

*Weddings
at*

WARWICK
DENVER HOTEL

www.warwickhotels.com/denver

Warwick Denver Hotel
1776 Grant Street
Denver, Colorado 80203

mtierney@warwickhotels.com
303.318.7266

Seated Dinner

Choose 1 starter, 2 mains

Buffet Dinner

Choose 2 starters, 2 mains

Choose 3 starters, 3 mains

Pricing includes a one hour reception with light hors d'oeuvres, a deluxe station of assorted sodas, freshly brewed coffee & assorted teas and bread & butter

Details

Vegetarian and Gluten-Free meals are available upon request.

Menu options are subject to change without notice.

The starter course(s) and main entree(s) selections are to be chosen at your tasting no later than two (2) weeks prior to your wedding.

Your guests' entree selections are required 72 business hours prior to event. Please provide place cards indicating each guest's selections.

A 22% service charge and 8% sales tax will be added to all food & beverage charges.

Once you have contracted your event, you may schedule a complimentary menu tasting for up to four (4) guests if your event is greater than 50 guests.

It is recommended to schedule your tasting at least three (3) months in advance.

Menu tastings are to be held Tuesday - Friday at 2 pm. Please check with your Catering Manager for date availability.

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Passed Hors D'oeuvres

Choose up to 6

Smoked Salmon Canape

cold smoked salmon, boursin mousse & fingerling potato

Carpaccio & Portabella Anti Past

artichoke, olive, sundried tomato, roasted red pepper, & fresh herb served on a crostini

Shrimp Cocktail Shooter

poached shrimp, old bay, lemon & traditional cocktail sauce

Bruschetta Crostini

tomato, shallot, garlic, fresh mozzarella, basil & parsley

Tuna Tartare

spicy yellow fin tuna, avocado, wasabi aioli served on a wonton crisp

Herbed Goat Cheese Hummus

chevre, fresh herb, garbanzo bean, tahini paste & lemon served on a toasted pita chip

Blue Cheddar & Fruit

Red Rocks blue cheddar & dried fig drizzled with honey

Deviled Egg

bacon, whole grain mustard, paprika & fresh herb

Miniature Beef Wellington

tenderloin, puff pastry, duxelle & horseradish mayo

Bacon Wrapped Scallop

thick cut bacon, jumbo scallop with blue cheese fondue

Pork Potsticker

gyoza wrapped ground pork with fresh herb topped with napa cabbage & spicy peanut sauce

Housemade Cheese Stick

imported brie & herbed bread crumb served with mango chutney

Bite Sized Quesadilla

chimichurri marinated flank steak, goat cheese, sauteed onion & pepper in a flour tortilla served with chipotle infused sour cream

Coconut Crusted Shrimp

served with sweet chili sauce

Bacon Confit

house braised pork belly served crispy with poached pear & gastrique

Stuffed Jalapeno

cream cheese, bacon & raspberry coulis

Starters

Randolph's Signature Salad

roasted grape, gorgonzola, candied walnut, house vinaigrette

Caesar Salad

white anchovy, garlic crouton, shaved parmesan

Seafood Bisque

shrimp, scallop, crab, fresh cream

Iceberg Wedge

bacon, tomato, gorgonzola, bleu cheese dressing

French Onion Soup

gruyere, crouton

New England Clam Chowder

cream, bacon, potato

Salad Nicoise

artichoke, green beans, potato, egg, nicoise olive

Main

Risotto Primavera

seasonal vegetables, baby spinach, chardonnay cream sauce

Un-oaked Chardonnay

Stuffed Portobello

Mediterranean quinoa, blistered asparagus, red pepper coulis

Willamet Valley Pinot Noir

Roasted Airline Chicken Breast

wild mushroom risotto, brie, whole grain mustard

Un-oaked Chardonnay

Stuffed Chicken

morel mushroom, shallot, julienned vegetables, arborio rice

Italian Red

Seared Bone-in Pork Chop

sweet potato mash, crispy brussel sprouts, apple chutney

Rhone Valley Red

Grilled Hand Cut Ribeye

provencial potato, seasonal vegetables, black pepper cognac

Cabernet Sauvignon

Filet Mignon

foie gras, mushroom, shallot, puff pastry, port wine reduction

Burgandy

Grilled Colorado Lamb

green beans, caramelized onion, mashed potato, natural jus

Shiraz

Fresh Catch

catch of the season, lemon, julienned vegetables with white wine cream

Sauvignon Blanc

Grilled Scallops and Chorizo

shrimp, cataplana, crispy polenta

Tempranillo

Cacio e Pepe

toasted pepper, parmesan, fettuccine

Italian White

Gnocchi

12 hour braised Colorado lamb sholder, fresh herb

Zinfandel

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Savory Pairings

Available for groups of 50 or larger

Colorado Tour

Arkansas River
crispy Colorado trout, potato strings
Rocky Ford
prosciutto wrapped melon
Genesee
mini buffalo bacon burger, provolone, crispy jalapeno, brioche bun
Yampa Valley
Colorado lamb lollipops
Pueblo
green chili with tortilla chips
Pallisade
peach cobbler

United States Tour

Seattle
smoked salmon cakes
San Francisco
crab macarons with lemon garlic aoli
Denver
Rocky Mountain oysters
Dallas
mini beef brisket tacos, flour tortilla, green pepper, salsa, Monterey Jack cheese
Chicago
mini Chicago dog, all beef hot dog, yellow mustard, green relish, tomato wedge, pickle spear, hot pepper, celery salt
on a poppy seed bun
New York
mini cheesecake

Around the World Tour

Dubai
tabbouleh, tomatoes, green onions, cucumber, fresh mint and lemon juice
Athens
grilled salmon, fresh ginger, cucumber, cherry tomatoes, sliced red onions, topped with crumbled feta, basil and light
red wine vinaigrette served on a crostini
Paris
foie gras & roasted pepper skewers with balsamic reduction
Dominican Republic
bunuelos de yuca, spiced syrup
Bangkok
hot stone Tandoori lamb lollipop, lamb chops marinated in Kashmiri chili and nutmeg
Prague
venison sausage, pickled vegetables and freshly baked aubergine rolls stuffed with grilled garlic cheese and fresh herb

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Savory Additions

Deluxe

cured meat, artisan cheese, grilled vegetable, assorted cured & brined garnish, rustic bread & cracker display

Crudite

baby carrot, cauliflower, balsamic onion, celery, cherry tomato & house made dressing

Savory

baked brie wheel, apple raisin compote, puff pastry, rustic bread & cracker display

Carving Station

coffee & cocoa rubbed prime rib served with creamy horseradish & au jus and assorted artisan dinner rolls

or

Tom turkey served with cranberry coulis served with turkey gravy and assorted artisan dinner rolls

Build Your Own

Hot Wing Bar

bone in & boneless chicken wings served with ranch, blue cheese, spicy, honey bbq & sweet Thai chili sauces and celery & carrot sticks

Pork Steamship Taco Bar

flour tortilla, corn tortilla, chipotle infused sour cream, guacamole, pico de gallo, lettuce & fire roasted salsa

Yukon Gold Mashed Potato Bar

chipotle infused sour cream, horseradish cream, fresh pesto, shredded sharp cheddar cheese, crumbled gorgonzola, chive, caramelized onion, bacon, bbq pulled pork & Colorado wild mushroom ragu

Bratwurst Bar

choose buffalo, pork or duck bratwurst with caramelized onion, roasted chili, house made pickle relish, assortment of condiments & hoagie rolls

Sweet Treats

Passed Sweets

Minis
lemon meringue tartlet
seasonal fruit tartlet
chocolate whoopie pies
cheesecake bites
chocolate pudding cups
brulee bites

Little Cupcakes
mini red velvet cupcakes
mini chocolate cupcakes
mini vanilla cupcakes

Stationary Delights

Tour of Cakes
an array of cakes or cupcakes

Chocolate Dreams
chocolate cake, chocolate cupcakes, chocolate mousse, chocolate cookies, chocolate pudding, & chocolate candies

S'Mores
cinnamon & honey graham crackers, marshmallows, chocolate

Kid in a Candy Store
a rainbow of candies to enjoy or for your guests to take with them

Gelateria
selection of gelato flavors with toppings including fresh berries, chocolate sauce, caramel sauce, nuts, whipped cream & sprinkles

Night Cap

Cordial Cart
B&B Liqueur, Bailey's, Amaretto, Di Saronno, Courvosier VS, Grand Marnier, Kahula

Hot Cocoa Bar
marshmallows, peppermint sticks, whipped cream, chocolate sprinkles

Librations

All bar packages require a \$100 fee for up to 4 hours. Additional hours are \$25 per hour per bartender.
One bartender per 50 guests is required.

Beer & Wine Packages

	1 Hour per person	2 Hour per person	3 Hour per person	Each Additional Hour per person
Tier I.....	\$14.....	\$26.....	\$38.....	\$11
Tier II.....	\$19.....	\$36.....	\$52.....	\$15

Full Bar Packages

	1 Hour per person	2 Hour per person	3 Hour per person	Each Additional Hour per person
Tier I.....	\$15.....	\$28.....	\$40.....	\$12
Tier II.....	\$20.....	\$38.....	\$54.....	\$16
Tier III.....	\$24.....	\$44.....	\$60.....	\$20

Tier I Selections

Spirits:

Sobieski Vodka
Seagrams Dry Gin
Sauza Silver Tequila
Cruzan Rum
Ten High Bourbon
Seagrams 7 Whiskey
Famous Grouse Scotch

Wines:

1 White Wines
1 Red Wines

Beers:

Budweiser
Bud Light
Coors
Coors Light
Michelob Ultra
Becks NA

Tier II Selections

Spirits:

Absolut Vodka
Bombay Sapphire Gin
1800 Tequila
Mount Gay Rum
Evan Williams Single Barrel Bourbon
Jack Daniels Whiskey
Dewars Scotch

Wines:

2 White Wines
2 Red Wines

Beers:

Budweiser
Bud Light
Coors
Coors Light
Michelob Ultra
Becks NA

Avalanche
Corona
Fat Tire
Guinness
Stella Artois

Tier III Selections

Spirits:

Grey Goose Vodka
Hendricks Gin
Patron Silver Tequila
Ten Cane Rum
Maker's Mark Bourbon
Crown Royal Whiskey
Glenfiddich Scotch

Wines:

3 White Wines
3 Red Wines

Beers:

Budweiser
Bud Light
Coors
Coors Light
Michelob Ultra
Becks NA

Avalanche
Corona
Fat Tire
Guinness
Stella Artois

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Libations

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One bartender per 50 guests is required.

Hosted Bar

Select a Tier for your Event -- Tier 1, Tier 2, or Tier 3

	Spirits per beverage	Martinis per beverage	Beer per beverage	Wine per glass	Drink Tickets per ticket
Tier I.....	\$8.....	\$9.....	\$6.....	\$10.....	\$10
Tier II.....	\$9.....	\$10.....	\$7.....	\$12.....	\$12
Tier III.....	\$11.....	\$12.....	\$7.....	\$14.....	\$14

Table Side Service

Additional Wine options are available upon request.
For Champagne options, consult your Catering Manager

	Wine per bottle
Tier I.....	\$40.....
Tier II.....	\$48.....
Tier III.....	\$54.....

Wedding Professionals

Audio Visual

Image AV
Bill Barton
720.774.0333
bbarton@imageav.com
www.ImageAV.com

Bakery

Azucar
720.283.3294
www.azucarbakery.com

Gateaux Bakery
303.376.0070
www.gateauxbakery.com

The Makery
720.270.4042
www.themakery.com

Decor

By Design Event Decor
Ashley Haas Youngswick
303.762.7327
ashley@fourfiveoneevents.com
www.fourfiveoneevents.com

Eclective Hive
303.295.0519
www.eclectichive.com

Disc Jockeys

DJ Guy
303.754.0004
www.djguy.biz

DJ Live Entertainment
Jason Malinowski
303.868.4819
djlivedenver@gmail.com
www.djlivedenver.com

Jammin DJ's
303.308.9700
www.myjammindjs.com

Event Child Care

Event Sitters by Charity
303.547.0742
www.weddingandeventsitters.com

Florist

Flora & Folly
Kayla Burroughs
720.266.7354
www.floraandfolly.com

Love Letters Floral Design
303.746.7437
www.lovelettersfloral.com

Guitarist

Michael Foreit
720.296.2165
foreitpro@gmail.com

Invitations & Calligraphy

Brand & Bash
Robin Yeager
214.315.0387
robin@brandandbash.com
www.brandandbash.com

Cloud 9
720.570.1168
www.cloud9bliss.com

Pretty Writing Calligraphy
303.814.2869
www.prettywriting.com

Wordshop
303.477.9673
www.wordshopdenver.com

Limousine

Alliance Transportation
303.916.1421
www.alliancelimousine.com

Officiants

Rocky Mountain Wedding Services
970.531.1626
www.rockymountainweddingservices.com

The Minister Guy
303.960.8479
www.ministerguy.com

Photography

All Digital Photo and Video
303.494.2320
www.alldigitalstudios.com

Bridget Marie Images
303.416.0369
bridget@bridgetmarieimages.com
www.bridgetmarieimages.com

Photo Booth Rental

All Digital Photo and Video
303.494.2320
www.alldigitalstudios.com

Light Booth
720.588.0718
www.lightboothphoto.com

Shutter Booth
303.590.4874
www.shutterbooth.com

Rentals

Allwell Rents
303.935.7705
www.allwellrents.com

Colorado Rental Company
Crystal Vincent
303.781.1111
cvincent@cpartyrentals.com
www.cpartyrentals.com

Event Rents
303.972.0975
www.eventrents.com

Linen Hero
855.269.4376
www.linenhero.com

Wedding Planners

Brand & Bash
Robin Yeaker
214.315.0387
robin@brandandbash.com
www.brandandbash.com

Cloud 9
720.570.1168
www.cloud9bliss.com

Prisma Weddings
Aimee Palifroni
720.939.3227
aimee@prismaeventsllc.com
www.prismaeventsllc.com

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General Event Information

Food & Beverage Estimates

\$45 and up per person for daytime events, prior to tax & service charges. (Daytime events to conclude by 3 pm)
\$65 and up per person for evening events prior to tax & service charges

Reception Inclusions

Reception Venue Rental
Round Tables with Floor Length Linens and Napkins in choice of color
Chairs & Chair Covers in Ivory with Gold or Silver Sashes
Assortment of Vases and Votive & Floating Candles
Wooden Dance Floor
Sparkling Wine Toast
Complimentary Night Staty for the Couple on their Wedding Night

Wedding Ceremony

\$500 - \$1000 for daytime weddings, dependant on location and number of guests
\$1000 - \$2000 for evening weddings, dependant on location and number of guests

Ceremony Inclusions

Wedding Arch with Lights
Ivory Aisle Runner
Chairs & Chair Covers in Ivory with Gold or Silver Sashes
Assortment of Vases and Votive & Floating Candles
Setup & Breakdown

Deposits & Space Confirmation

Dates are considered definite upon receipt of primary deposit and the signed catering contract. The primary deposit is 50% of the contracted food & beverage minimum. A second deposit is required ninety (90) business days prior to your event. The estimated outstanding balance (pre-payment) is due ten (10) busines days prior to your event along with a completed credit card authorization form for any remaining balance at the conclusion of your event.

Guarantee

A final confirmation or guarantee of your anticipated number of guests is required by noon, three (3) business days prior to your banquet function and this guarantee may not be reduced. We will make an allowance to set 5% above your guarantee

Labor Fees

Bartender Fee - \$100 per bartender for up to 4 hours; \$25 per hour for each additional hour per bartender; one bartender per 50 guests is required.
Cashier Bar Fee - \$25 per hour with 3 hour minimum
Chef Attendant Fee - \$100 per hour; one chef attendant per 50 guests is required
Coat Check Fee - \$25 per hour with 3 hour minimum

Parking

Valet Parking is available for your guests at a published rate. You may host parking for your guests and have these charges applied to your account if you wish. Self parking is not available at the hotel.

Guest Rooms

The Bride & Groom are offered a complimentary room on the night of the event, based on availability. For catering events, a guest room block may be arranged for your guests that would like to stay at the hotel. Please contact your Catering Manager to coordinate the details

Beverage Service

Alcoholic beverage sales and service are regulated by the State Liquor Control Board. The Hotel, as a licensee, is responsible for administration of these regulations. Therefore, it is a policy that no liquor or wine may be brought into the Hotel from outside sources. Dispensing of beverages on Hotel premises must be done by Hotel employees.

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General Event Information

Food Services

The Hotel is responsible for the quality and freshness of the food served to its guests. Due to current health regulations, food may not be taken off the premises after it had been prepared and served to its guests. In addition, no food may be brought into the hotel.

Banquet Menus

Banquet menus, room arrangements and other details pertinent to your function should be submitted to the Catering Department at least two weeks prior to your function date. Our Catering Department will be happy to plan a menu especially for you or assist you in selecting the proper menu items and arrangements to ensure a successful function. Specialty and Theme Menus may be designed to meet your particular needs.

Banners / Display Items

Banners or display items may not be affixed to any stationary wall, floor, or ceiling with nails, staples, or tape unless approved by the Catering Office. Any damage that is incurred by using the aforementioned items will be charged to the clients account. We must receive notice at least 24 hours prior to your function for hanging banners. A Banner Hanging Fee will apply based on size and complexity.

Custom Menus and Service

When more than one entree is offered and chosen in advance it is the host's responsibility to provide a color coded ticket or place card to their guest to indicate to our service staff which entree they have ordered. Placecards and any diagrams must be provided 72 hours in advance to our Catering Department. Guarantees for each entree are required in accordance with the above guarantee schedule.

Service Charges

All food, beverage, audio-visual, and room rental charges are subject to service charges and applicable sales tax. Colorado law states that service charges are subject to sales tax. At present the service charge is 22% and the sales tax is 8.0%. Tax exempt groups must provide our Catering Department with State Exempt Tax Number documentation prior to event. These rates are subject to change without notice.

Security

The Hotel does not assume responsibility for the damage or loss of any merchandise, or articles brought to the Hotel. The Hotel is not responsible for items left unattended in a function room.

Billing

We ask that proper credit information be established prior to the function. The Hotel reserves the right to request all or part of the bill prior to the function. In the event it is necessary for the Hotel to commence collection action, the Hotel is entitled to recover its expenses including attorney's fees and costs. The Hotel reserves the right to cancel any function not meeting payment and deposit requirements.

Vendor Move In and Move Out

Florists, Decorators and Entertainers must schedule their move-in and move-out times with the appropriate hotel event manager. All move in and move out must occur through our loading dock area located on the second floor of the Hotel, off of 18th Street. Florist and Decorators are responsible for removing all their items promptly at the conclusion of the event. The Hotel cannot be responsible for items left behind. In addition, Vendors are responsible for removing their own trash.

Property Damage

Client is responsible for any damage done to the property by client's guests, attendees, employees, independent contractors, or other agents under the client's control.

General Event Information

Decorations, Displays, and Entertainment

Flowers, candles, and greenery proved a lovely atmosphere to make your function special. Our Catering Office will be happy to suggest vendors. The Hotel will not permit affixing anything to the walls, floors or ceilings with nails, staples, carpet tape, or other substance. Please consult your Catering Manager for assistance in displaying material. Sign easels are not permitted in the Hotel Lobby. The Catering Office can recommend music or entertainment for your event. If you make the arrangements yourself, the Hotel reserves the right to ask the client and/or entertainers to lesson the volume and, if necessary, to perform without amplification. Appropriate attire is required, and the Banquet Supervisor may monitor the entertainment for volume and inappropriate content. Bands, disc jockeys, and entertainers must be completely set up at least thirty minutes prior to the arranged opening of the function room. All disk jockeys, musicians, and entertainers are to be completely self-equipped, and self-set. Supplementary electrical power is subject to additional charges.

Directional Signs

The Hotel provides directional signs as well as meeting room identification for its clients. Flipchart signs are not allowed in any public area. Any printed sign that the client wishes to show must be approved by the Hotels' Catering Department. Signs may not be placed directly in front of the main entry doors to the hotel.

Audio Visual Equipment and Services

We will be happy to arrange for all audio-visual requirements for your function. Audio-visual engineers, qualified lighting operators and extensive audio-visual setups can be arranged through our Catering Department. Use of outside audio visual companies are subject to the hotel policies regarding 3rd party vendors and may result in additional fees for technician hours, power drops, and sound patches.

Cancellations

Cancellations must be made within a reasonable time frame as indicated on the Sales Contract.

Planning Checklist

Coordinate Date, Location, & Timing for Ceremony & Reception

- _____ Date of Wedding
- _____ Location & Timing of Ceremony
- _____ Location & Timing of Reception
- _____ Letter of Agreement & Deposit

Event Details

- _____ Attendance (Minimum, Maximum)
- _____ Type (Plated Dinner or Buffet)
- _____ Timeline

Arrange for Other Wedding Professionals to Enhance your Event

- _____ Photographer / Videographer
- _____ Music / Entertainment
- _____ Florist
- _____ Hair & Makeup
- _____ Wedding Day Transportation
- _____ Bakery

Final Coordination (30-90 Days)

- _____ Menu Tastings & Final Selection
- _____ Beverage Selection & Bar Timeline
- _____ Sequence of Events
- _____ Room Setup
- _____ Schedule Ceremony Rehearsal
- _____ Pick up Marriage License (must be done within 35 days of wedding)

Final Week

- _____ Attendance Guarantee
- _____ Payment of Estimated Balance and Credit Card Guarantee (72 hours)
- _____ Delivery of Amenities (Place Cards, Seating Charts, Favors, etc., 72 hours)

Your Special Day

- _____ Eat well, it will be a long day
- _____ Enjoy every minute of your day! You are in the best care at The Warwick Denver Hotel

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