



**Sheraton®**  
DENVER WEST HOTEL



**Celebrate together at the Sheraton Denver West with special buffet or plated wedding packages that include:**

Specialized wedding cake from Elegant Bakery

Sparkling wine and/or sparkling cider toast

Guest room for the wedding couple with breakfast buffet for two the next morning and access to the Sheraton club lounge

Ballroom with downtown Denver skyline view

Table centerpieces

Dance floor

Cake cutting and coffee service

Black and/or white table linen and napkins

China, glassware and flatware

Tables for gifts, cake, guest book and DJ

Complimentary parking for wedding guests

Complimentary internet access

Event manager to help you along the way

No meeting room rental fee when food and beverage minimum is met

**All pricing is inclusive of 23% service charge and 7.5% sales tax**

Please let your event manager know if you are interested in discounted guest room rates for family and friends

# Reception Displays

All prices inclusive of service charge and sales tax  
**Served buffet style**

## **Fresh Vegetable Crudités**

**\$7 per person**

Selection of fresh vegetables with a creamy buttermilk ranch

## **Imported and Domestic Cheeses**

**\$13 per person**

Assorted imported and domestic cheeses served with crackers

## **Fruit and Cheese Montage**

**\$15 per person**

Assorted cheeses and sliced fresh fruit arranged in a beautiful display

## **Smoked Atlantic Salmon Filet**

**\$14 per person**

Locally sourced honey smoked salmon filet, capers, thinly sliced red onions, chopped egg, lemon wedges, toast points and crackers

## **Antipasto Display**

**\$11 per person**

Prosciutto, sliced Genoa salami, Capicola, Kalamata and oil cured olives, marinated grilled artichoke hearts, marinated mushrooms, roasted red peppers, lemon rosemary grilled zucchini, fresh baby mozzarella, shaved parmesan, served with assorted wafers, toast points and baguettes

## **Brie en Croute**

**\$13 per person**

Baked brie stuffed with Nutella and raspberries baked in puff pastry and served with raspberries and toast points

## **Mediterranean Veggie Platter**

**\$11 per person**

Grilled and marinated vegetables served with hummus, muhammara, babba ganoush, pitas and dolmas

## Reception Hors D 'Oeuvres

All prices inclusive of service charge and sales tax  
Hors D 'Oeuvres can be served buffet style of passed  
Minimum of 25 pieces per order

### Cold \$7 per piece

Watermelon skewer, heirloom tomato, goat cheese, mint basil vinaigrette

Beet tartlet, whipped goat cheese, beetroot jam, cilantro, sweet tart shell

Red onion, brie cheese, raspberry tartlet

Ahi poke tacos, yellow tail tuna, shoyu, sweet onions, sesame oil, green onions, Siracha aioli, sweet soy, wonton shell

Mexican shrimp cocktail, spicy tomato sauce, cucumber, avocado, jalapeno, cilantro, lime

Jalapeno goat cheese stuffed strawberry, aged balsamic

Sausage blini, Creminelli salami, tarragon crème fraîche, hard-boiled egg, blini

### Hot \$8 per piece

Artichoke Boursin croquette

Gougères, Gruyère, white cheddar, Dijon mustard

Assorted petite quiche

Salmon fritter, honey smoked salmon, local goat cheese, herb chimichurri

Mini po' boy, challah hoagie, fried bay shrimp, southern coleslaw, cocktail sauce

Greek stuffed mushrooms, crimini mushrooms, artichoke hearts, chèvre, caramelized onions,, parsley

Beef wellington tartlet, tenderloin medallions, duxelles, whole grain mustard demi, pancetta lagoon, tart shell



# Wedding Buffet Dinners

All prices inclusive of service charge and sales tax  
A minimum of 25 guests is required for all buffets  
Under 25 guests, a small buffet fee of \$150 applies  
All buffets are served for a 2 hour duration

## **\$70 per person**

Buffet dinner pricing includes an assortment of breads with butter, two starters, one vegetable selection, one starch selection, two entrees and your custom wedding cake from Elegant Bakery served as dessert. Starbucks™ coffee, decaf coffee and Tazo hot teas included

### **Starters**

Heirloom tomato and fresh mozzarella salad, white balsamic, basil

Cobb salad, romaine lettuce, roasted tomatoes, blue cheese, red onion, olives, avocado, croutons, buttermilk dressing

Asparagus salad, chilled poached jumbo asparagus, parmesan crisp, shaved black truffle, picked onions, marinated olives, banyuls gastrique

Grilled seasonal Palisade\* peach panzanella, picked red onion, baguette, goat cheese, watercress, white balsamic

Pea soup, fresh peas, mint, candied pumpkin seeds, pomegranate molasses, crema

Cucumber and seasonal Rocky Ford\* melon soup, Meyer lemon, honey crisp apples

Chicken pot pie soup, potato gnocchi, baby carrot, spring peas

### **Starch Selections**

Garlic mashed potatoes, white cheddar

Quinoa pilaf, red quinoa, Craisins, caramelized onions, fine herbs, agave, apple cider vinegar

Potato gnocchi, locally made potato gnocchi, chives, brown butter

Cilantro lime rice, coconut rice, key lime juice, agave, cilantro

Warm German potato “salad”, Yukon gold potato, onion, leeks, bacon vinaigrette

\* We are committed to preparing our menu with the focus on environmental and socially responsible grown products. To maintain this focus please note that some products on our sustainable menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary.

## **Vegetable Selections**

Haricot vert roasted tomatoes, sherry reduction

Baby carrots, cumin, honey glaze

Roasted brussels sprouts, fennel, apples

Corn casserole, creamy grits, hominy, sharp cheddar, roasted poblanos

Roasted cauliflower, high heat roasted cauliflower, curry, Craisins, raisins, pistachios, Greek yogurt

Beets and goat cheese, roasted beets, local chèvre, aged balsamic, microgreens

Grilled fresh seasonal local vegetable\*, chimichurri

## **Entrée Selections**

Steak au poivre, tender steak medallion, peppercorn demi-glace, brandy cream sauce

Herb roasted chicken, fine herbs, airline chicken breast, peppercorn chicken demi

Braised short ribs, Chimayo braised short ribs, cheddar grits, scallions

Herb crusted pork loin, beer mustard emulsion

Drunken chicken, booze braised chicken, brandy apricot sauce

Thai Mahi Mahi, sweet soy, sambal, Mahi Mahi, coconut peanut sauce

## **Want more dinner options?**

**Please add \$4 for each additional starter or starch**

**Please add \$5 for each additional vegetable selection**

**Please add \$8 for each additional entrée selection**

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# Plated Dinners

All prices inclusive of service charge and sales tax

Plated dinner pricing includes an assortment of breads with butter, one first course selection, one entrée and your custom wedding cake from Elegant Bakery served as dessert. Starbucks™ coffee, decaf and Tazo hot teas included

## First Course Selections

Italian salad, chopped salad, black olives, garbanzo beans, pepperoncini, mozzarella cheese, Italian vinaigrette

Cobb salad, romaine lettuce, Pomodoraccio tomatoes, blue cheese, red onion, olives, avocado, torn crouton, buttermilk dressing

Bibb salad, Bibb lettuce, candied pecans, blue cheese crumbles, red onion, cornbread croutons, maple vinaigrette

Zucchini carpaccio, thinly sliced zucchini, basil, pecorino, white balsamic vinaigrette

Beet salad, shaved beets, pickled red onion, pistachios, chèvre, mandarin oranges, basil

Watermelon salad, heirloom cherry tomatoes, goat cheese, mint and basil vinaigrette



## Second Course Selections

**Vegetable lasagna** **\$48 per person**

Spinach, Boursin, caramelized onions, parmesan, artichoke hearts, béchamel, lasagna

**Chicken & potato gnocchi\*** **\$56 per person**

Seared Colorado frenched chicken breast, house-made potato gnocchi, carrot salad, brown butter

**House brined bone-in pork chop** **\$59 per person**

Grilled seasonal Palisade peach panzanella, broccolini, bourbon spiked demi-glace

**Pan seared Alaskan salmon** **\$63 per person**

Roasted fingerling potatoes, haricot vert, onion, roasted tomatoes, Belgian white whole grain mustard sauce

**Baked Alaskan Halibut** **\$65 per person**

Halibut, saffron risotto, tomato caper relish and basil oil

**“Chicken & Waffles”** **\$59 per person**

Colorado fresh airline chicken breast, crispy skin, caramelized apple, fennel, waffle bread pudding, chipotle maple jus

**Braised short ribs** **\$65 per person**

8oz. braised short rib, creamy polenta, gingerbread glaze de viande, apple fennel slaw

**Cheese tortellini carbonara** **\$54 per person**

Cheese tortellini, spring peas, egg yolks, bacon lardoons, roasted tomatoes, asparagus, basil, cream

**Grilled beef tenderloin** **\$67 per person**

Soy reduction, garlic, ginger mashed potatoes, Kung Pao brussels sprouts

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# Wedding Bar Options

All prices inclusive of service charge and sales tax

No bartender fees apply

Prices are the same for host and/or cash bar

<b>Call brand mixed drinks</b>	<b>\$8</b>
<b>Premium brand mixed drinks</b>	<b>\$9</b>
<b>Mondavi house wine</b>	<b>\$8</b>
<b>Imported and microbrew beer</b>	<b>\$7</b>
<b>Domestic beer</b>	<b>\$6</b>
<b>Soft drinks and juice</b>	<b>\$3</b>

## Call Brand Liquors

Smirnoff vodka  
Beefeater gin  
Cruzan rum  
Sauza Silver tequila  
Jim Beam White Label bourbon  
Seagrams 7 Crown Blended whiskey

## Premium Brand Liquors

ABSOLUT vodka  
Bombay Sapphire gin  
Bacardi Superior rum  
Jose Cuervo Silver tequila  
Johnnie Walker Red Label  
Jack Daniel's bourbon  
Crown Royal whiskey

# Bar Packages

All prices inclusive of service charge and sales tax

Prices are per person. Maximum of 5 hours

## Well Bar Package

First Hour	\$22
Second Hour	\$13
Third/Fourth/Fifth Hour	\$9

## Premium Bar Package

First Hour	\$24
Second Hour	\$13
Third/Fourth/Fifth Hour	\$11

## Beer and Wine Package

First Hour	\$20
Second Hour	\$12
Third/Fourth/Fifth Hour	\$8

## Wine Service

Available upon request. Please contact your Event Manager for a wine list. No labor fees apply

## Unlimited soda package

Unlimited soda to all guest for the entire evening for \$300



## City Lights Ballroom

Named after its spectacular views of the Denver skyline, the City Lights Ballroom provides an intimate space for your special day! With its wrap-around balcony, the ballroom offers an outdoor element that is unique in the area. With almost 3,700 square feet of space, City Lights is sure to impress!



## Lakewood Ballroom

With 14-foot-high ceilings and 5,600 square feet of event space, the Lakewood Ballroom is a great choice for larger guest lists.

The amazing views from its south and east facing windows along with the custom-made chandeliers give the Lakewood Ballroom an elegant ambiance. Perfect for your event to remember!



# Wedding Reception Lighting Options

All prices inclusive of service charge and sales tax  
Lighting and Audiovisual services provided by JSAV

## **Standard lighting package**

8 standard LED color up lighting for around the room with complimentary house music  
\$350

## **Standard lighting package and sound package**

8 standard LED color up lighting with complimentary house music, wireless microphone for speeches or announcements, iPod patch for select music to play from client provided device  
\$650

## **Platinum package**

12 specialty up lighting giving a precise color choice, wireless microphone for speeches or announcements, with an iPod patch or house music and a standard congratulatory e-banner  
\$700

## **Presentation package**

Fully dressed screen and projector, 12 specialty up lighting giving a precise color choice, wireless microphone for speeches or announcements, and a standard congratulatory e-banner  
\$1,100

## **Additional Features**

### **Starry night sky**

The look for the stars in the room or the entrance  
\$200

### **Specialty custom animated e-banner**

Moving rose petals or text (or other animated designs)  
\$500

# Additional Information

## Deposits and Guarantees

1. A non-refundable deposit of \$1,000 will be due within two weeks of agreement signing. The deposit and signed agreement will guarantee your event space
2. A final guarantee of the number of guests is required three (3) business days prior to the event. Once this number is confirmed, it may be increased, but may not be reduced.
3. The remaining balance is due at the time of final guarantees – three (3) business days prior to the event date.

## Ceremony Options

Inquire with your event manager for availability. Ceremony options include theater style seating, podium, guest book table, water station, and event manager assistance. Ceremonies on property are \$1,000 (inclusive of 23% service charge and 7.5% tax).

## Placement of Wedding Items

It is the hotel's pleasure to help make your special day as hassle-free as possible, however, we strongly encourage a dedicated day-of point of contact for the placement of personal wedding items, the hotel will store your items up to three (3) days prior to your celebration. Please alert your event manager when you will be dropping off your wedding items.

## Children and Vendor Accommodations

1. All children 8-years of age and younger will have the option of the buffet dinner (if the buffet is selected) or a chicken fingers meal (if plated meals are selected). The cost is \$20.00 (inclusive) per child.
2. We can provide meals for any vendor(s) that will be involved with your event; simply add them to the guarantee. The price will be the same as the buffet or plated prices of your event.

## Tasting Information

Tastings are provided free of charge to each couple and two (2) guests complimentary (4 guests total). If you would like more than four (4) people to attend the tasting, we will charge a \$75 fee per additional person. Tastings are typically scheduled 2-3 months prior to the event date. Please contact your event manager to schedule your tasting. When choosing your tasting menu, please note that our standard tasting includes three (3) starters, two (2) vegetables, two (2) starch options, and three (3) entrees when ordering a buffet dinner and two (2) starters and four (4) entrees for a plated meal. Additional charges will be applied for added options.