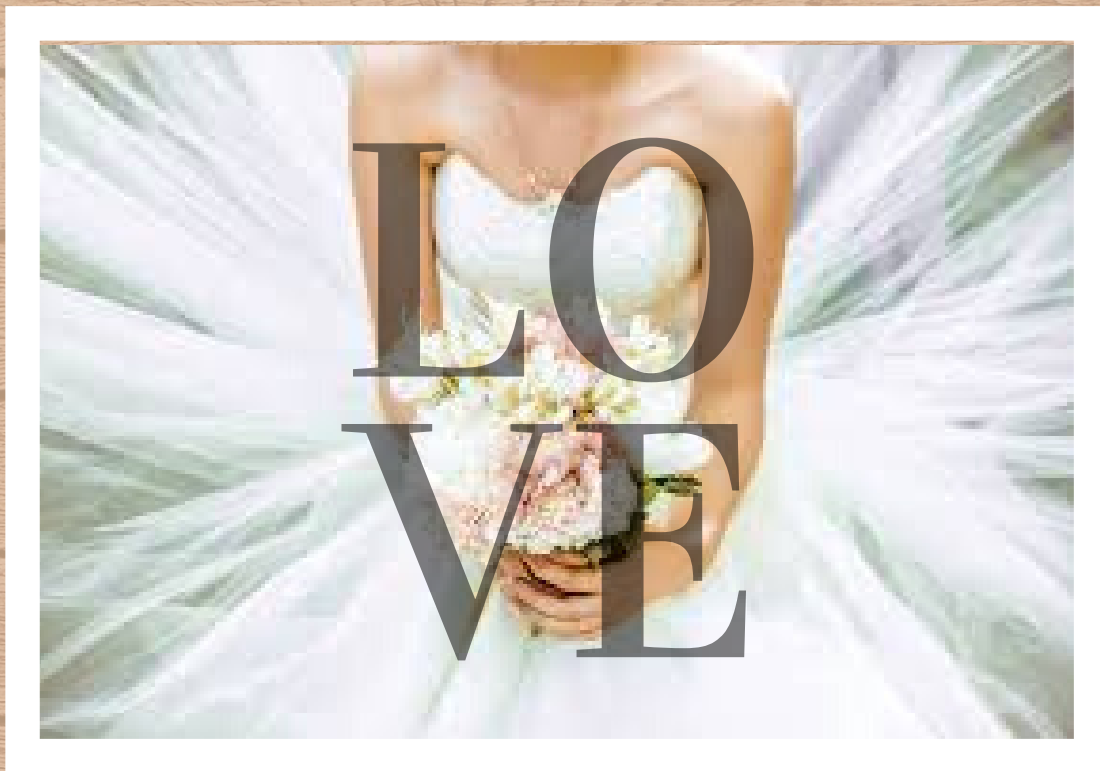


Wedding Packages

- 2020 -



COURTYARD[®]
BY MARRIOTT

DENVER/CHERRY CREEK
1475 S COLORADO BLVD. DENVER, CO 80222
720.974.3023

- Reception Site Fee -



FRIDAY + SATURDAY - \$1,000.00++
SUNDAY - THURSDAY - \$750.00++

SITE FEE INCLUDES THE FOLLOWING:

BLACK TABLE LINENS AND NAPKINS, GIFT TABLE, GUEST BOOK TABLE, DJ TABLE, CAKE TABLE, ROUND MIRROR AND THREE VOTIVE CANDLES AT EACH TABLE.

COMPLIMENTARY USE OF COLORADO A&B FOR COCKTAIL HOUR (OR) DAY-AFTER BRUNCH BASED ON AVAILABILITY

COMPLIMENTARY MOUNTAIN VIEW KING SUITE FOR THE NIGHT OF WEDDING WITH A BOTTLE OF WINE FOR THE BRIDE AND GROOM.

DISCOUNTED ROOM BLOCKS BASED ON AVAILABILITY



- Ceremony Fee -

\$7/PERSON

PRICE INCLUDES:

CHAIRS, SETUP AND TRANSITION OVER TO RECEPTION SEATING/SETUP
(1-1.5 HOURS NEEDED FOR TRANSITION FROM CERMONY TO RECEPTION)



*** ALL PRICES ARE SUBJECT TO 23% SERVICE CHARGE AND
APPLICABLE SALES TAX ***

- Plated Dinner Packages -

ALL PACKAGES INCLUDE FRESHLY BAKED DINNER ROLLS & BUTTER, FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE,
(MENU OPTIONS ON FOLLOWING PAGE)

HEAD IN THE CLOUDS WEDDING
PACKAGE
\$70++/PERSON

3-COURSE MENU SELECTION
CHOOSE ONE APPETIZER, SOUP OR SALAD,
AND TWO PLATED DINNER OPTIONS
(NOT INCLUDING VEGETARIAN OPTION AND/OR CHILDREN'S MEAL)
CHAMPAGNE TOAST FOR YOU AND GUESTS
ONE VEGETABLE DISPLAY
ONE PASSED HORS D' OEUVRE

HORIZON WEDDING
PACKAGE
60++/PERSON

2-COURSE MENU SELECTION
CHOOSE SOUP OR SALAD,
AND ONE PLATED DINNER OPTION
(NOT INCLUDING VEGETARIAN OPTION AND/OR CHILDREN'S MEAL)
CHAMPAGNE TOAST FOR YOU AND YOUR GUESTS
ONE VEGETABLE DISPLAY



- Buffet Dinner Packages -

HEAD IN THE CLOUDS BUFFET
WEDDING PACKAGE
\$65++/PERSON

CHOOSE ONE APPETIZER, SOUP OR SALAD,
TWO PROTEINS AND THREE SIDES.
CHAMPAGNE TOAST FOR YOU AND YOUR GUESTS
1 VEGETABLE DISPLAY
AND ONE PASSED HORS D' OEUVRE

HORIZON BUFFET WEDDING
PACKAGE
\$50.00++/PERSON

CHOOSE ONE SOUP OR SALAD,
ONE PROTEIN AND TWO SIDES
CHAMPAGNE TOAST FOR YOU AND YOUR GUESTS
ONE VEGETABLE DISPLAY

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- Hors D' Oeuvres -

ONE HORS D' OEUVRSS SELECTION INCLUDED IN HEAD IN THE CLOUDS PACKAGE

Hot

MARYLAND CRAB CAKES WITH
CHIPOTLE AIOLI
VEGETABLE SPRING ROLLS
WITH PLUM
DIPPING SAUCE
BBQ MEATBALLS
ASSORTED PETIT QUICHES
MINIATURE BEEF
WELLINGTON
TERIYAKI BEEF SKEWERS
ITALIAN STUFFED
MUSHROOMS
BACON WRAPPED SHRIMP
BACON WRAPPED SCALLOPS

Cold

PROSCIUTTO WRAPPED MELON
SALAMI CORNETT ROLLS
ASSORTED FINGER SANDWICHES
SEARED TUNA ON BRIOCHE WITH
WASABI AIOLI
JUMBO SHRIMP COCKTAIL WITH
COCKTAIL SAUCE
FRUIT KABOB WITH ORANGE HONEY DIPPING SAUCE
SMOKED TROUT DIP ON PUMPERNICKEL WITH PICKLED
ONION AND CHIVE

Display Trays

EACH TRAY SERVES 25 GUESTS

VEGGIE CRUDITÉS DISPLAY

SEASONAL VEGETABLES SERVED WITH GARDEN RANCH DIP
\$125.00++

FRESH FRUIT DISPLAY

SEASONAL SLICED FRUIT SERVED WITH AN ORANGE
BLOSSOM
HONEY YOGURT DIP
\$125.00++

ANTIPASTO PLATTER

ASSORTED ITALIAN MEATS AND CHEESES, ROASTED RED
PEPPERS, ASSORTED MARINATED MUSHROOMS AND OLIVES
SERVED WITH ASSORTED CRACKERS
\$150.00++

IMPORTED AND DOMESTIC CHEESE DISPLAY

SERVED WITH FRUIT GARNISH
SERVED WITH ASSORTED CRACKERS
\$170.00++

CRUSTED BAKED BRIE WHEEL

FILLED WITH RASPBERRIES AND ALMOND
SERVED WITH ASSORTED CRACKERS
\$165.00++

SMOKED SALMON

SERVED WITH RED ONIONS, CAPERS, HARD BOILED EGGS,
HERB CREAM CHEESE
SERVED WITH ASSORTED CRACKERS
\$195.00++

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- Dinner Options -

ALL PACKAGES INCLUDE FRESHLY BAKED DINNER ROLLS & BUTTER, FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE,
(MENU OPTIONS ON FOLLOWING PAGE)

Soup & Salad

MIXED GREENS WITH TOASTED ALMONDS, GOAT CHEESE,
DRIED CRANBERRIES AND BALSAMIC DRESSING

TRADITIONAL CAESAR SALAD WITH CAESAR DRESSING

MIXED GREENS HOUSE SALAD WITH RANCH AND
BALSAMIC DRESSING

SPINACH SALAD WITH PEAR, GORGONZOLA AND
CINNAMON

Vegetable

GRILLED SEASONAL VEGETABLES
STEAMED BROCCOLI

GREEN BEANS WITH ALMONDS
ROASTED ASPARAGUS SPEARS

GLAZED CARROTS WITH BROWN SUGAR

ROASTED BRUSSEL SPROUTS WITH A BALSAMIC GLAZE

Starch

ROASTED GARLIC MASHED POTATOES
ROASTED

FINGERLING POTATO MEDLEY
ROSEMARY

RED BLISS POTATOES
WILD

RICE BLEND

RISOTTO WITH SPINACH & MUSHROOMS

Protein

PAN ROASTED CHICKEN BREAST TOPPED WITH SHAVED PROSCIUTTO
& SMOKED PROVOLONE WITH A SAGE CHICKEN REDUCTION

CHICKEN CORDON BLEU

CHICKEN BREAST STUFFED WITH IMPORTED SWISS CHEESE AND HAM,
BREADED AND BAKED TOPPED WITH ALFREDO CREAM SAUCE

CHICKEN PICATTA

SAUTÉED CHICKEN BREAST WITH A LEMON CAPER SAUCE

CHICKEN MARSALA

PAN SEARED CHICKEN BREAST IN A MARSALA MUSHROOM SAUCE

ROSEMARY AND LEMON CHICKEN
CHICKEN BREAST WITH A GARLIC HERB SAUCE

THE FLATIRON

HERB ENCRUSTED FLATIRON STEAK WITH GARLIC MUSHROOMS

GRILLED HALIBUT

GRILLED HALIBUT WITH SAUTÉED TOMATOES ON A BED OF SPINACH

GRILLED SALMON
WITH LEMON HERB SAUCE

STUFFED PORK LOIN

STUFFED WITH APRICOTS AND DRIZZLED WITH A RASPBERRY
REDUCTION SAUCE

GLAZED TENDERLOIN

BROWN SUGAR GLAZED PORK TENDERLOIN WITH DRIED CRANBERRY
PORT REDUCTION



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COURTYARD®
BY MARRIOTT

- Plated Dinner Options -

HERB ROASTED CHICKEN

MARINATED CHICKEN BREAST WITH WHOLE GRAIN MUSTARD CREME
SERVED WITH WILD RICE PILAF AND SEASONAL VEGETABLES

CHICKEN FLORENTINE

TENDER BREAST OF CHICKEN FILLED WITH BABY SPINACH
AND PROVOLONE CHEESE, TOPPED WITH WILD MUSHROOM SAUCE
SERVED WITH SEASONAL VEGETABLES

DOUBLE BONE-IN PORK CHOP

PORTERHOUSE ROASTED PORK CHOP WITH BOURBON BRAISED APPLES
SERVED WITH BOURSIN MASHED POTATOES AND GRILLED
SEASONAL VEGETABLES

GRILLED NY STRIP STEAK

GRILLED NY STRIP STEAK WITH A
PEPPERCORN BRANDY REDUCTION
SERVED WITH ROASTED RED POTATOES AND
SEASONAL VEGETABLES

FILET OF BEEF PLATE

GRILLED FILET OF BEEF WITH LUMP CRAB MEAT, ASPARAGUS WITH HOLLANDAISE SAUCE
SERVED WITH BOURSIN MASHED POTATOES AND SEASONAL
VEGETABLES
(ADD \$5/PERSON)

PAN SEARED NORTHWESTERN SALMON PLATE

PAN SEARED NORTHWESTERN SALMON WITH LEMON GREMOLATA
SERVED WITH ISRAELI COUS-COUS AND SEASONAL
VEGETABLES



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- Hosted Bar Packages -

HOUSE BEER, WINE & SODA
DOMESTIC BEERS, CK MONDAVI CABERNET, MERLOT, CHARDONNAY, PINOT GRIGIO
4 HOURS - \$23++/PERSON
EACH ADDITIONAL HOUR - \$7++ PERSON

PREMIUM BEER, WINE & SODA:
DOMESTIC AND, IMPORT AND MICROW BREW BEERS, CLOS DU BOIS CABERNET, MERLOT,
CHARDONNAY, BERINGZER WHITE ZINFANDEL
4 HOURS - \$26++/PERSON
EACH ADDITIONAL HOUR - \$7++/PERSON

CALL LIQUORS, BEER, WINE AND SODA:
DOMESTIC BEERS, CK MONDAVI CABERNET, MERLOT, CHARDONNAY,
PINOT GRIGIO, AND CALL LIQUORS
4 HOURS - \$30++/PERSON
EACH ADDITIONAL HOUR - \$6++ PERSON

PREMIUM FULL HOSTED BAR
DOMESTIC AND, IMPORT AND MICROW BREW BEERS, CLOS DU BOIS CABERNET, MERLOT,
CHARDONNAY, BERINGZER WHITE ZINFANDEL, ALL PREMIUM LIQUORS
4 HOURS - \$34++/PERSON
EACH ADDITIONAL HOUR - \$8++/PERSON

*COURTYARD BY MARRIOTT DENVER CHERRY CREEK RESERVES THE RIGHT TO LIMIT AND/OR RESTRICT THE SALE OR CONSUMPTION OF ALCOHOLIC BEVERAGES BASED ON DISCRETION.

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COURTYARD[®]
BY MARRIOTT

- Decor Upgrades -

WHITE OR IVORY CHAIR COVERS WITH ANY COLOR SASH
\$5.00++

DRAPED CEILING WITH 4 SWAGS (IVORY OR WHITE) \$1,200 ++ PER DAY - INCLUDES LABOR, DELIVERY AND BREAK DOWN

CHIFFON/TULLE CHAIR SASHES (MINIMUM OF 25 GUESTS REQUIRED) \$3++/PER CHAIR

TABLE OVERLAYS (MINIMUM OF 3 TABLES REQUIRED) \$14++/PER TABLE

LAMOUR LINENS FOR TABLES (MINIMUM OF 3 TABLES REQUIRED) \$20++/PER TABLE

GOLD, SILVER OR BLACK CHIVARI CHAIRS WITH CUSHION
\$18/PER CHAIR

(OUTSIDE VENDOR PRICES SUBJECT TO CHANGE)

- Preferred Vendors -

AUDIO VISUAL

JSAV - MUST BE ORDERED THROUGH THE HOTEL

BAKERY/CAKES

BUTTERCREAM BAKESHOP - 303-322-2253

WEDDING COORDINATOR

AS YOU WISH - 970-333-1607

JESSICA ADLER - 720-394-0282 OR JESSICA.ADLER@COMCAST.NET

DJ

DJ CONNECTION - 303-532-4074

DJ ON DEMAND - 303-885-6657 OR DJONDEMAND@GMAIL.COM

FLORAL

ACSCENTS FLORAL - 303-910-1352 OR INFO@ACSCENTSFLORAL.COM

DECOR RENTALS

BUTLER RENTS - MUST BE ORDERED THROUGH HOTEL

EVENT RENTS - 303-972-0975

PHOTOGRAPHY/VIDEOGRAPHY

COMPLETE WEDDING + EVENTS - 303.756.7979 OR MARC@COMPLETEDENVER.COM

JENNIFER ELLE PHOTOGRAPHY - 720-495-7780 IG:@JENNIFERELLEPHOTOGRAPHY

TRANSPORTATION

ELITE DENVER LIMO - 720-229-7960

TWO STEP LIMO - 303-781-5555 OR BARB@TWOSTEPLIMO.COM

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