



MARRIOTT

WESTMINSTER

# Weddings

7000 Church Ranch Blvd, Westminster, CO 80021  
(720) 887-1177



# Celebrate!



*From everyone here at the Denver Marriott Westminister, Congratulations! Your wedding is a once-in-a-lifetime experience and we are thrilled to be a part of the best weekend ever! From Welcome Receptions to Farewell Brunches our team works with you on every detail to create an event that is distinctly your own. By offering the perfect balance of elegance and atmosphere, enhanced by a large helping of experience, the Denver Marriott Westminister will inspire memories to last a lifetime.*



All Prices Subject to 25% Taxable Service Charge and 8.35% State Sales Tax  
Menu Pricing May Change Based on Availability and Market Conditions

# Rehearsal Dinner



Choose From One of the Three (3) Buffet Options  
for Parties of 25+ People | \$59 Per Person

## American Dream

Arcadian Greens with Tomato, Cucumber, Radish, Scallion, & chopped egg | Buttermilk  
Peppercorn Dressing & Orange Poppy Seed Vinaigrette  
Cherry Almond Chicken Salad Sandwiches | House Baked Buttery Croissants  
Bacon Wrapped Meatloaf Sliders on Rosemary Potato Rolls | Smoked Ketchup  
Grilled Cheese Sandwiches on Rustic Sourdough | Creamy Tomato Bisque  
Smoked Gouda Mac & Cheese with Roasted Green Chile & Parmesan Crust  
House Made Blueberry Cobbler, Maple Bacon Apple Pie, Strawberry Shortcake

## Slice of Heaven

Rustic hand tossed pizza display- | Margarita/ Arrabatta/roasted garlic, spinach, artichoke  
Heirloom Cherry Tomato and Mozzarella salad | pesto Vinaigrette  
Antipasto Display| artisanal cheeses and charcuterie with olives and pickled vegetables  
Balsamic and Feta Cavatappi Pasta Salad |Sun dried tomato, peppadew pepper,  
cucumber, olives  
Assorted Macaroons, Éclairs, and Crème puffs

## Villa Italia

Caesar Salad | Hearts of Romaine, Shaved Parmesan, Garlic Croutons, Cherry Tomatoes  
Artisanal cheese and Charcuterie display | olives and pickled vegetables  
Toasty Grilled Baguette |Tomato Bruschetta and Mushroom Tapenade  
Grilled Chicken Penne a la Vodka  
Spaghetti | House made Meatballs  
Tiramisu and Cannoli

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# Ready Room



The big day is finally here! What better way to start than by getting pampered with your loved ones and let us take care of the rest!



## Bridal Ready Room | \$500

Subject to 25% Service Fee and 8.35% Tax

- Private Suite
- Lounge Furniture and Chairs
- Full length Mirror
- Power Strip and extension cord
- Assorted Fruits and Pastries
  - Sliced Seasonal Fruit, Fresh Mixed Berries, Assorted Pastries, & Muffins
- Mimosa Bar
  - 2 bottles of Champagne or Sparkling Cider
  - Selection of Juices
  - Water Station



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# Reception Packages



## All Wedding Reception Events Include:

- Choice of House Napkin & Linens (Sandalwood, Chocolate, or Stone)
- Table decor with Silver, Glass, & China Service
- Dance Floor & Stage
- Votive Centerpieces
- Head Table
- Cake Cutting Service
- All Set-Up & Tear-Down of Space by Marriott Staff
- Complimentary Self- Parking for guests
- Event Captain & Catering Manager On-Site Day of Reception
- Discounted Courtesy Room Block for Friends & Family
- Custom Tasting for Up to Four People



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# Wedding Menus

## Cocktail Hour



Cocktail Hour includes Assorted Dips with Crudite and Imported & Domestic Cheese Displays and a selection of the following hand passed Hors D' Oeuvres

Choice of Two | \$32 per person

Choice of Three | \$36 per person

### HOT

Artichoke & Sundried Tomato Wontons  
Goat Cheese & Pear Fillo Purses  
Artichoke & Parmesan Crisps  
Bacon Wrapped Andouille Sausage  
Beef Satay  
Mini Crab Cakes with Remoulade  
Arancini with Mozzarella  
Mini Beef Wellington  
Baby Lamb Chops Lollipops

### COLD

Camembert Crostini with Lingonberry  
Caprese Skewers  
Oil Paoched Tomato Bruchetta with  
Honey Goat Cheese  
Smoked Salmon Pinwheel on  
Pumpernickel  
Cherry Tomatoes with Herb Cheese  
Prosciutto & Artichoke Bruschetta  
Sushi- Spicy Tuna, California, Philly Rolls



## SIMPLE & CLASSIC DISPLAYS

Tiller's Spread | \$18 per person

Hummus, Tomato & Goat Cheese, Tapenade, Pimento Cheese,  
Tiller's Flat Bread

Sliced Fruit Display | \$18 per person

Freshly Sliced Seasonal Fruit with Honey Lime Yogurt dip

Fresh Fruit & Treat Chocolate Fountain | \$36 per person  
Cubed Pineapple, Banana, and Strawberry, Rise Crispy Treat,  
Oreo, Marshmallow, Mini Pretzel accompanied by our large  
chocolate fountain.

Chilled Seafood Display | \$48 per person  
Oysters, Jumbo Shrimp, Snow Crab Claws, & House  
Made Fresh Ceviche Accompanied with Cocktail Sauce,  
Mignonette, Lemon, & local Hot Sauces

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# Wedding Menus



## -Plated Dinners- First Course

Choice of One:

Kale Caesar Salad | House Made Dressing, Herb Croutons, Parmesan Cheese

Mixed Greens Salad | Dried Cherries, Almonds, Crumbled Bleu Cheese, Cherry Vinaigrette

Spinach Salad | Strawberries, Haystack Mountain Chevre, Sliced Almonds, Pomegranate Vinaigrette

Beet Salad | Roasted Red Beets, Crumbled Goat Cheese, Toasted Pine Nut, Pickled Shallots, Honey-Tarragon Vinaigrette

Caprese Salad | Red & Yellow Beefsteak Tomato, Fresh Mozzarella, Fresh Basil, Extra Virgin Olive Oil, Balsamic Reduction \* \$2 up charge

Tomato Soup with Basil Oil & Herb Crostini

Minestrone Soup

## Main Course

Choice of up to Three:

Poultry

Dijon & Pistachio Crusted Airline Chicken Breast | \$62

Garlic Braised Greens, Au Gratin Potatoes

Prosciutto Wrapped Airline Chicken Breast | \$62

Patatas Bravas, Roasted Tomato Aioli, Eggplant Caponata

Meat

Truffle Sea Salt Seared Filet of Beef | \$82

Sautéed Hazel Dell Mushrooms, Tawny Port Compound Butter, Sage Roasted Fingerling Potatoes

Porcini Crusted Lamb Loin | \$77

hasselback Yukon Gold Potato, Roasted Brussel Sprouts, Rosemary Jus

Seafood

Blackened Scottish Salmon | \$63

Wild Rice Medley, Grilled Asparagus with Lemon & Parmesan

Herb Crusted Halibut | \$78

Oven Roasted Fennel & Celery Slaw, Boniato Puree, Lemon Basil Burré

Blanc

Vegetarian

Roasted Spaghetti Squash | \$36

House-Made Vegan Basil Pesto, Oven Dried Heirloom Tomato, Braised Greens.

Parmesan Polenta Cake | \$32

Sautéed Hazel Dell Mushrooms, Sage Butter, Confit Garlic

## Dessert

Choice of One

Tiramisu Cup

Crème Catalana

Triple Layer Mousse

Crème Brûlée Cheesecake

NY Cheesecake with Raspberry Sauce

Fresh Berries & Honey- Thyme whipped cream

Flourless Chocolate Torte with Espresso cream

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# Wedding Menus



## -Buffet Dinner-

Includes Iced Tea & Water

**\$75 Per Person**

### Starters

Panzanella Salad | Tomatoes, Italian Bread, Green Olives , Capers, Artichokes, Mozzarella,  
Herb Vinaigrette  
Minestrone Soup

### Entrees

Grilled Salmon with Melted Leeks  
Tagliatelle with Bison Bolognese  
Prosciutto Wrapped Chicken with Tomatoes & Artichokes  
Garlic & Truffle Spaghetti with Fresh Thyme and Parmesan

### Accompaniments

Italian Dinner Rolls  
Flatbread Sticks  
Broccolini

### Desserts

Tiramisu  
Cannoli



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# Wedding Menus

## BARS & PACKAGES



All bars come inclusive of standard cordials and mixers: Amaretto, Arosta Coffee Liquor Sweet & Dry Vermouth and Triple Sec. The Standard and Top Shelf Bar include Standard Beer & Wine with Wine & Liquor Upgrades Available

### STANDARD

First Two Hours | \$33 Per Person  
Each Additional Hour | \$11 Per Person

### TOP SHELF

First Two Hours | \$38 Per Person  
Each Additional Hour | \$14 Per Person

### BEER & WINE ONLY

First Two Hours | \$24 Per Person  
Each Additional Hour | \$7 Per Person



## ON CONSUMPTION

### STANDARD

Host \$12 | Cash \$14  
New Amsterdam Vodka, Jim Beam,  
New Amsterdam Gin, Jose Cuervo, &  
Castillo Rum Silver

### TOP SHELF

Host \$14 | Cash \$16  
Tito's, Breckenridge, Crown Royal, Patron  
Silver, Bombay Sapphire, Glen Fiddich,  
Bacardi Silver & Captain Morgan

### CRAFT

Odell's 90 Shilling, Avery  
IPA, & Blue Moon  
Host \$8 | Cash \$9

### IMPORT

Corona & Stella Artois  
Host \$8 | Cash \$9

### DOMESTIC

Coors Banquet, Coors Light,  
Bud Light, Budweiser  
Host \$7 | Cash \$8

### TIER 1 WINE

Hideaway Chardonnay, Canyon  
Road Sauvignon Blanc, Hideaway  
Cabernet Sauvignon & Glass  
Mountain Merlot  
Host \$12 | Cash \$14

### TIER 2 WINE

La Crema Monterey Chardonnay & Pinot Noir, Kim  
Crawford Sauvignon Blanc, Rodney Strong  
Cabernet, Lunetta Rose Sparkling Prosecco  
Host \$16 | Cash \$18

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Bar Attendant Required | \$100 per Attendant per 100 guests

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# Farewell Brunch

## Starting at \$39 per Person

Includes Coffee, Tea, & Juice



Freshly Baked Croissants, Muffins, Danish with Assorted Accompaniments (Butter, Jams, & Seasonal Spreads)

Tropical Fruit Salad with Mint Syrup

Baby Spinach, Oven Roasted Tomato, & Haystack Goat Cheese Quiche

House -Made Sea-hive White Cheddar Biscuits with Fire Roasted Green Chili Sausage Gravy

Apple Wood Smoked Bacon, Sage Pork Sausage, Brown Sugar Chicken Sausage (Choice of Two)

## Enhancements

Includes Two

\$10 per person

Avocado Toast Three Ways

Vanilla Bean yogurt Parfait Shooters

Pecan Praline French Toast with Bourbon Maple Syrup

Includes Two

\$15 per person

Traditional Eggs Benedict

Fresh Fruit tarts, Lemon Curd

Tarts with Blueberry

Composte

House -Made Cinnamon Buns

Includes Three

\$20 per person

Honey Smoked Salmon

Display

Breakfast Poutine Cups

Buttermilk Fried Chicken &

Waffle Sliders

### Bottomless Mimosas\*

\$26 per person

### Bloody Mary Bar\*

\$30 per person

\* for 120 Minutes of Service



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