



# Sheraton Denver Downtown Weddings

# Host Your Big Day With Us

Included with every wedding

- 2 sleeping rooms the night before and night of your wedding
- SPG Point signing bonus plus points for your room block and food and beverage\*
- Meal choices to customize your reception
- Champagne toast
- Selection of linens
- Dance floor and staging

# Chef's Strolling Stations

For just an additional \$10 per person our chef's will stroll throughout your cocktail hour creating and serving hor d'oeuvres.

Shaved San Danielle prosciutto with Rogue Creamery Smoked Blue Cheese® and vanilla macerated cherry

Roasted beet cured Loch Duart salmon with lemon curd and Bee Squared® Honeycomb

Colorado artisan Goat cheese tasting: Jumping Good Goat Farms First Snow® compared and contrasted to French Style Le Bonne Creamy French with a variety of Bee Squared Honey and Colorado Mountain Jam®

# Your Wedding Cake

Build the perfect cake\*:

## Flavor Options:

Chocolate, Yellow or White

## Filling Options:

Strawberry, raspberry, chocolate, lemon, white buttercream, chocolate ganache, or caramel buttercream

## Decorations:

Buttercream, fondant, ribbon, fresh flowers, quilting, dragees, or piping

Or if you have a favorite not listed you can work with our pastry chef to customize.

# Plated Dinner

	\$79	\$89	\$104
Hor d'oeuvres	Choice of 2 passed plus a cheese display	Choice of 2 passed plus a cheese display	Choice of 3 passed plus a cheese display
Salad or Soup	Choice of 1	Choice of 1	Choice of 1 salad and 1 soup
Entree	Choice of 1 chicken entrée	Choice of 2 entrees	Choice of 1 duet entree

Prices subject to service charge and tax



# Hor d'oeuvres



Cheese display of imported, domestic and Colorado cheese, to include hard and soft ripened cheese, nuts, dried fruits, crusty hearth breads and savory crackers.

## **Beef/Pork**

- Prosciutto and herb wrapped grilled asparagus
- Charred beef tartar Pueblo chili mayo, potato sticks
- Micro black angus cheeseburger
- Colorado Bison slider, ale mustard, bacon Serrano jam, fried pickle

## **Chicken/Poultry**

- Korean barbecue chicken “pop”, mango-sweet chili dipping sauce
- Peking style duck spring roll, spiced sweet soy sauce
- Spiced chicken empanada

## **Seafood**

- Micro Salmon display served in sesame shell
- Seared Yellowfin Tuna, Marcona® Almonds, celery, chili flavors
- Lobster empanada, cilantro crème fraiche

## **Vegetarian**

- Tomato Caprese tower
- Crisp vegetable spring rolls with soy and sweet chili dipping sauces
- Goat cheese fritter, atop crostini with bruschetta garnish
- Watermelon mint Jumping Goat Farms® Feta topped with Serrano jam

# Soups and Salads



## Soups

- Yellow tomato and watermelon gazpacho with basil oil, garlic oil and a Lavosh crisp
- Scallop & spring pea bisque with house baked prosciutto cheese straw
- Sweet corn bisque with roasted poblano crème fraiche and heirloom tomato pico

## Salads

- “Blue” salad of artisan greens, dried and fresh blueberries, smoked blue cheese and candied walnuts with a charred lemon vinaigrette
- Grilled peach, avocado, and **crisp prosciutto atop** frisee and arugula with green apple-lime vinaigrette
- Roasted red and gold beet salad topped with Haystack Applewood Smoked goat cheese, spiced pepitas and petite greens with an orange citronette
- Heirloom tomato and watermelon Panzanella salad with Jumping Goat Farms Buffalo Peaks Feta, Rosemary sourdough, lemon scented olive oil and basil

# Entrees

## Duet

- Vegetable ash seared tenderloin, Huckleberry-grape must gastrique, spinach, fresh mozzarella, artichoke chicken roulade, rosemary-cauliflower puree, flash seared greens
- Noble hop smoked Colorado Bison, chili-lime seared diver scallop, bacon-corn relish, kale, roasted acorn squash Farrotto

## Beef

- Cryo-fried medium rare short rib, Telecchio chive filled polenta cake, shaved vegetable and pomegranate salad
- Grilled flat iron steak, house compound butter, artichoke & potato gratin, flash seared broccolini & crispy artichoke salad

## Fish

- “Barbeque” Cedar plank salmon, white Cheddar mashed potatoes and vegetables
- Pan seared sea bass with red curry and lump crab, Basmati rice and grilled baby bok choy

## Chicken

- Roast airline half chicken, soy, ginger-honey glaze date scented natural jus, wild rice, mushrooms, olive oil poached leek



# Buffet Dinner

	\$84	\$99
Hor d'oeuvres	Choice of 2 passed plus a cheese display	Choice of 3 passed plus a cheese display
Salads and Sides	Chef's choice to compliment entree	Chef's choice to compliment entree
Entree	Choice of 2 entrées	Choice of 2 entrees and a carving or action station

Prices subject to service charge and tax

# Hor d'oeuvres

Cheese display of imported, domestic and Colorado cheese, to include hard and soft ripened cheese, nuts, dried fruits, crusty hearth breads and savory crackers.

## Beef/Pork

- Prosciutto and herb wrapped grilled asparagus
- Charred beef tartar Pueblo chili mayo, potato sticks
- Micro black angus cheeseburger
- Colorado Bison slider, ale mustard, bacon Serrano jam, fried pickle

## Chicken/Poultry

- Korean barbeque chicken “pop”, mango-sweet chili dipping sauce
- Peking style duck spring roll, spiced sweet soy sauce
- Spiced chicken empanada

## Seafood

- Micro Salmon display served in sesame shell
- Seared Yellowfin Tuna, Marcona® Almonds, celery, chili flavors
- Lobster empanada, cilantro crème fraiche

## Vegetarian

- Tomato Caprese tower
- Crisp vegetable spring rolls with soy and sweet chili dipping sauces
- Goat cheese fritter, atop crostini with bruschetta garnish
- Watermelon mint Jumping Goat Farms® Feta topped with Serrano jam



# Entrees and Stations

## **Beef**

- House marinated flank steak with caramelized onions and mushrooms and red wine demiglace
- Char grilled Prime top sirloin with house steak butter, Port wine demiglace classic sauce Bemaïse presented table side

## **Fish**

- Roasted cod with brown butter, parsley and capers
- Cedar plank roasted premium Norwegian salmon and lemon scented tomato ragout

## **Chicken**

- Red Bird Farms® chicken cassoulet with savory chorizo and white beans
- Pecan crusted breast of chicken with peach butter and cornbread dressing

## **Stations**

- House smoked strip loin with chipotle crème fraiche, red onion jam and pretzel roll
- Whole fried My Gulf Wild® snapper with mango salsa, black vinegar ginger sauce and Asian noodle salad in mini Chinese to go boxes
- Ravioli sauté of Spinach and Gorgonzola, lobster and shrimp, roasted butternut squash ravioli prepared with 3 sauces: brown butter and sage, Regianno cream, house marinara sauce accompanied by crusty garlic bread, shaved Parmesan cheese and red chili flakes





**Sheraton**<sup>®</sup>  
DENVER DOWNTOWN HOTEL





# Beverages

## Hosted Hourly Bar Package

- 1 Hour - \$16
- 2 Hour - \$27
- 3 Hour - \$35
- 4 Hour - \$43
- Additional hours at \$6 per hour

## Hosted Consumption Bar Package

- Deluxe Liquor - \$8
- Premium Liquor - \$9.50
- House Wine - \$8
- Premium Wine - \$9
- Colorado & Imported Beer - \$6.50
- Domestic Beer - \$5.50
- Soda or Bottled Water - \$5.50

## Cash Bar Package

- Deluxe Liquor - \$9
- Premium Liquor - \$10
- House Wine - \$9
- Premium Wine - \$10
- Colorado & Imported Beer - \$8
- Domestic Beer - \$6
- Soda or Bottled Water - \$6



Hosted Prices subject to service charge and tax



# Extra Info



- The menus shown in this package are merely suggestions, we welcome the opportunity to customize menus for you!
- We have great spaces for your ceremony
- Special children's meals at \$25
- Brunch buffet in 15 Fifty restaurant at a discounted rate of \$20 per person is available
- Complimentary menu tasting for up to four, approximately three months prior to your wedding
- No outside food and beverage may be brought into the hotel by the guests or persons attending the functions
- We require you hire a professional wedding coordinator to assist you and your guests with the wedding rehearsal, ceremony and reception

Prices subject to service charge and tax