

Weddings at Hyatt Regency Denver Convention Center -



650 15th Street Denver, Colorado 80202. Tel: 303 436 1234. Fax: 303 486 4550



Congratulations on Your Engagement



It's the biggest day of your life. Make sure it's as unforgettable as you've always dreamed. From every detail of the reception to planning the accommodations, one of our trained wedding consultants will help you create the perfect celebration for you and your guests. Let the wedding professionals at Hyatt Hyatt Regency Denver Convention Center - cater to your every need.

At Hyatt, no detail is too small on your special day.

SPEND	EARN	REDEEMABLE FOR
\$10000 USD Equivalency	44,000 Hyatt Gold Passport Bonus Points	A minimum of TWO free nights at any Hyatt Hotels & Resorts location worldwide
\$20000 USD Equivalency	66,000 Hyatt Gold Passport Bonus Points	A minimum of THREE free nights at any Hyatt Hotels & Resorts location worldwide
\$30000 USD Equivalency	88,000 Hyatt Gold Passport Bonus Points	A minimum of FOUR free nights at any Hyatt Hotels & Resorts location worldwide
\$40000 USD Equivalency	110,000 Hyatt Gold Passport Bonus Points	A minimum of FIVE free nights at any Hyatt Hotels & Resorts location worldwide

Once you've earned your Hyatt Gold Passport Bonus Points, you can redeem them through your Hyatt Gold Passport account by visiting goldpassport.com or calling 800 30 HYATT.

To begin planning the wedding of your dreams and a honeymoon you'll never forget, contact a Hyatt Wedding Specialist or visit hyattweddings.com and request offer code HMOON.
Hyatt. You're More Than Welcome.



Hyatt Regency Denver

Experience the best of the Mile High City with spectacular views of Denver and the Rocky Mountains. This Four Diamond hotel is the perfect venue located in the heart of Denver's vibrant downtown. Let our award winning Executive Chef and experienced Catering team help you create memorable events and memories you can share with family and friends. From an intimate affair to an elaborate wedding, Hyatt Regency Denver offers exceptional service and hospitality to make your event one to remember.

Strata Bar

Located in our lobby, Strata Bar features an open and stylish cocktail area, bordered by a four-story glass wall with panoramic views of the Denver skyline and the Rocky Mountains.

Peak's Lounge

Named Top of the Town "Best Hotel Bar" by 5280 Magazine, Peak's Lounge offers breathtaking views of Denver and the surrounding Rocky Mountains. This contemporary oasis, located on the 27th floor, provides the perfect backdrop for sophisticated gatherings and special occasions. Celebrate your recent engagement with a bottle of wine or champagne from our extensive collection and unique cocktail and appetizer creations.

Regency Club Lounge

Upgrade your night stay here at the Hyatt Regency Denver to the Regency Club. Located on the 35th floor, the Regency Club offers continental breakfast, evening hors d'oeuvres, personal concierge, satellite TV, high speed Internet, sweeping views, and daily newspapers.

Altitude Restuarant

Altitude, located on the lobby level, offers a refreshing twist to hotel dining. Savor the rich flavors of our tempting cuisine as you take in the scene on 14th street through our floor to wall ceiling windows. The cool, inviting decor and comfortable high-backed booths create a space ideal for a leisurely meal with friends and family. Open for breakfast, lunch, and dinner, Altitude serves up local favorites, traditional comfort foods and its own unique creations prepared for your visual pleasure in our open, state-of-the-art kitchen.

Health Club

Stay on top of your game with our "Stay Fit" 6,700 square foot fitness center. Inspirational views and state-of-the-art equipment will help you to re-energize after a busy day. Open 24 hours, the complimentary fitness center provides a full range of equipment including: cardio machines with TVs and headphones, free weights, cable weights, sauna, and changing facilities.

Spa Universaire

Spa Universaire, the award-winning downtown Denver day spa, proudly offers their services at the Hyatt Regency Denver conveniently located on the 5th floor in the Health Club.

Confirmation of Space and Deposits

An intitial non-refundable deposit of thirty(30%) of estimated charges is required to confirm your date along with a signed contract. The second deposit of the remaining estimated cost of the event will be due thirty(30) days prior to your event. A credit card must be kept on file for any overages and/or incidental charges following the event.



Ceremony Sites

Ceremony Site Fee Provides

- * Access to the Hotel for photos
- * Set up of tables, chairs, guest book and gift tables and water station
- * Rehearsal date for the ceremony (based on availability)

Centennial Ballroom

This contemporary Colorado themed ballroom features stone, brushed stainless steel and wood accented walls accompanied by one of a kind glass lighting fixtures inspired by the Colorado Rocky Mountains. This versatile location can accommodate a reception for 100 or 2,000 guests. The adjoining Centennial Foyer, featuring natural light and complimentary decor to Colorado's natural beauty, is the ideal location for cocktail and hors d'oeuvres prior to dinner.

Capitol Ballroom

This elegant ballroom accented with spectacular Italian hand-blown glass light fixtures, is the ideal location for your ceremony or elegant wedding reception. Accommodating up to 600 people for a reception or it can be divided to be the location for both the ceremony and the reception.

Peaks Lounge

Located on the 27th Floor, Peaks Lounge provides the ideal location for all your memorable events. The breathtaking views are the perfect backdrop while our staff provides impeccable service for your daytime wedding reception, engagement party, rehearsal dinner, or post-wedding brunch. This location can accommodate the most intimate affairs to a reception for 200 guests.

Denver City Terrace

Denver City Terrace is the perfect outdoor location for your special day. This space features views of Downtown Denver from the 5th floor, space can accommodate up to 100-200 of your closest friends and family, ideal for daytime wedding receptions, engagement dinners and post Wedding brunch and Ceremonies

Additional Venues Available for Ceremonies, Intimate Receptions,
Rehearsal Dinners, Brunch and Bridal Showers

Inclusions



Your catering manager will serve as your personal wedding consultant and provide wedding coordination for details of your wedding including: Offering suggestions regarding music, décor, and photography. We require you hire a professional wedding coordinator to assist you and your guests with the wedding rehearsal, ceremony and reception. Please see our vendor list for the hotel's preferred vendors. We will ensure this is the most memorable event of your life.

Includes

Complimentary Accommodations for the Bride and Groom, including Champagne, Strawberries, and Turn Down Service

Special Room Rates for Overnight Guests (Rates and availability are dependent upon season and occupancy levels)

Dedicated Catering Manager and Professional Banquet Captain

White Glove Service

Champagne Toast

Complimentary Bartenders and Hors D'oeuvre Tray Passers

Selection of Hotel Linens and Napkins

Votive Candles for Guest Tables

Complimentary Staging for Band or DJ and Dance Floor

Personalized Tasting of your Menu for up to Four Guests

Complimentary Flatware, China, and Glassware

Complimentary Cake Cutting



You may also wish to include at an additional cost:

Post Wedding Brunch in Altitude, Peaks Lounge, Denver City Terrace or a Private Meeting Room

Wedding Cake Accompaniments including Truffles or Chocolate Dipped Fruit

Upgraded Reception Package

Late Night Snacks and Treats

Signature Cocktail

Wine Service with Dinner

Ambient Lighting and Sound Packages

Hosted Valet Parking for Guests

Upgraded Linens and Chaircovers

Personalized Gobo Light

Baby Grand Piano during your Reception

All menus include bread service, coffee, decaffeinated coffee and herbal tea selection



PERSONAL PREFERENCE
your choice in fine dining

Guests choose their own entrée in a banquet setting.

- Better than the standard dual-entrée option, more elegant than a casual buffet.
- We feature four-course meals with a choice of four entrées. The Bride & Groom choose the appetizer, salad and dessert in advance.
- A custom printed Menu featuring four entrée selections is provided for guests at each setting.
- Specially trained servers take your guests' orders as they are seated.
- An option designed to satisfy individual tastes and preferences

Additional \$10.00 fee per guest for Personal Preference Service for less than 50 guests
Menu availability and prices are subject to change, based on market conditions.

Personal Preference



All menus include bread service, coffee, decaffeinated coffee and herbal tea selection

Your Choice Appetizers

Roasted Tomato Basil Bisque
Spinach & Cheese Croque Monsieur

Wild Mushroom and Local Haystack Goat
Cheese Tart
Red Pepper Marjoram Coulis

Braised Buffalo Short Rib
Cauliflower Purée, Horseradish Gremolata

Seared Jumbo Crab Cakes
Caper Tarragon Remoulade Sauce

Local Sausage Raviolis
Grilled Asparagus Ragout and Chanterelle
Sauce

Your Choice Salad

Iceberg Wedge
Candied Bacon, Local Blue Cheese and
Spring Tomatoes, White Balsamic Vinaigrette

Spinach and Baby Arugula
Blueberries, Pecans, Local MouCo Cheese
Crostoni, Sherry Garlic Vinaigrette

Butter Lettuce Salad
Poached Local Pear and
Roasted Tomatoes, Pancetta Bacon Onion
Dressing

Local Organic Field Greens and Pink Apple
Salad
Bacon, Candied Pecans and Parmesan
Dressing

Your Choice Dessert

Chef's Seasonal Dessert Sampler
Chocolate Trio of Pots du Crème, Hazelnut
Vintage Chocolate Crunch, Chocolate Crème
Brule

Flight of Seasonal Ice Creams, Gelatos and
Sorbets

Peach Tarte Tatin
Vanilla Whipped Cream



PERSONAL PREFERENCE
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Additional \$10.00 fee per guest for Personal Preference Service for less than 50 guests
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All Prices Subject to 22% Taxable Service Charge and 8.1% State Sales Tax. 650 15th Street. Denver, Colorado. 80202. USA • www.denverregency.hyatt.com

All menus include bread service, coffee, decaffeinated coffee and herbal tea selection

Individual Guest's Choice Entrees

(Bride & Groom Choose Four Items including One Vegetarian Option)

Grilled Niman Ranch Filet Mignon
Smoked Garlic Demi Glace

Grilled Colorado Lamb Chop
Minted Fava Bean Puree

Bison New York Strip Steak
Stranahan's Whisky and Charred Onions Sauce

Crab Cake Crusted Wild Alaskan Halibut
Lemon Buerre Blanc

Fresh Wild Atlantic Salmon
Corn and Black Bean Cilantro Succotash

Rosemary and Garlic Rubbed Red Bird Chicken Breast
Tarragon Glace

Chef's Choice of Accompaniments

95.00 Per Guest

Additional \$10.00 fee per guest for Personal Preference Service for less than 50 guests
Menu availability and prices are subject to change, based on market conditions.



PERSONAL PREFERENCE

your choice in fine dining

Menu Selections



All menus include one appetizer, choice of soup or salad, choice of three entrees, bread service, coffee, decaffeinated coffee and herbal tea selection

Menu One

Selection of (3) Tray Passed Hors
D'Oeuvres

White Asparagus and Colorado Sweet Corn
Soup with Pumpkin Oil
Rocket Salad with Agave Grapes, Local
Camembert and Sherry Vinaigrette
Watercress & Butter Leaf Salad with Citrus,
Jicama and Lemon Basil Dressing

Crisp Skinned Red Bird Chicken Breast with
Celery Root Risotto and Red Zinfandel
Reduction

Seared Salmon with Creamy Polenta and
Preserved Lemon and Fennel Slaw

Braised Grass-fed Buffalo Short Ribs on
Wild Mushroom Mustard Spaetzle

Whole Wheat Penne Pasta tossed with
Roasted Cherry Tomatoes and Aged Feta
Cheese

65.00 Per Guest

Menu Two

Selection of (3) Tray Passed Hors
D'Oeuvres or (1) Presentation Station

Cardamom Seared Greeley Lamb Chops
with Roma Tomato Ratatouille
Spring Vegetables and Portabella Strudel
with Black Olive Marinara Sauce and Aged
Colorado Goat Cheese

White Asparagus and Colorado Sweet Corn
Soup with Pumpkin Oil
Rocket Salad with Agave Grapes, Local
Camembert and Sherry Vinaigrette
Watercress & Butter Leaf Salad with Citrus,
Jicama and Lemon Basil Dressing

Crisp Skinned Red Bird Chicken Breast,
Celery Root Risotto and Red Zinfandel
Reduction

Pan Seared Wild Sea Bass, Roasted
Eggplant Tomato Ragout and Pine Nuts
Basmati Rice

Creek Stone Farm All Natural Filet Mignon,
Boursin Cheese Mashed Potatoes,
Spring Vegetables and a Syrah Reduction

Whole Wheat Penne Pasta, Roasted Cherry
Tomatoes and Aged Feta Cheese

85.00 Per Guest

Menu Three

Selection of (4) Tray Passed Hors
D'Oeuvres and (1) Presentation Station

Sautéed Garlic Per-nod Prawns with Baby
Spinach and Potatoes Pancake
Baby Artichoke Ravioli with Braised Pork
Belly and Natural Broth

White Asparagus and Colorado Sweet Corn
Soup with Pumpkin Oil
Rocket Salad with Agave Grapes, Local
Camembert and Sherry Vinaigrette
Watercress & Butter Leaf Salad with Citrus,
Jicama and Lemon Basil Dressing

Crisp Skinned Red Bird Chicken Breast,
Celery Root Risotto and Red Zinfandel
Reduction

Pan Seared Wild Sea Bass, Roasted
Eggplant Tomato Ragout and Pine Nuts
Basmati Rice

Creek Stone Farm All Natural Filet Mignon,
Boursin Cheese Mashed Potatoes,
Spring Vegetables and a Syrah Reduction

Whole Wheat Penne Pasta, Roasted Cherry
Tomatoes and Aged Feta Cheese

100.00 Per Guest

Additional \$8.00 per Guest for Dinner Service for Less Than 50 Guests
Menu availability and prices subject to change, based on market conditions.

Menu Selections



All menus include one appetizer, choice of soup or salad, choice of three entrees, bread service, coffee, decaffeinated coffee and herbal tea selection

Hors D'Oeuvres

Crostini with Manchego, Cherry Chutney and Shallot
Smoked Trout Filet, Horseradish Cream on Pumpnickel
Pork Tenderloin Medallion with Brandy Plum on
Bruschetta
Aged Bleu Cheese blended and topped with Toasted
Walnuts on Brioche Toast
Balsamic Grilled Beef with Tomato Basil Relish
Fig and Artichoke Petit Quiche
Braised Bison Short Rib with Cauliflower Puree Served in
a Spoon
Miniature Crabcakes with Caper Remoulade
Chicken Tandori Kebab, Cucumber Yogurt Sauce
Bacon Wrapped Scallops
Beef Tenderloin and Mushrooms in Puff Pastry
Asian Vegetable Spring Roll with Sweet and Sour Sauce
More Selections Available Upon Request

Presentation Stations

Crudites
Broccoli, Snow Peas, Celery and Carrots, Olive
and Roasted Tomato Tapenade, Black Bean-
Cilantro, Sesame Crackers and Wasa Crisps
Artisanal Cheese
Handcrafted Cheese Selection with Lavosh
and Crackers, Seasonal Condiments, Fruits,
Local Honey and Nuts

Upgraded Presentation Stations

Shellfish Bar
Snow Crab Claws, Gulf Shrimp and
Oysters on the Half Shell
Served with Fresh Lemon and Lime Wedges,
Cocktail Sauce, Citrus Rémoulade and
Tabasco® Sauce
\$5.50 per Piece
Dips and More
Traditional Hummus
French Onion and Roasted Pepper
Warm Spinach and Artichoke
White Bean, Boursin and Pine Nut
Sliced Baguette, Seasoned Pita Chips, Bagel Chips
\$15.00 per Guest
Charcuterie
Sliced and Shaved Meats: Aged Prosciutto,
Local Salumi & Salami and Capicola,
Grilled Vegetables, Marinated Artichokes,
Black Olive Tapenade,
Grainy Mustard, Dijon Mustard
and Cornichons
Served with Rustic Italian Bread
and Pretzel Sticks
\$17.00 per Guest
More Selections Available Upon Request

Additional \$8.00 per Guest for Dinner Service for Less Than 50 Guests
Menu availability and prices subject to change, based on market conditions.

Menu Selections



All menus include one appetizer, choice of soup or salad, choice of three entrees, bread service, coffee, decaffeinated coffee and herbal tea selection

Buffet Dinner One

Spring Field Green Salad with Strawberries, Candied Pecans, Gorgonzola and Cabernet Vinaigrette

Southwest Caesar Salad with Grilled Corn, Cornbread Croutons, Black Beans, Tomatillos and Creamy Green Chili Caesar Dressing

Antipasto Platter with Marinated Artichokes, Grilled Peppers, Asparagus, Black Olive Tapenade, Grilled Zucchini

Orzo Pasta Salad with Grilled Shrimp, Organic Olive Oil and Fresh Herbs

Peppered Roast Beef Sirloin with Roasted Wild Mushrooms, Fingerling Confit Potatoes

Seafood Cioppino Casserole with Fresh Fish, Mussels, Shrimp, Roma Tomatoes and Crunchy Herb Baguettes

Spring Stone Fruit Cobbler with Lavender Cream

75.00 Per Guest

Buffet Dinner Two

Local Organic Field Greens and Pink Apple Salad with Bacon, Candied Pecans and Parmesan Dressing

Colorado Roasted Beets Salad with Shaved Red Onions, Haystack Goat Cheese, Olive & Lemon Juice

Roasted Gunnison Potatoes Salad with Green Onions and Cider Red Wine Vinaigrette

Slow Cooked Sweetwood Cattle Ranch Beef Brisket with Smokey Ancho Chili BBQ

Marinated Pork Loin with Roasted Fig Compote and Fat Tire Sauce

Oven Roasted Chicken with Artichoke & Bell Pepper Hash and Fresh Herb Reduction

Grilled Spring Farmers Market Vegetables and Seven-Grain Pilaf with Roasted Nuts

Lemon Pound Cake and Rhubarb Trifle
Double Fudge Tort with Strawberry Compote

80.00 Per Guest

Additional \$8.00 per Guest for Dinner Service for Less Than 50 Guests
Menu availability and prices subject to change, based on market conditions.



Host Sponsored Bar Per Person

These packages include Full Bar Setups and are designed to assist your budget guidelines. The packages are priced per guest, and are charged based on the guarantee or actual attendance, if higher.

The guarantee for the bar package will be based off the number of adult meals ordered.

Premium
Brands
Signature
Brands

First Hour	14.00	16.00
Second Hour	9.00	10.00
Each Additional Hour	7.00	8.00

Premium Bar Packages Available Upon Request
All Prices Subject to 22% Service Charge and 8.1% Sales Tax

Host Sponsored Bar Per Drink

Full Bar Setups are included in the package and charges are based on the actual number of drinks consumed.

Premium
Brands
Signature
Brands

Cocktails	6.75	8.25
Domestic, Imported & Craft Beer	5.50	5.50
Select Wine	7.25	8.25
Mineral Water/Juices	4.25	4.25
Soft Drinks	3.50	3.50
Cordials	10.00	12.00
Champagne (by the glass)	8.00	10.00

Spirits & Wine



Cash Bars

This package includes a Full Bar Setup

Cocktails	7.00
Domestic, Imported & Craft Beer	5.50
Select Wine	8.00
Mineral Water/Juices	4.25
Soft Drinks	3.50
Cordials	10.00
Champagne (by the glass)	8.50

Specialty Drinks

Bride & Groom Signature Cocktail.....	\$9.00
Margarita Bar.....	\$9.00
Melon, Strawberry and Classic Margaritas	
Mojito Bar.....	\$9.00
Pomegranate, Pineapple, Orange and Classic Mojitos	
Martini Bar.....	\$9.00
Sour Apple, French Cosmopolitan, Lemon Drop and Classic Dirty Martini	

Labor Charges

Bartenders:.....	150.00
each up to three (3) hours	
Waiter Fee:	75.00
each up to three (3) hours	
Coat Check Attendants:.....	75.00
each up to three (3) hours	
Carver & Station Attendants:	150.00
each up to three (3) hours	

Premium Bar Packages Available Upon Request

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Hyatt's Signature Select Wines

By Folio Studios and Michael Mondavi, Bottled and Cellared in Napa Valley

Canvas by Michael Mondavi, Chardonnay, California	34.00
Canvas by Michael Mondavi, Pinot Grigio, Italy	34.00
Canvas by Michael Mondavi, Merlot, California	34.00
Canvas by Michael Mondavi, Cabernet Sauvignon, California	34.00

Wines

Segura Viudas, Brut Reserva, Sparkling, Spain	40.00
Villa Sandi, Proseco, Brut, Il Fresco, Italy	38.00
Santa Ema, Sauvignon Blanc, Chile	38.00
l'M, Chardonnay, California	54.00
Erath, Pinot Gris, Oregon	50.00
Robert Mondavi, Private Selection Cabernet Sauvignon, California	38.00
Spellbound, Petite Sirah, California	50.00
Estancia, Pinot Noir, Pinnacles Ranch, California	53.00
Pascual Toso, Malbec, Argentina	40.00
Spellbound, Cabernet Sauvignon, California	52.00
Rodney Strong, Cabernet Sauvignon, Sonoma	50.00

Premium Bar Packages Available Upon Request

All Prices Subject to 22% Service Charge and 8.1% Sales Tax



Photographer

Gaston Photography 303-660-4645
Jason Grubb 303-204-8937
Jared Wilson Photography 303-916-6409
Elevate Photography 303-744-6700
Allee Photography 720-936-0626
All Digital Photo and Video 303-494-2320

Wedding Coordinators

Save the Date - Debbie Orwat 303-550-9261
Priority One Events - Chelle Smith 303-319-5720
Touch of Bliss Events - Kerri Butler 720-560-6506
Eventful Happenings - Diane Kunze 303-421-6079
Walli Richardson Events - 720-297-3965

Decor Companies

Design Works 720-941-7440
T'Da 303-832-3382

Entertainment

5 Star Entertainment 303-635-1210
Starkey Productions 303-750-6111
Jammin' DJ's 303-308-9700
A Music Plus 303-426-9990

Florist

Alan Perry Floral & Design 303-573-0409
The Perfect Petal 303-480-0966
Brilliant Blooms 303-514-4704
Bouquets 303-333-5500
Mulberries 303-765-5133

Rentals and Linens

Event Rents 303-972-0975
Butler Rents 303-388-5971
Chair Covers and Linens 800-260-1030

Wedding Cakes

Gateaux 303-376-0070
Mulberrys 303-282-1044

Gift Card



Easy for them. Unforgettable for you.

Let your loved ones help send you on your honeymoon with the Hyatt Gift Card,™ the gift that proves big things really do come in small packages. Redeemable at Hyatt Hotel and Resort locations in the U.S., Canada and the Caribbean for hotel stays, award-winning dining, rejuvenating spa visits and more.

Hyatt Gift Cards are a convenient and elegant way to extend your Hyatt experience, even after the big day is over. Even better, Hyatt Gift Cards do not require a reservation, and you do not need to be a guest of the hotel to enjoy their benefits.

Add Hyatt Gift Cards to your registry now, and be sure to let your wedding party, family and friends know Gift Cards are available for purchase online at certificates.hyatt.com or at the front desk of participating Hyatt hotels.

Optional



Menu Includes Coffee, Decaffeinated Coffee and Herbal Tea Selection

Post Wedding Brunch #1

Selection of Chilled Juices
Chef's Selection of Freshly Baked Pastries
Seasonal Fresh Fruits
Individual Fruit Yogurt
Marinated Bay Shrimp Salad
Mixed Garden Greens with Dressing

Omelet Designer Station

*Culinary Attendant Required @ \$150 each
Fresh Eggs, Egg White and Egg Beater
Prepared with Favorite Traditional Toppings of
Diced Ham, Diced Tomatoes, Broccoli, Spinach,
Green Onions, Peppers, Mushrooms and Shredded Cheese

Cheese Blintzes with Berry Compote
Crisp Bacon and Chicken Apple Sausage
Grilled Chicken with Tropical Fruit Relish
Tortellini with Pesto Cream
Vegetable Medley and Bistro Potatoes

Chef's Selection of Desserts

45.00 Per Guest

Additional \$5.00 per Guest for Brunch Service for less than 50 guests
All Prices Subject to 22% Service Charge and 8.1% Sales Tax

Optional



Menu Includes Coffee, Decaffeinated Coffee and Herbal Tea Selection

Post Wedding Brunch #2

Selection of Chilled Juices
Chef's Selection of Freshly Baked Pastries
Fresh Seasonal Fruits
Smoked Salmon with Appropriate Accompaniments
Mixed Garden Greens with Dressing
Grilled Vegetable Display

Spinach Quiche
Eggs Benedict
French Toast with Warm Maple Syrup
Smoked Bacon and Chicken Sausage
Roasted Red Potatoes
Carving Station – Steamship Round of Beef*
Au Jus and Creamy Horseradish Sauce
Whole Grain and Dijon Mustards

Chef's Selection of Desserts

52.00 Per Guest

Bridal Shower Tea Party

Chilled Gazpacho Soup
Miniature Shrimp Cocktail Shooters
Individual Petite Salads of Arugula and Spinach with Strawberries,
Pistachios and Honey Balsamic Drizzle

Goat Cheese and Watercress Tea Sandwiches
Cucumber and Cream Cheese Tea Sandwich
Classic Chicken Salad Tea Sandwiches
Smoked Salmon Tea Sandwiches
Tuna Salad Tea Sandwiches with Capers

Mini Scones, Fruit Tarts, Petite Fours and Chocolate Mousse Demi
Tasse

Tea Bar - of a variety of loose leaf teas
Arnold Palmers and Fruit Infused Water
Coffee and Decaffeinated Coffee

46.00 Per Guest

Additional \$5.00 per Guest for Brunch Service for less than 50 guests
All Prices Subject to 22% Service Charge and 8.1% Sales Tax