

Congratulations!

The Embassy Suites Hotel Denver Southeast would like to thank you for your interest in hosting your special day!

Please keep in mind that this is just an example of what our Culinary Team can provide. We are always willing to customize a package to fit your personal needs.

All Wedding Dinners are for a Minimum of 30 people.

Both the Silver and Gold Wedding Packages include Room Rental and the following complimentary amenities:

- *An Overnight Suite for the Bride and Groom on their Wedding Night*
- *A Bottle of Champagne with Fresh Strawberries for the Bride and Groom in their Suite*
- *Elegant Centerpiece with Candle*
- *China, Glass and Flatware Service*
- *Hotel's Selection of Colored Table Linens and Napkins*
- *Coffee Service with the Cutting and Serving of the Wedding Cake*
- *Dance Floor, Gift Table, Guest Book Table and D.J. Table*
- *Non-Alcoholic Punch served in a Fountain*

The Gold Packages also include the following:

- *A Personalized Wedding Cake from Child's Pastry Shop*
- *A Champagne/Sparkling Cider Toast for all your guests*
- *An Overnight Romance Package on your 1st Anniversary*

We look forward to assisting you. If you need any further information, please feel free to call

us at 303-696-6644

Gold Package

Three Course Dinner

Hors d'oeuvre Selections

(Select Two)

Gourmet Cheese and Cracker Display

Fresh Crudités Display with Ranch Dressing

Seasonal Sliced Fresh Fruit Display

Mini Beef Empanadas

Chicken and Beef Satays

Prosciutto Melon Wraps

Salad Selections

(Select One)

Caesar Salad

*Crisp Romaine Lettuce Tossed with Shredded Parmesan,
Italian Herb Croutons and Classic Caesar Dressing*

House Salad

Fresh Mixed Field Greens with Ranch Dressing or Balsamic Vinaigrette

Spinach Salad

*Fresh Spinach Leaves with Sliced Mushrooms,
Red Onions, and Warm Bacon Dressing*

Waldorf Salad

*Fresh Mixed Field Greens with Strawberries, Raisins, Walnuts
and Apples Tossed in Sweet Apple Cider Vinaigrette*

Entrée Selections

All Dinner Entrées served with

*A Choice of Herb Roasted Red Potatoes, Rice Pilaf, or
Roasted Garlic Mashed Potatoes*

Seasonal Fresh Vegetables

Warm Rolls and Butter Florets

Southwestern Chicken

\$38 per person

Seasoned Tortilla Encrusted Chicken with a Chipotle Cream Sauce

Mediterranean Chicken

\$39 per person

*Tender Breast of Chicken Breaded and Stuffed with Spinach,
Sun-Dried Tomatoes, Herb Cream Cheese, Finished with a Basil Crème Sauce*

Stuffed Shrimp

\$42 per person

Succulent Crab Stuffed Gulf Shrimp served with a Hollandaise Sauce

Slow Roasted Prime Rib

\$42 per person

*Choice Prime Rib Encrusted with Garlic, Rosemary and Thyme.
Slow Roasted to Perfection and Served with Au Jus and Creamy Horseradish*

Classic London Broil

\$40 per person

*Marinated Flank Steak Broiled and Sliced
then Crowned with a Bordelaise Mushroom Sauce*

Beef Wellington

\$44 per person

*Twin Tenderloin Medallions of Beef Baked in Puff Pastry
and served with a Wild Mushroom Sauce*

Filet Mignon

\$46 per person

*Tender Choice Beef Tenderloin, Grilled Medium and
Finished with a Creamy Béarnaise Sauce*

Surf and Turf

\$47 per person

Grilled Petite Filet Mignon Paired with Succulent Shrimp

Gold Package Buffet Selections

\$45 per person

Select two of the following for the pre-dinner reception:

Gourmet Cheese and Cracker Display

Fresh Crudité's Display with Ranch Dressing

Seasonal Fresh Fruit Display

Gourmet Canapés

Smoked Salmon Cucumber Rounds

Chicken and Beef Satays

Select Two Salads:

House Salad with Ranch and Balsamic Vinaigrette

Cucumber Tomato Salad

Italian Pasta Salad

Classic Caesar Salad

Waldorf Salad

Tomato Mozzarella Salad

Select One:

Grilled Fillet of Salmon with a Creamy Dill Sauce

Mediterranean Chicken

Sedona Chicken

Southwestern Chicken

Pesto Shrimp tossed in a Tomato Fettuccini

Select One:

Classic London Broil

Sliced Peppercorn NY Strip with a Wild Mushroom Sauce

Slow Roasted Prime Rib with Au Jus (a Carving Station is Available for \$75)

A Choice of Herb Roasted Red Potatoes, Rice Pilaf or Roasted Garlic Mashed Potatoes

Seasonal Fresh Vegetables

Warm Rolls with Butter Florets

Silver Package

Three Course Dinner

Hors d'oeuvre Selections

(Select One)

Gourmet Cheese and Cracker Display
Fresh Crudités Display with Ranch Dressing
Seasonal Fresh Fruit Display

Salad Selections

(Select One)

Caesar Salad

Crisp Romaine Lettuce Tossed with Shredded Parmesan, Italian Herb Croutons and Classic Caesar Dressing

House Salad

Fresh Mixed Field Greens with Ranch Dressing or Balsamic Vinaigrette

Spinach Salad

Fresh Spinach Leaves with Sliced Mushrooms, Red Onions, and Warm Bacon Dressing

Entrée Selections

(Select One)

Tuscan Penne Pasta

Penne Pasta with Sun-Dried Tomatoes, Spinach, Capers, Olive Oil and Shredded Parmesan Cheese

\$31 per person

Add Chicken:

\$3 per person

Chicken Picatta

Seasoned Chicken Breast Sautéed in Butter with Artichokes and finished with White Wine, Lemon and Capers.

\$34 per person

Herb Roasted Chicken

Grilled Breast of Chicken with a Basil Crème Sauce

\$34 per person

Sedona Chicken

\$34 per person

Pan Seared Chicken Breast with Sun-Dried Tomato Pesto Cream Sauce

Mediterranean Chicken

\$35 per person

*Tender Breast of Chicken Breaded and Stuffed with Spinach,
Sun-Dried Tomatoes, Herb Cream Cheese and finished with Basil Crème Sauce*

Silver Package Entrée Selections

(Continued)

Grilled Filet of Alaskan Salmon

\$36 per person

Alaskan Salmon, Grilled to Perfection and Finished with a Creamy Dill Sauce

Classic London Broil

\$35 per person

*Marinated Flank Steak, Broiled and Sliced, then Crowned with a
Bordelaise Mushroom Sauce*

Beef Wellington

\$40 per person

*Twin Tenderloin Medallions of Beef Baked in a Puff Pastry
And served with a Wild Mushroom Sauce*

*All Dinner Entrées are served with
a Choice of Herb Roasted Red Potatoes, Rice Pilaf or Roasted Garlic Mashed Potatoes
Seasonal Fresh Vegetables
Warm Rolls and Butter Florets*

Silver Package Buffet Selections

\$38 per person

Select one of the following for your pre-dinner reception:

*Gourmet Cheese and Cracker Display
Fresh Crudités Display with Ranch Dressing
Seasonal Fresh Fruit Display*

Select Two Salads:

*House Salad with Ranch and Balsamic Vinaigrette
Cucumber Tomato Salad
Italian Pasta Salad
Classic Caesar Salad
Waldorf Salad*

Select One:

*Grilled Fillet of Salmon
Chicken Picatta
Chicken Marsala
Herb Roasted Chicken with Basil Crème Sauce*

Select One:

*Classic London Broil
Beef Tips finished with a Port Wine Sauce
Slow Roasted Top Round of Beef with Rosemary Au Jus
Baron of Beef
(A Carving Station is Available for \$75)*

*A Choice of Herb Roasted Red Potatoes, Rice Pilaf or Roasted Garlic Mashed Potatoes
Seasonal Fresh Vegetables
Warm Rolls and Butter Florets*

Enhancements

Hors d'oeuvre Selections

<i>Cold Items</i> <i>(Per 50 pieces)</i>		<i>Hot Items</i> <i>(Per 50 pieces)</i>	
<i>Petite Finger Sandwiches</i>	\$100	<i>Mini Beef Empanadas</i>	\$95
<i>Gourmet Canapés</i>	\$105	<i>Mozzarella Cheese sticks</i>	\$100
<i>Prosciutto Melon Wraps</i>	\$110	<i>Sesame Style Buffalo Wings</i>	\$105
<i>Fruit Kabobs</i>	\$95	<i>Spicy Buffalo Wings</i>	\$105
<i>Smoked Salmon Cucumber Rounds</i>	\$95	<i>Asian Spring Rolls</i>	\$110
<i>Jumbo Chilled Shrimp</i>	\$150	<i>Petite Quiche Lorraine</i>	\$120
<i>Herb Cream Cheese Stuffed</i>			
<i>Snow Peas</i>	\$95	<i>Crab Stuffed Mushrooms</i>	\$130
<i>Herb Cream Cheese Stuffed</i>		<i>Chicken or Beef Satays</i>	\$120
<i>Cherry Tomatoes</i>	\$95	<i>Bacon Wrapped Scallops</i>	\$140

Assorted Trays and Platters

Serves approximately 50 guests

- Fresh Crudités Display with Ranch Dressing \$150*
- Baked Brie en Croute with Crackers and Toast Points \$150*
- Artichoke Dip Served with Pita Wedges and Flat Bread \$100*
- Gourmet Cheese and Cracker Display \$185*
- Classic Antipasto Platter \$200*
- Peel and Eat Shrimp \$200*
- Whole Poached Salmon \$200*
- Chilled Crab Claws \$250*

Chocolate Dipped Strawberries \$100

Assorted Petite Desserts \$175

Carving Stations

Serves approximately 50 guests

<i>Honey Baked Ham</i>	\$225
<i>Roasted Turkey</i>	\$225
<i>Herb Roasted Top Round</i>	\$275
<i>Prime Rib of Beef</i>	\$325

\$75.00 carver fee per station

All Carved Items are served with Rolls and Condiments

Miscellaneous

Upgraded Linen Package Including Chair Covers, Sash and Overlay \$8 per person
Butler Passed Hors d'Oeuvres Service is Available -- Please Ask Your Catering Manager

Banquet Bars

Host Bar

Consumption billed to Host's Master Account.
Prices below are for each drink/glass poured.

Call Selections	\$5
Premium Selections	\$6
Super Premium Selections	\$6.5
Specialty Drinks	\$6
Martinis & Long Islands	\$6.5
House Select Wine	\$25 (bottle)
Domestic Beer	\$4
Import & Micro-Brew Beer	\$4.5
Non-alcoholic Beer	\$3.5
Soft Drinks	\$2

Domestic Keg of Beer \$300

Microbrew / Imported Keg: (Please ask your catering manager for market price)

Cash Bar

Guests purchase beverages at the time of service.
Prices below are for each drink/glass poured.

Call Selections	\$6
Premium Selections	\$7
Super Premium Selections	\$7.5
Specialty Drinks	\$7
Martinis & Long Islands	\$7
House Select Wine	\$6.5
Domestic Beer	\$4.5
Import & Micro-Brew Beer	\$5
Non-alcoholic Beer	\$4
Soft Drinks	\$2.5

House Wines

Chardonnay, White Zinfandel, Merlot and Cabernet Sauvignon
\$25/bottle

A complete selection of wine and champagne is available upon request

Host Bar Package	First Hour	Each Additional Hour
Premiums, Beer, Wine, Sodas	\$13 per person	\$9 per person per hour
Call Brands, Beer, Wine, Sodas	\$12 per person	\$7 per person per hour
Imported and Domestic Beer, Wine, Sodas	\$10 per person	\$6 per person per hour
Domestic Beer, Wine, Sodas	\$9 per person	\$6 per person per hour

Host Bar Prices are subject to 21% service charge and applicable sales tax

A \$75 bartender fee will be applied for first two hours of service.

If bar revenue does not exceed \$400, a \$20 labor charge for each additional hour will be applied.

EMBASSY SUITES DENVER SOUTHEAST RESERVES THE RIGHT TO LIMIT AND/OR RESTRICT THE SALE OR CONSUMPTION OF ALCOHOLIC BEVERAGES BASED UPON THE HOTEL'S DISCRETION.

Wedding Ceremony Package

Atrium Ceremony \$500.00

- *Our Tropical Waterfall and Garden Atrium is Available for Wedding Ceremonies Between 10:00AM and 6:00PM*
- *Ceremony Fee Includes the use of a Bridal Room Before the Ceremony, Based Upon Availability*
- *Elegant White Aisle Runner*
- *Classic Atrium Chairs are Used for Your Ceremony*
- *Sound Systems are Available for an Additional Charge*
- *Rehearsal Times are Available the Day Before Your Ceremony, but Must be Completed Before 6:00PM*
- *Additional Labor Charges May Apply for Ceremonies Over 150 Guests.*

Additional Information

Deposit and Payment Information:

Upon Confirmation, an initial deposit of \$600.00 is required to hold any Banquet Space. This deposit is non-refundable. 90 Days prior to the event, a second payment of 50% of the total amount due is required. **Final Payment of the Total Estimated Balance is due 72 Hours Prior to your event.**

Guarantees:

A guaranteed attendance figure is required **72 business hours prior to the function date** and is not subject to reduction. If the catering office is not advised by this time, the estimated figure will automatically become the guarantee.

Food and Beverage Service:

Due to current health regulations, all food served at the hotel must be prepared by our culinary staff. Food may not be taken off the premises after it has been prepared and served. Please note that the sales and service of alcoholic beverages are regulated by the state and therefore, guests are not allowed to bring alcoholic beverages into the hotel.

Reception Hours:

Wedding Receptions are available from 11:00AM – 4:00PM or 6:00PM – 12:00AM. Other times may be available up to a maximum of 6 hours. Contact your Catering Manager for details. If your mealtime is delayed by one hour beyond the scheduled mealtime, a \$2.00 per person fee will be charged. Hot food on the Buffet will be made available for a maximum of 1 1/2 hours.

Atrium Ceremonies/Receptions:

Our tropical garden atrium is available for wedding receptions and ceremonies. Ceremonies are available from 10:00AM to 6:00PM for a Ceremony Fee of \$500.00. Atrium receptions must end before 10:00PM.

Music:

The hotel must be advised in advance of any music in our hotel. Hotel management reserves the right to monitor entertainment for volume and inappropriate content and make changes, as necessary. All music in the Ballroom must end before 12:00PM. All music in the Atrium must end before 10:00PM.

Decorations:

Our Catering staff will be happy to assist you with flower arrangements, centerpieces, ice carvings, etc. The Hotel will not permit the affixing of anything to walls, floor, light fixtures, or ceiling without prior approval from the Catering Department. Absolutely no nails, tacks or staples will be allowed. Fog machines are strictly forbidden.

Mixed Plate Fee:

If selecting more than one entrée, the price of the higher priced entrée prevails. Place cards are required and are to be provided by the client, when offering more than one entrée.

Additional Services:

Chair Covers are available for \$6 per cover, which includes set up and tear down. Custom designed ice sculptures are available at market price

Service Charge/Sales Tax:

All food, beverage and miscellaneous charges are subject to a 21% service charge. Current Sales Tax for food and beverage is 8.1%, 7.72% for miscellaneous items such as Audio Visual and Ceremony Fees.

Discounts:

A \$2.00 per person discount is offered for Friday Evening, Saturday Brunch and Sunday Receptions.

Cancellation Policy:

The \$600.00 deposit is non-refundable. Due to the difficulty in reselling space which has been cancelled, the Embassy Suites reserves the right to charge liquidated damages to include the deposit, and 50% of estimated food and beverage charges if the event is cancelled 90 days before the event. If the group should cancel within 90 days of the event date, liquidated damages will include deposit and 75% of estimated food and beverage charges. The group will additionally be responsible for all unrecoverable food and beverage, equipment rental and labor contracted on the group's behalf.

Hotel Information

<i>Guest Suites</i>	<i>205 Two-Room Suites on 7 Floors 100 King Suites 105 Double - Double Suites Each of our overnight guests enjoys our complimentary, cooked-to-order omelet breakfast each morning and complimentary beverages, cocktails, and light snacks at our Manager's Reception each evening.</i>
<i>Restaurant</i>	<i>Enjoy the tropical setting of The Creekside Bistro. Serving lunch Monday through Saturday and dinner, nightly.</i>
<i>Lounge</i>	<i>Relax in our Creekside lounge surrounded by cascading waterfalls and lush tropical foliage.</i>
<i>Waterfall Atrium</i>	<i>3272 square feet of tropical gardens in a lavish, all weather atrium. Exquisite background for photographs.</i>
<i>Ballroom</i>	<i>5750 square feet - 4 sections – banquet seating up to 400 people.</i>
<i>Boardroom Suites</i>	<i>3 Boardroom Suites seating up to 8 people for your small, but important, business meetings.</i>
<i>Recreational Facilities</i>	<i>Indoor swimming pool with sun deck, sauna, whirlpool and exercise room. Within walking distance are 27 restaurants, 12 movie screens, 2 shopping malls, night clubs and a tree-lined jogging path. Less than 2 hours away are 11 of Colorado's best ski resorts.</i>
<i>Location</i>	<i>Embassy Suites Denver Southeast offers an excellent location for all guests. Just 5 minutes from the Denver Tech Center, Greenwood Plaza and Inverness Business Parks. Only 9 miles from Downtown Denver, and a 1/2 Hour from the Rocky Mountains.</i>