Banquet Menus





Sheraton® DENVER WEST HOTEL



Breakfast buffet and plated options include Starbucks® coffee, decaf, Tazo® hot teas, fresh orange juice, apple juice, cranberry juice. An additional fee of \$150 for buffets fewer than 25 people.

Continental

Assorted danish, croissants, muffins, individual yogurts, fresh cut seasonal fruit

Denver West Classic Breakfast Buffet

Sliced seasonal fresh fruit, baked goods, scrambled eggs with cheddar cheese and chives Chef's daily breakfast potatoes and choice of two meats: bacon, sausage, turkey sausage, country ham Fresh-made oatmeal, dried fruits, nuts, brown sugar, berries

ENHANCEMENTS

\$5 per person P Oatmeal to include dried fruits, nuts, brown sugar \$3 per person GF DF Fresh-cut fruit and berries \$4 per person Bagels and cream cheese Greek yogurt parfait \$5 per person Artisan breads and house-made jams \$4 per person DF Quiche Lorraine \$6 per person Breakfast burrito \$5 each

with famous house-made green chili Ham and cheese croissant sandwich \$6 each Passed-breakfast hors d'oeuvres: \$3 piece

MADE-TO-ORDER CHEF STATION

mini donuts, fruit smoothies, sausage roll

(\$75 chef attendant fee per chef)

\$10 per person GF DF Eggs and omelet bar Waffles \$8 per person Breakfast sandwiches \$9 per person

PLATED BREAKFAST

All-American Breakfast

Scrambled eggs with chives, cheddar cheese, oven-roasted potatoes, your choice of meat (ham, bacon, sausage, chicken sausage, chorizo)

\$23 GF **Beef Short Rib Hash**

Chipotle-braised beef short rib, crispy Yukon potatoes, caramelized onions, cheesy scrambled eggs, Colorado green chili sauce, avocado

Re-Constructed Eggs Benedict

Canadian bacon and English muffin savory bread pudding, served with hollandaise sauce

Not Your Mama's Waffles \$21

Belgian waffle bread pudding, whipped butter, pure maple syrup, chicken chipotle sausage

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Sheraton Denver West 360 Union Boulevard, Lakewood, CO 80228 • Phone 303.987.2000











A LA CARTE FOOD AND BEVERAGE OPTIONS

Starbucks° coffee, decaf, Tazo° hot tea

Iced tea, lemonade, fruit punch

Milk and chocolate milk

Bottled fruit juices

Bottled water

Sparkling water

Vitamin water

Assorted soft drinks

Yogurt

Whole fruit

Sliced fruit

Oatmeal

Bagels

Assorted Danish or muffins

Cookies or brownies

Pastry Shop

(chef's selection of mini desserts)

Kobe sliders

Spinach and mushroom flatbread pizza

Chips and dip

a selection of house-made chips and dip

Jalapeno cheese stuffed pretzels

Granola bar or nutrigrain bar

Individual bags of popcorn or chips

Mixed nuts

Trail mix

Gold Fish or pretzels

Ice cream bars

\$55 per gallon of each

\$30 per gallon of each

\$30 per gallon of each

\$4 each

\$3 each

\$4 each

\$4 each

\$3 each

\$4 each GF

\$3 per piece GF DF V

\$4 per person GF DF V

\$5 per person OF V

\$28 per dozen OF

\$28 per dozen

\$28 per dozen

\$30 per dozen

\$6 each

\$5 each

\$4 per person GF DF V

\$4 each

\$3 each OF V

\$3 each

\$20 per pound OF V

\$3 each

\$20 per pound OF V

\$5 each

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Breaks

Breaks include Starbucks° coffee, decaf, Tazo° hot tea and assorted soft drinks displayed on a station. Service time for breaks are limited to one hour.

Good Morning \$16 Mini parfait Artisan breads **DF** House-made jam GF DF V Muffins **DF** Whole fruit GF DF V **Invigorate** \$20 Mini parfait Fruit smoothie shooters GF DF Fruit Elixir — a blend of assorted fruit juices and sparkling water GF DF Smoked salmon tea sandwiches "Power Salad" quinoa, kale, almonds, blueberries, flaxseeds, lemon vinaigrette GF DF **Charcutiere Board** \$22 Mini crudité GF A selection of pickled vegetables GF DF V Assorted cheese GF Assorted cured meats GF DF Bread/crackers OF Fruit compote GF DF V **Stadium** \$18 Jumbo pretzel with ballpark cheese Rocky Mountain jalapeno white cheddar popcorn GF Rocky Mountain caramel popcorn GF DF V Jumbo pickles GF DF V Root beer floats GF \$16 **After School** House-made potato chips GF DF V Brownies Cookies Milk and lemonade GF

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Lunch includes Starbucks° coffee, decaf and Tazo° hot tea displayed on a station. An additional fee of \$150 for buffets fewer than 25 people.

Sheraton Denver West Deluxe Deli Buffet \$36

SIDES (CHOOSE 2)

"Power Salad" guinoa, kale, almonds, flax seeds, blueberry, lemon vinaigrette GF DF V Udon Noodle Salad — scallions, julienne carrots, shiitake mushroom, Napa cabbage, spicy sesame vinaigrette 📭 🔻 Caesar Salad — fresh-cut romaine hearts, shaved Parmesan cheese, homemade garlic croutons, classic Caesar dressing Loaded baked potato salad — sour cream, cheddar cheese, bacon, green onions GF

MEATS GF

Roast Beef (all natural hormone /nitrate free) DF Oven-roasted (all natural hormone /nitrate free) turkey breast OF Smoked ham **DF**

Genoa salami CHEESE GF

Habanero jack Horseradish and chive white cheddar Cheddar Smoked provolone

ARTISAN BREADS

Ciabatta Sourdough Hoagie rolls Cranberry walnut Focaccia Whole wheat Brioche

ACCOUTREMENTS GF DF V Lettuce, tomato, red onion, pickles, peppers

A selection of mustards and mayo Kettle chips

Assorted fresh-baked cookies, brownies, dessert bars

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Lunch includes soup of the day, fresh-baked assorted cookies and brownies. Served with Starbucks° coffee, decaf and Tazo° hot tea displayed on a station.

Sandwich Board \$34

SIDES (CHOOSE 2)

"Power Salad" — quinoa, kale, almonds, blue berries, flax seed, a lemon vinaigrette GF DF V Udon Noodle Salad — scallions, julienne carrots, shiitake mushroom, Napa cabbage, spicy sesame vinaigrette 📭 🗸 Caesar Salad — fresh-cut romaine hearts, shaved Parmesan cheese, homemade garlic croutons, classic Caesar dressing Loaded baked potato salad — sour cream, cheddar cheese, bacon, green onions GF

SANDWICHES (CHOOSE 2)

нот COLD

CUBAN

Mustard crusted roasted pork loin, smoked ham, Gruyére, dill pickle, Dijon, shredded lettuce, sourdough

ITALIAN GRINDER

Salami, pepperoni, turkey, banana peppers, red onions, tomato, provolone, mayo, hoagie

PASTRAMI

Angus hickory-smoked pastrami, pickled onions, cabbage, tomato, dark-ale mustard, rye

FUN GUY

Sautéed portabella, roasted red pepper, provolone, spinach, boursin spread, focaccia

BÁHN MÍ DF

BBQ pork, cucumber, pickled carrots, jalapeno, cilantro, sambal aioli, baquette

SEASONAL TURKEY OF

Oven-roasted turkey breast, roasted fennel and onion, mixed green, cranberry relish, aioli, cranberry walnut bread

"TORTA"

Pulled chicken breast, cilantro chimichurri, cabbage slaw, frijoles spread, ciabatta

CAPRESE

Buffalo mozzarella, tomatoes, basil, 15-year-old balsamic, hoagie

ENTRÉE SALADS (CHOOSE 1)

NICOISE GF DF



Seared tuna, mixed greens, pickled beans, egg, fingerlings, niçoise, tarragon vinaigrette

GOI BO DF

Lemongrass marinated grilled beef, Napa cabbage, bean sprouts, red onions, basil, cilantro, chiles, peanuts, kaffir lime vinaigrette

COBB

Romaine, pomodoraccio tomatoes, egg, blue cheese, torn crouton, avocado, olive, buttermilk dressing

Enhancements: Add additional sandwich

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BOX LUNCH

All box lunches include a piece of whole fruit, a cookie, assorted soft drinks. Sandwich options come with chips. Limit 3 box lunch choices per group.

Báhn Mí

BBQ pork, cucumber, pickled carrots, jalapeno, cilantro, sambal aioli on a baquette

\$24 DF

\$24 DF **Seasonal Turkey**

Oven-roasted turkey breast, roasted fennel and onion, mixed green, cranberry relish, aioli on cranberry walnut bread

> **Arepas** \$24

Pulled chicken breast, spicy roasted tomatoes, gueso de mano, avocado, guasacaca aioli, on ciabatta bread

> Caprese \$24

Buffalo mozzarella, tomatoes, basil, 15-year-old balsamic on a hoagie

\$22 OF V **Garden Salad**

Mixed greens, cucumber, carrot, beets, tomato, red onion, mushroom, bell pepper Add chicken for \$4

> \$22 GF **Beet Salad**

Spinach, beets, pickled onion, pistachios, mandarin orange, goat cheese, basil Add chicken for \$4

Enhancements

Side salad **DF** V

Loaded baked potato salad

Kale salad **OF** V



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LUNCH BUFFETS

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Southwest

Southwest Caesar salad GF

House-made lime and sea salt tortilla chips OF V

House-made salsa **DF V** Smashed avocado of v

Calabasitas —

roasted zucchini, squash, corn, Bermuda onion GF DF V

Spanish rice **DF**

Carne Asada — Chimayo marinated seared beef GF DF

Achiote Chicken -

achiote marinated grilled breast, red chili, corn relish GF DF Chef's themed dessert display

Taste of Italy \$32

Italian Salad —

romaine, red onion, garbanzo beans,

pepperoncini, mozzarella cheese, black olives GF

Tortellini Salad —

cheese tortellini, tomatoes, olives, parmesan basil, Caesar dressing Chicken Scaloppini —

artichoke, capers, creamy veloute, sun-dried tomato relish Rigatoni —

Italian sausage, mushrooms, spicy tomato sauce

Seasonal vegetable OF V

Home-made Artisan Pizza —

Chef's selection of house-made Neapolitan pizza Garlic bread

Chef's themed dessert display

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LUNCH BUFFETS

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Asian Fusion

Udon Noodle Salad — PF V

scallions, julienne carrots, shiitake mushroom, Napa cabbage, spicy edamame vinaigrette

Thai Slaw — DF V

Napa cabbage, bean sprouts, pickled carrots, red onions, cilantro, spicy peanut dressing

Sweet chili glazed chicken - DF

Frenched chicken breast, sweet chili glaze

Lemongrass Mahi Mahi — GF DF

red panang curry sauce

Coconut rice GF DF V

Stir Fried Vegetables — PF V

carrots, peppers, onions, carrots, broccoli, bok chov Chef's themed dessert display

BBQ \$35

Loaded baked potato salad — GF

sour cream, cheddar cheese, bacon, green onions

Classic coleslaw GF DF

Adult Mac and Cheese -

cavatappi pasta, roasted garlic, white cheddar, gruyere, sharp cheddar

Smoked pork butt GF

Beef brisket **GF DF**

House-made BBQ Sauce GF DF

Seasonal vegetable GF DF V

Jalapeño cheddar corn muffins Chef's themed dessert display

Greek \$35

Greek salad —

romaine, artichoke hearts, tomatoes, sliced olives,

red onion, feta, hummus

Moussaka —

Greek lamb and beef dish with eggplants and creamed custard baked on top Lemon Chicken -

Frenched airline chicken breast with Lemon pepper and caper cream sauce

Traditional Greek lemon rice **DF V**

Roasted Mediterranean vegetables — DF V medley of artichoke, eggplant, tomatoes, onions, squash

Chef's themed dessert display

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PLATED LUNCH

All plated lunches include a salad, assorted rolls and butter, dessert. Iced tea. Starbucks coffee, decaf and Tazo hot teas — on display or served table side.

STARTERS (CHOOSE 1)

ITALIAN SALAD GF

Romaine, garbanzo beans, black olives, red onion, mozzarella cheese, pepperoncini

BEET SALAD GF

Roasted beets, arugula, toasted walnuts, goat cheese, fig balsamic dressing

BIBB SALAD

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

ENTREES

Seasonal Vegetable Pappardelle

\$30

Pasta, selection of fresh seasonal vegetables, pappardelle pasta, red chili garlic butter

Thai Chicken

\$32 DF

French chicken breast, sweet potato and farro salad, spicy lemongrass coconut sauce

Seared Salmon

\$36 **DF**

Orzo pasta, roasted fennel and tomato relish

Agave Chipotle Roasted Chicken

\$32 GF DF



French chicken breast, mole, three sisters

Braised Short Ribs

6oz braised short rib with garlic white cheddar mashed potatoes, sweet pepper demi glaze, cumin and honey glazed carrots

DESSERTS (CHOOSE 1)

BUTTERSCOTCH BREAD PUDDING

Butterscotch custard, brioche, butterscotch chips

"CARROT CAKE"

Carrot sponge cake, cream cheese mousse, walnut and golden raisin laced cookie

CHEESECAKE

Mixed berry compote

TRIPLE CHOCOLATE MOUSSE CAKE

Chocolate cake, milk chocolate mousse, white chocolate mousse

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Receptions

RECEPTION DISPLAYS

Displays are charged per person.

Charcuterie Board

\$14 GF

Pickled vegetable, cured meats, compotes, cheese, assortment of breads, crackers, oils and vinegars

Fresh Vegetable Crudité

\$5 GF

Fresh vegetables with an herb aioli and creamy ranch for dipping

Imported and Domestic Cheeses

Assorted imported and domestic cheeses served with crackers

Cheese Montage

Assorted imported and domestic cheeses served with crackers, arranged among sliced melons, seasonal berries, grapes

Bruchetta Bar

Classic — tomato, red onion, garlic, basil, olive oil, white balsamic 📭 🔻 Olive Tapenade — kalamata, Spanish and nicoise olives, capers, red onion, parsley **DF V**

Sundried Tomato — artichoke hearts, red onion, feta Served with artisan crackers and toasted baquette

Smoked Atlantic Salmon Filet

\$10 GF DF

Served with capers, thinly sliced red onions, chopped egg, lemon wedges, toast points, crackers

Antipasto Display

\$8 **GF DF**



A selection of grilled and roasted vegetables, artisan crackers, toasted baguette

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Receptions

HORS D'OEUVRES

Can be served butler passed or buffet style. 25 piece minimum on all hors d'oeuvres.

> COLD \$5 per piece

Stuffed Dates — Goat cheese, toasted almonds, aged balsamic GF

Gazpacho — Lime-poached shrimp, tomato gazpacho, avocado GF DF

Cobb Salad Skewer - Romaine, tomato, blue cheese, crouton, olive, 15-year-old balsamic

Jalapeño Goat Cheese Stuffed Strawberry — Aged balsamic GF

Ahi Poke Tacos — Yellow tail tuna, shoyu, sweet onions, sesame oil, green onions, siracha aioli, sweet soy, wonton shell 📭

нот \$6 per piece

Stuffed Sopapilla — Carne asada, cheddar cheese, spicy red chili

"Pot Roast" — Braised beef, potato pave, carrot crème GF

Artichoke and Boursin Croquette — Marinated artichoke, boursin cheese, herbed breadcrumb

"Chicken and Waffle" - Frenched crispy chicken wing, waffle bread pudding

Gougére - French cheese puff, Pâte Choux, Gruyere, Dijon

Greek Stuffed Mushrooms — Artichoke hearts, goats cheese, caramelized onions, parsley

Shrimp Skewer — Sweet and spicy grilled pineapple and shrimp skewer

Cream Cheese Wontons — Raspberry and chipotle

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Receptions

ACTION STATIONS

Stations (except desserts) require chef attendants, \$75 per attendant (varies based on station and number of quests). Minimum group size of 25 required for all action stations. Please allow extra time for service as all dishes are created to order.

Chef's Salad Station

\$10 per person GF

Enjoy a classic Caesar or chopped salad or create your own. Choose from an array of fresh ingredients and house-made dressings. All tossed to order by one of our chefs

Loaded Potato Bar

\$10 per person GF

Salt and pepper crusted baked Idaho or sweet potato with your choice of toppings. Mornay sauce (cheese sauce), chili, bacon chunks, black forest ham, green onions, caramelized onions, fresh herbs, sour cream, butter, marshmallows, chocolate chips, brown sugar

Mac and Cheese Bar

\$12 per person

White cheddar mac and cheese with your choice of toppings. Shredded cheese, bacon, fried chicken tender bites, hot sauce, blue cheese, lump crab meat, BBQ pork, seasoned bread crumbs, caramelized onions, coleslaw, green onions, chopped spinach

Street Tacos

\$14 per person GF



Corn tortillas; choice of two meats: carne asada, carnitas, barbacoa beef, chipotle chicken, grilled chicken, bean and chicharone, or picodillo (ground beef); fresh toppings: cilantro, sweet onions, radishes, pickled jalapenos and carrots, queso fresco, guacamole, pico de gillo, spicy red salsa, green salsa, sour cream, shredded lettuce, trio of hot sauces

CARVING STATIONS

Carved by a chef, served with appropriate condiments and silver dollar rolls. \$75 chef fee.

\$125 GF DF Roast Pork Loin serves 25 \$175 GF DF Honey Glazed Ham serves 25 \$175 GF DF **Roasted Turkey Breast** serves 25 \$300 GF DF Roasted Beef Tri-tip serves 50 \$700 GF DF **Steamship Round Of Beef** serves 120

GOURMET DESSERT DISPLAY

Gourmet display of cookies, petite fours, pies, seasonal tarts, cakes, accompanied by Starbucks° coffee, decaf and Tazo° hot tea station. \$13 per person

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Dinner

DINNER BUFFET

All dinner buffets include assorted rolls and butter and desserts. Starbucks® coffee, decaf and Tazo® hot teas — on display or served table side. An additional fee of \$150 for buffets fewer than 25 people.

Dinner Buffet 1 \$50 **Dinner Buffet 2** \$56

STARTERS (CHOOSE 2)

Panzanella Salad — sourdough, tomato, red onion, capers, basil, white balsamic vinaigrette **DF V**

Chinese Chop Salad — cabbage, bean sprouts, edamame, cilantro, carrots, red onion, crispy wonton strips, sesame vinaigrette DF V Cobb Salad — Romaine lettuce, pomodoraccio tomatoes, blue cheese, red onion, olives, avocado, torn crouton, buttermilk dressing Italian Salad — Romaine, garbanzo beans, black olives, red onion, mozzarella cheese, pepperoncini GF

Roasted Poblano and Corn Chowder Cheesy cornbread crouton

VEGETABLE SELECTION (CHOOSE 1) GF DF V

Seasonal vegetable

Roasted baby carrots and squash

Haricot vert

Asparagus and red pepper

STARCHES (CHOOSE 1)

Roasted sweet potatoes GF DF V

Tri-colored roasted potatoes GF DF V

Barley pilaf **DF**

Loaded mashed potatoes GF

ENTREES (CHOOSE 2)

Roasted Pork Loin — Mustard beer emulsion DF

Seared Salmon — Buerre blanc, roasted tomatoes.

fennel, onions GF

Chimayo Braised Beef Short Ribs — Cheddar grits, scallions GF

Grilled Petite Tenders of Beef — Mushroom demi, blue cheese GF

Herb-Roasted Chicken — Frenched chicken breast, pan jus GF DF Normandy Chicken Roulade — Apple, cranberry, almond,

celery, veloute sauce

Pan-Seared Halibut — Saffron risotto, sauce choron GF

STARTERS (CHOOSE 2)

Panzanella Salad — sourdough, tomato, red onion, capers, basil, white balsamic vinaigrette **DF V**

Chinese Chop Salad — cabbage, bean sprouts, edamame, cilantro, carrots, red onion, crispy wonton strips, sesame vinaigrette DF V Cobb Salad — Romaine lettuce, pomodoraccio tomatoes, blue cheese, red onion, olives, avocado, torn crouton, buttermilk dressing Italian Salad — Romaine, garbanzo beans, black olives, red onion, pepperoni, mozzarella cheese, pepperoncini GF

Roasted Poblano and Corn Chowder Cheesy cornbread crouton

VEGETABLE SELECTION (CHOOSE 1) GF DF V

Seasonal vegetable

Roasted baby carrots and squash

Haricot vert

Asparagus and red pepper

STARCHES (CHOOSE 2)

Roasted sweet potatoes GF DF V

Tri-colored roasted potatoes GF OF V

Barley pilaf **DF**

Loaded mashed potatoes GF

ENTREES (CHOOSE 3)

Roasted Pork Loin — Mustard beer emulsion DF

Seared Salmon — Buerre blanc, roasted tomatoes.

fennel, onions GF

Chimayo Braised Beef Short Ribs — Cheddar grits, scallions GF

Grilled Petite Tenders of Beef — Mushroom demi, blue cheese GF

Herb-Roasted Chicken — Frenched chicken breast, pan jus GF DF

Normandy Chicken Roulade — Apple, cranberry, almond,

celery, veloute sauce

Pan-Seared Halibut — Saffron risotto, sauce choron GF



CHEF'S DESSERT DISPLAY

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Dinner

PLATED DINNER

All plated dinners include a salad, assorted rolls and butter and dessert. Starbucks° coffee, decaf and Tazo° hot teas — on display or served table side.

STARTERS (CHOOSE 1)

Italian Salad GF

Romaine, garbanzo beans, black olives, red onion, mozzarella cheese, pepperoncini

Beet Salad GF

Roasted beets, arugula, toasted walnuts, goat cheese, fig balsamic dressing

Bibb Salad

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

Pickled Vegetable Salad GF OF V





Selection of pickled vegetables, watercress, hummus

Cobb Salad

Romaine lettuce, pomodoraccio tomatoes. blue cheese, red onion, olives, avocado, torn crouton. buttermilk dressing

Roasted Poblano and Corn Chowder

Cheesy cornbread crouton

Charcuterie Board DF



Pickled vegetable, cheese cured meats, compote, grilled bread

Pan Seared Halibut

\$48 GF

Saffron risotto, tomato caper relish, basil oil

Grilled Beef Tenderloin

\$50 GF

Wasabi mashed potatoes, soy reduction, mushroom salad

"Drunken Chicken"

\$41 DF

Brandy and demi braised 1/2 chicken, roasted garlic fingerling potatoes, red cabbage, wine poached apple chutney

ENTREES

Roasted Salmon

Basil and garlic roasted salmon with roasted red pepper coulis, lemon roasted baby bliss potatoes,

Braised Short Ribs

citrus steam broccoli rabe

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

Vegetable Lasagna

\$38

\$48

Spinach, Boursin, caramelized onions, Parmesan, artichoke hearts, béchamel lasagna Add herb-roasted chicken breast for \$7

Seared Pork Loin

\$46

Anise seared pork loin with butternut squash risotto, butter roasted Brussels sprouts, glace de viande

DESSERT (CHOOSE 1)

Nu-Fluffernutter

Peanut butter crunch, nutella chocolate custard, toasted marshmallow

Chocolate Caramel Torte

Chocolate cake, caramel chocolate butter cream

"Cookie Jar"

House-made French macaroon, Oreo, oatmeal scotchie

Profiteroles

Cream puff, white chocolate pastry cream, dark chocolate

Banana Cream Neapolitan

with café candy

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Seasonal Menus



LUNCH & DINNER

All include a salad, assorted rolls and butter and dessert. Starbucks[®] coffee, decaf and Tazo[®] hot teas.

Winter \$48

Roasted squash salad butternut squash, red quinoa, craisins, toasted pumpkin seeds, caramelized onions, baby kale, cilantro, pomegranate vinaigrette GF DF

Braised lamb shank winter squash, gruyere and sage puff pastry, mustard braised greens, lamb jus Chef's choice seasonal dessert

Spring \$43

Baby spinach salad — Manchego cheese, apples, dried apricot, young asparagus, peas, lemon Dijon vinaigrette GF

Cheese tortellini carbonara spring peas, egg yolks, bacon lardoons, roasted tomatoes, asparagus, basil, cream Chef's choice seasonal dessert

\$46 Summer

Watermelon salad —

cucumber, pickled watermelon rind, mint, goat's cheese. basil honey white balsamic vinaigrette GF

Tequila lime roasted chicken cilantro cumin wild rice, Monterey jack, pico de gillo, fresh herbs, avocado, limes, cilantro crema GF Chef's choice seasonal dessert

Fall \$48

Brussel sprout salad — Braeburn apples. Brussels sprouts leaves, candied pecans. Danish blue cheese, pickled onions, parsley, craisins, chai apple cider vinaigrette GF

House brined bone-in pork chop braised red cabbage, German potato dumpling, peppercorn demi with fine herbs of Chef's choice seasonal dessert

BREAKFAST

All include Starbucks® coffee, decaf, Tazo® hot teas, fresh orange juice, apple juice, cranberry juice (all starters pre-set).

Winter \$26

Bacon bourbon cinnamon roll with bourbon vanilla frosting and candied bacon bits

Corned beef hash frittata local corned beef shredded with red skin potatoes, diced bell peppers, caramelized onions, chipotle aioli, fine herbs, pickled onions GF

Spring \$24

Apple pie turnover bites with rum pecan caramel sauce

Salsa verde huevos —

fried corn tortilla, salsa verde, black beans, queso fresco, over easy egg, cilantro, hatch chili chicken sausage, roasted potatoes Obrien

Summer \$24

Chocolate drizzled fruit skewer. valrhona dark chocolate, seasonal fresh fruit GF DF V

Ham and cheese "brekky sliders" black forest ham, Gruyere, sweet rolls, scrambled eggs, Dijon, brown sugar, fried baby red skin potatoes

Fall \$28

Pumpkin, banana brule crepe with pumpkin mousse, bruled bananas, French crepe, candied pumpkin seeds

Chicken and waffles -

spicy buttermilk fried chicken, sausage gravy, Belgian waffle, smoky bacon bourbon maple syrup, candied bacon

All prices are subject to a 23% service charge and 7.5% sales tax. The 23% service charge of the total food and beverage and meeting room rental revenue is retained by the hotel. No fee or charge is a tip, gratuity, or service charge for any employee. Prices are subject to change without notice.

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One bartender required per every 100 guests. \$150 bartender fee for up to five hours per bartender.

BARS BASED ON CONSUMPTION

CASH BAR OR HOSTED BAR

(inclusive of tax and service charge of 23%)

Call mixed drinks	\$8
Premium mixed drinks	\$9
House wine	\$8
Imported	\$7
Craft/Micro beer	\$7
Domestic beer	\$6
Soft drinks	\$3

BAR PACKAGES

Priced per person, five hours maximum. 7.5% sales tax and 23% service charge apply.

WELL BAR PACKAGE		BEER AND WINE PACKAGE	
First hour	\$16	First hour	\$15
Second hour	\$10	Second hour	\$10
Third/Fourth/Fifth hour	\$7	Third/Fourth/Fifth hour	\$6
PREMIUM BAR PACKAGE		WINE SERVICE	
First hour	\$18	Table-side wine service is available.	
Second hour	\$10	Please refer to our current banquet wine list.	
Third/Fourth/Fifth hour	\$8		

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Table-side Wines



TABLE-SIDE WINE SERVICE

White Wines		Red Wines	
WHITE ZINFANDEL		PINOT NOIR	
Beringer White Zinfandel (California)	\$30	Casillero del Diablo Pinot Noir (Chile)	\$40
PINOT GRIGIO		MERLOT	
Robert Mondavi Pinot Grigio (California)	\$30	Robert Mondavi Merlot (California)	\$30
Torresella Pinot Grigio (Italy)	\$50	Coppola Diamond Merlot (California)	\$50
CHARDONNAY		CABERNET SAUVIGNON	
Robert Mondavi Chardonnay (California)	\$30	Robert Mondavi Cabernet Sauvignon (California)	\$30
Storypoint Chardonnay (California)	\$40	William Hill Cabernet Sauvignon (California)	\$40
Coppola Diamond Chardonnay (California)	\$50	Coppola Diamond Cabernet Sauvignon (California)	\$50
Rose Wine			
Hess-Shirttail Rose (California)	\$40		
Sparkling Wines			
Bolla Prosecco (Italy)	\$30		
La Marco Prosecco (Italy)	\$50		

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Complete Day Meeting Packages



ENHANCE YOUR MEETING EXPERIENCE

At the Sheraton Denver West you'll find 18,000 square feet of conference space for meeting and achieving.

Simplify your next meeting with our all-inclusive packages.

Our Day Meeting Packages start at \$110.00 per person per day and include the following services, food, and beverages:

- A dedicated Sales Manager assigned to your group to assist in planning, consultation and meeting services to ensure the success of your program.
- Meeting room designed with your group in mind featuring ergonomic chairs, non-glare conference tables, automatic blackout blinds, wireless internet, custom white boards and natural light.
- State of the art audiovisual services with on-site technicians for support includes a LCD Data Projector, appropriate size screen, easel, flipchart, and wireless internet for General Session room.
- Sweet and savory all day refreshment breaks served continuously for your group; A variety of baked goods including pastries, muffins, and one hot item served every morning; a rotating break menu to include but not limited to: grab and go snacks, healthy alternatives, cookies, and brownies, cheese displays, sliders, along with juices, coffee and soft drinks. Equates to four breaks per day if purchased separately.
- Lunch buffet served in a dedicated conference room exclusively for our conference attendees. Buffet includes salad, two hot entrees, vegetable, starch and dessert display.
- Taxes and gratuities are included in your package price.
 Rates are per person, per day.