOMESTIC AND IMPORTED CHEESE DISPLAY

Selection of assorted Domestic and Imported Cheeses, Fresh Berries, Seedless Grapes, Sliced French Bread and Water Crackers

Small \$145.00 (Serves 20-25) **Medium** \$280.00 (Serves 45-50) **Large** \$560.00 (Serves 90-100)

ITALIAN ANTIPASTA DISPLAY

Italian Cured Meats, Italian Cheeses, Grilled Vegetables, Arugula, Roasted Peppers, Artichoke Hearts, Eggplant, Kalamata Olives, Extra Virgin Olive Oil, Balsamic Vinegar, Premium Mustards, Italian Breads, and Rolls

Small \$175.00 (Serves 20-25) **Medium** \$340.00 (Serves 45-50) **Large** \$695.00 (Serves 90-100)

SEASONAL FRESH FRUIT

Sliced Delmont Gold Pineapple, Seedless Watermelon, Cantaloupe, Honeydew Mellon, Strawberries, Seasonal Berries, served with a Fresh Mint and Wild Berry Yogurt Sauce.

Small \$130.00 (Serves 20-25) **Medium** \$250.00 (Serves 45-50) **Large** \$520.00 (Serves 90-100)

GRILLED AND BLANCHED VEGETABLE DISPLAY

Green Zucchini, Broccoli Florets, Carrot Sticks, Asparagus Spears, Celery Sticks, Cauliflower, Bell Peppers, Tear Drop Tomatoes, Avocado Ranch & Blue Cheese Dip

Small \$125 (Serves 20-25) **Medium** \$250 (Serves 45-50) **Large** \$500 (Serves 90-100)

SHRIMP COCKTAIL DISPLAY

Jumbo Chilled Gulf Shrimp Displayed on Shaved Ice with Lemons, Limes, Herbs, Classic Cocktail Sauce & European Cocktail Sauce

\$350.00 Per Display (100 pieces)

TEX-MEX NACHO DISPLAY

Warm Tortilla Chips, Hot Queso Dip, Tex-Mex Salsa, Spicy Guacamole, Sliced Jalapeno Peppers, Sour Cream, Mexican Cheese Blend, Shredded Lettuce, Diced Vine-Ripe Tomatoes, Sliced Spanish Olives, Marinated Black Beans, Tex-Mex Corn Salsa, Green & Red Tabasco Sauce

Small \$120 (Serves 20-25) **Medium** \$240 (Serves 45-50) **Large** \$480 (Serves 90-100)

Add Shredded Tex-Mex Marinated Chicken (\$50-\$100-\$150)

BUFFET DINNERS

Buffets are served with Warm European Dinner Rolls

\$49.00 PER PERSON

CHOOSE ONE SALAD:

Caesar Salad with Romaine Lettuce, House-Made Croutons, Tear Drop Tomato and Freshly Grated Parmesan Cheese

Organic Greens with Tomato, Carrot, Cucumber, Grapes, Cranberries, Montrachet and Choice of Dressing

Mixed Greens with Candied Walnuts, Dried Cranberries, Red Onions and Goat Cheese, with Raspberry Vinaigrette

CHOOSE TWO SIDES:

{*ADDITIONAL SIDES \$5.00 PER PERSON*}

Rice Pilaf

Saffron Orange Rice

Herbed Couscous

White Truffle Risotto

Garlic Whipped Mashed Potatoes

Bacon and Cheddar Whipped Potatoes

Roasted Brussel Sprouts

Herb Roasted Baby Red Potatoes

Penne Pasta Scampi

Tortellini Alfredo

Sautéed Herbed Squash

Green Beans Almandine

Grilled Asparagus

CHOOSE TWO ENTREES:

{*ADDITIONAL ENTREE \$10.00 PER PERSON*}

Baked Ziti with Sausage and Parmesan

Tequila Lime Chicken

Chicken Breast Florentine

Chicken Piccata

Chicken Marsala

Cilantro Crusted Salmon with a Lime Burre Blanc

Blackened Salmon with a Pineapple Salsa

Tilapia with Spinach, Feta Cheese, and Tomato

Vegetable Lasagna with Avocado Cream

Cornish Hen served with an Apricot Glaze

Grilled Rib-Eye topped with Caramelized Onions

Cajun Crusted Pork Loin Calvados

Grilled London Broil with a Red Onion Demi Glaze

Roasted Turkey with Natural Jus and Sage

Seafood Mixed Grill

Leg of Colorado Lamb with Mint Jus

{All prices are subject to a 22% service charge and applicable sales tax.}

PLATED SERVICE

{All Plated Meals are served with Warm European Dinner Rolls and Chef's Creative Choice of Vegetables}

\$40.00 PER PERSON

SALADS:

Caesar Salad with Romaine Lettuce, House-Made Croutons, Tear Drop Tomato and Freshly Grated Parmesan

Organic Greens with Tomato, Carrot, Cucumber, Grapes, Cranberries, Montrachet and Choice of Dressing

Mixed Greens with Candied Walnuts, Dried Cranberries, Red Onions, Goat Cheese, and Raspberry Vinaigrette

Spinach Salad with Radicchio, Endive, Shaved Fennel, Gorgonzola, and Toasted Pignoli Nuts

Iceberg Wedge with Vine Ripe Tomato, Danish Blue Cheese, Sprouts, and Smokey Bacon

Arugula Salad with Seedless Watermelon, Crisp Pork Belly, Montrachet Cheese, and Citrus Vinaigrette

ENTREES:

Herbed Roasted Chicken Breast with Lemon Thyme Jus

Chicken Marsala with Sautéed Mushrooms and Marsala Sauce

Chicken Piccata with a Zesty Lemon and Capers Sauce

Herb Grilled Salmon with a Tomato Fondue, Asparagus Tips, and Wasabi

Lightly Blackened Salmon with Grilled Pineapple Salsa, and Cilantro Oil

Tilapia Tower served with Wilted Greens, Garden Vegetables and Puree of Yellow Corn

Individual Beef Wellington Top Sirloin, Duxelles, Spinach, and Puff Pastry

UPGRADED ENTREES:

{Additional \$6.00 per guest}

Filet Mignon Char Grilled with Red Wine and Red Onion Demi Glaze

Surf and Turf Filet of Beef and Coastal Shrimp with a Citrus Hollandaise Sauce

Chicken Oscar Lump Crabmeat, Jumbo Asparagus, Goat Cheese, and Citrus Cream

Colorado Rack of Lamb Crusted in Sunflower Seeds, with a Rosemary and Mint Demi

Pan Seared Chilean Sea Bass with a Tomato Tapenade and Lemon-Lime Beurre Blanc

Rocky Mountain Bison Rib-Eye with Sautéed Wild Mushrooms and Gorgonzola Butter

{All prices are subject to a 22% service charge and applicable sales tax.}

CARVING STATIONS

{All Carving Stations Require a \$75.00 Attendant Fee}

CAJUN CRUSTED PRIME RIB OF BEEF

Natural Jus, Mini Potato Buns, Caramelized Onions, Horseradish Cream, Premium Mustards and Garlic Whipped Potatoes

{\$400.00 Serves 25-30 Guests}

STUFFED AMISH PORK LOIN

Stuffed with Roasted Apples and Pear Compote served with Apple Cider Jus, Sweet Danish Stuffing, Apple Sauce and Chianti Reduction

{\$325.00 Serves 30-35 Guests}

HERB RUBBED BONELESS TURKEY BREAST

Slow Roasted with Basic Mirepoix served with Natural Sage Gravy, Roasted Cornbread Stuffing, Peppercorn Mayonnaise and Cranberry Sauce

{\$300.00 Serves 25-30 Guests}

CRAB CRUSTED SALMON

Whole side of Atlantic Salmon Crusted with Asparagus, Lump Crabmeat, and Montrachet Cheese, served with Citrus Cream, and Polenta

{\$325.00 Serves 25-30 Guests}

ROSEMARY INFUSED COLORADO LEG OF LAMB

Oven Roasted Leg of Lamb served with Natural Jus, Tex-Mex Root Hash Browns, Mint Jelly, and Tarragon Mustard

{\$350.00 Serves 25-30 Guests}

BONE-IN FARMLANDS SMOKED HAM

Honey and Brown Sugar Glazed Ham, Slow Roasted and served with Honey Mustard Sauce, Grain Mustard, Apple Sauce, and Buttermilk Biscuits

{\$300.00 Serves 35-40 Guests}

{All prices are subject to a 22% service charge and applicable sales tax.}

BAR SERVICE

{Three Hour Bar Minimum is Required}

HOSTED BAR:

Client Pays for drinks on a per drink basis. There is a **\$25** per hour, per bartender fee. One bartender per 100 guests is recommended.

The Gold Bar \$8.00

The Platinum Bar \$10.00

Domestic Beer \$5.00

Imported Beer \$6.00

Craft Beer \$6.00

House Wine \$6.00

Cordials \$8.00

CASH BAR:

Guests pay for their own drinks. There is a **\$25** per hour, per bartender fee. One bartender per 100 guests is recommended.

The Gold Bar \$8.00

The Platinum Bar \$10.00

Domestic Beer \$5.00

Imported Beer \$6.00

Craft Beer \$6.00

House Wine \$6.00

Cordials \$8.00

BRANDS

VODKA

GIN

RUM

TEQUILA

SCOTCH

WHISKEY

BOURBON

CORDIALS

THE GOLD BAR

Smirnoff

Beefeaters

Cruzan

Souza Gold

J&B

Canadian Club

Jim Beam

Kahlua and Baileys

THE PREMIUM BAR

Absolute

Tanqueray

Bacardi

Patron Silver

Dewar's

Crown Royal

Jack Daniels

Kahlua and Baileys

{All prices are subject to a 22% service charge and applicable sales tax.}

BAR SERVICE

{Three Hour Bar Minimum is Required}

KEGS

Domestic Keg \$325.00

Coors Original, Coors Light, Budweiser, Bud Light, Miller Light,

Imported and Handcrafted Kegs \$425.00

Fat Tire, Corona, Sam Adams

WINE LIST

Canyon Road (Merlot, Cabernet, Chardonnay, White Zinfandel) \$22.00

337 Cabernet \$28.00

Wyndham Estates Shiraz \$28.00

Hob Nob Pinot Noir \$28.00

Mezzacorona Pinot Grigio \$24.00

NON-ALCOHOLIC BEVERAGES

Iced Tea \$40.00 per Gallon

Fruit Punch \$40.00 per Gallon

Soft Drinks (Coke Products) \$3.00 per Can

Lemonade \$40.00 per Gallon

{All prices are subject to a 22% service charge and applicable sales tax.}

MISCELLANEOUS

SPECIALTY LINENS

Chair Covers \$3.00

Sashes \$3.00

BARTENDER

\$25.00 per hour for each bartender

One bartender recommended for every 100 guests

3 hour minimum