



Big Moments are Better when Shared

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

All Pricing is Inclusive of Service Charge and Sales Tax

Specialized Wedding Cake

Sparkling Wine and/ or Cider Toast

Guest Room for the Wedding Couple with Breakfast Buffet for Two the Next Morning
and Access to the Club Lounge

Ballroom with Downtown Denver Skyline View

Table Centerpieces

20' x 20' 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 All Wedding Guests

Complimentary Internet Access

Event Professional to Help you Along the Way

No Meeting Room Rental Fee When Food and Beverage Minimum is Met

Please let your wedding professional 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 Selection of Fresh Vegetables with a Creamy Buttermilk Ranch.	\$7 per person
Imported and Domestic Cheeses Assorted Imported and Domestic Cheeses Served with Crackers.	\$9 per person
Fruit and Cheese Montage Assorted Cheeses and Sliced Fresh Fruit Arranged in a Beautiful Display.	\$10 per person
Smoked Atlantic Salmon Filet Locally Sourced Honey Smoked Salmon™ Filet, Capers, Thinly Sliced Red Onions, Chopped Egg, Lemon Wedges, Toast Points and Crackers.	\$10 per person
Antipasto Display Prosciutto Wrapped Crostini Bread Sticks, 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, Toasts, and Baguettes.	\$10 per person

Reception Hors D'Oeuvres

All prices inclusive of service charge and sales tax.

Hors D'Oeuvres can be served buffet style or passed.

Cold Watermelon & Heirloom Tomato Skewer, Feta & Mint Basil Vinaigrette Pâté Canapé, Country Pâté, Dark Ale Mustard, Gherkin, Sourdough, Red Onion Brie Cheese Raspberry Tartlet Feta Mousse, Pita Canapé, Kalamata Olive Mexican Shrimp Cocktail, Spicy Tomato, Cucumber, Avocado, Jalapeno, Cilantro, Lime Torta, Carne Asada, Pico, Slaw, Cilantro Aioli	\$6 per piece
Hot Artichoke Boursin Croquette Gougeres, Gruyere and White Cheddar, Dijon Mustard Assorted Petite Quiche "Bahn Mi", Sweet Soy Glazed Pork belly, Pickled Slaw French Onion Soup, Caramelized Onions, Gruyere, Profiterole Chicken Pot Pie Nugget, Carrots, Pea, Jus Lie, Beer Batter	\$6 per piece

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, please add \$3 per person.

All buffets are served for a 2 hour duration.

\$64 per person

Buffet dinner pricing includes an assortment of breads with butter, two starters, one vegetable selection, one starch selection, two entrées and your custom wedding cake served as dessert.

Starbucks coffee, decaffeinated coffee and Tazo hot teas included.

Starters

Heirloom Tomato & Fresh Mozzarella Salad, White Balsamic, Basil

Hearts of Palm, Romaine, Pickled Red Onion, Corn, Tomato, Avocado Vinaigrette

Spinach, Orange & Grapefruit Segments, Goat Cheese, Sunflower Seeds, Raspberry

Grilled Palisade Peach Panzanella, Pickled Red Onion, Baguette, Goat Cheese, Watercress, White Balsamic*

Gazpacho, Roasted Tomato, Cucumber, Lemon, Jalapeno, Watermelon

Cucumber and Rocky Ford Melon Soup, Meyer Lemon, Honey Crisp Apples*

Chicken Pot Pie Soup, Potato Gnocchi, Baby Carrot, Spring Peas

Starch Selections

Garlic Mashed Potatoes with White Cheddar

Barley Pilaf, Parsnips, Carrots, Onion, Fennel, fresh local Herbs

Roasted Sweet Potato Hash, Red and Yellow Onions, Poblano, Chipotle Agave Glaze

Kaffir Lime Coconut Rice

Warm German Potato "Salad", Yukon Gold Potato, Onions, 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 & Garlic Mushrooms

Glazed Baby Carrots with Chimayo Chili

Roasted Brussels Sprouts, Fennel & Apples

Corn Casserole, Creamy Grits, Hominy, Sharp Cheddar, Roasted Poblanos

Pickled Cabbage Slaw with Smoked Billy Blue Cheese & Fresno Chilies

Fresh Grilled Colorado Sweet Corn with Ancho Chili Butter & Cotija Cheese*

Grilled Fresh Seasonal Local Vegetable with Chimichurri *

Entrée Selections

Steak au Poivre, Tender Steak Medallion, Peppercorn Demi Glace, Brandy Cream Sauce

BBQ Spiced Colorado Frenched Chicken Breast, Corn Cake, Molasses Root Beer Sauce

Grilled Barramundi, Miso, Mushrooms, Edamame & Pea Puree, Ponzu

Herb Crusted Pork Loin with Beer Mustard Emulsion

Massaman Chicken, Colorado Frenched Chicken Breast, Rice Cake, Fresh Ground Massaman Curry

Sausage Platter, Selection of Local Sausages, Dark Ale Mustard, House Made Kraut, Sriracha Ketchup & Pickled Red Cabbage

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 served as dessert. Starbucks coffee, decaffeinated coffee and Tazo hot teas included.

First Course Selections

Italian Salad

Chopped Salad, Black Olives, Garbanzo Beans, Pepperoni, Pepperoncini and Mozzarella Cheese, Served with 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

Watermelon Salad

Heirloom Cherry Tomatoes, Feta, Mint & Basil Vinaigrette

Seared Scallops

Orange & Grapefruit Segments, Shaved Jalapeno, Sherry Vinaigrette & Micro Basil

Second Course Selections

Grilled Vegetable Plate Yellow Squash, Zucchini, Asparagus, Roasted Red Pepper, Hummus, Grilled Flatbread & Chimichurri	\$48
Chicken & Potato Gnocchi Seared Colorado Frenched Chicken Breast, House-made Potato Gnocchi, Carrot Salad & Brown Butter	\$56
Roasted Pork Tenderloin* Grilled Palisade Peach Panzanella & Broccolini, Served with Bourbon Spiked Demi Glace	\$58
Pan Seared Alaskan Salmon Roasted Fingerling Potatoes, Haricot Vert, Onions & Roasted Tomatoes, Served with a Belgian White Whole Grain Mustard Sauce	\$62
Baked Alaskan Halibut Halibut, Saffron Risotto Served with Tomato Caper Relish and Basil Oil	\$64
“Chicken & Waffles”* Colorado Fresh Airline Chicken Breast, Crispy Skin, Caramelized Apple & Fennel, Waffle Bread Pudding, Chipotle Maple Jus, Fried Brussels Sprouts	\$58
Grilled Flat Iron Steak* Greeley Farms Beef, Chili Butter, Grilled Corn Slaw, Potato Hash & Cotija Cheese	\$64
Mediterranean Chicken Kebobs Sumac & Herb Marinated Chicken, Peppers & Onions, Israeli Couscous Tabbouleh, Feta Vinaigrette, Hummus, Harrisa & Pita Bread	\$54
Grilled Beef Tenderloin* Greeley Farms Beef, Soy Reduction, Garlic & Ginger Mashed Potatoes, Kung Pao Brussels Sprouts	\$66



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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 Bar Options

All prices inclusive of service charge and sales tax.

No Bartender Fees apply.

Prices are the same for a cash and/or host bar.

Call Brand Mixed Drinks	\$7 per drink
Premium Brand Mixed Drinks	\$8 per drink
Mondavi House Wine	\$7 per glass
Imported and Microbrew Beer	\$6 per bottle
Domestic Beer	\$5 per bottle
Soft Drinks and Juice	\$3 per drink

Call Brand Liquors:

Smirnoff Vodka
Beefeater Gin
Cruzan Rum
Sauza Silver Tequila
Johnnie Walker Red Label
Jim Beam White Label Bourbon
Seagram's 7 Crown Blended Whiskey
Hennessey V.S. Cognac

Premium Brand Liquors:

ABSOLUT Vodka
Bombay Sapphire Gin
Bacardi Superior Rum
Jose Cuervo Silver Tequila
Johnnie Walker Black Label
Jack Daniel's Bourbon
Crown Royal Blended Whiskey
Hennessey V.S.O.P. Cognac

Bar Packages

All prices inclusive of service charge and tax.

Well Bar Package

First Hour	\$20 per person
Second Hour	\$7 per person
Third/Fourth/Fifth Hour	\$6 per person

Beer and Wine Package

First Hour	\$18 per person
Second Hour	\$6 per person
Third/Fourth/Fifth Hour	\$5 per person

Premium Bar Package

First Hour	\$22 per person
Second Hour	\$9 per person
Third/Fourth/Fifth Hour	\$8 per person

Wine Service

Available upon request. Please contact your
Catering Sales Manager for a Banquet Wine List.
No labor fees apply.

Unlimited Soda Package

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

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 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
\$1100

Additional Features

Starry Night Sky

The look of 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

Deposit and Guarantees

1. A non-refundable deposit will be due at the time of agreement signing. The deposit and signed agreement will guarantee your event space.
2. The remaining balance is due fourteen (14) days prior to the event date.
3. A final guarantee of the number of guests is required two weeks prior to event. Once this number is confirmed, it may not be reduced.

Ceremony Options

Inquire with your Wedding Coordinator for availability. Ceremony options include theater style seating, podium, guest book table, water station and wedding coordinator assistance. Ceremonies on property are \$1,000 (inclusive of 21% service charge and 7.5% tax)

Placement of Bridal Items

It is the hotel's pleasure to help make your special day as hassle free as possible. We are happy to set out wedding items (i.e. toasting glasses, favors, place cards), when minimal labor is required. Please discuss with your Wedding Coordinator what items you would like to be set out. The hotel will store your items up to three (3) business days prior to your reception. Please alert your Wedding Coordinator when you will be dropping off your wedding items.

Children & 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 \$60 fee per additional person. Tastings are typically scheduled 2-3 months prior to the wedding date. Please contact your Wedding Coordinator to schedule your tasting. When choosing you tasting menu please note that our standard tasting includes three starters, two vegetables, two starch options, and three entrees when ordering a buffet dinner and two starters and four entrees for a plated meal. Additional charges will be applied for added options.

