

Sheraton Denver Tech Center

Our 2011 Wedding Package Includes:

Experienced Wedding Planner

Elegantly Decorated Ballroom

Gourmet Wedding Cake by Child's Pastry Shop

Full Length Linens in White or Ivory

Customized Centerpieces

Champagne Toast in Honor of the Bride and Groom

*Fresh Vegetable Crudite' with Imported & Domestic Cheese Display
for your Guests while they await the Arrival of the Bride and Groom*

*Complimentary Suite for the Bride and Groom on your Wedding
Night with a Breakfast for Two the following morning*

Special Weekend Guestroom Rates for Friends and Family

Hot Hors d'oeuvres

All Hors d'oeuvres are priced per 100 pieces unless otherwise specified

*New Zealand Lamb
Chops with Caper
Mint Pesto
\$295.00 per 50*

*Asian Glazed
Meatballs with Snow
Pea Pick
\$180.00*

*Scallops Wrapped in
Bacon with Scallion
Butter
\$375.00*

*Chicken Teriyaki Sate
\$245.00*

*Ginger Beef Sate
\$275.00*

*Southwest Egg Roll with
Green Chili Dipping
Sauce
\$245.00*

*Petite Maryland
Crab Cakes with
Wasabi Aioli
\$295.00*

*Mini Italian
Calzones with
Marinara Sauce
\$240.00*

*Smoky Chicken
Quesadillas
\$235.00*

*Fontina and Spinach
Stuffed Mushrooms
\$245.00*

*Petite Beef Wellington
\$315.00*

*Petite Chicken
Wellington
\$255.00*

*Dear and Goat Cheese
Triangles with Raspberry
Port Reduction
\$240.00*

*Vegetable Spring Roll
with Hot Mustard
\$240.00*

*Gorgonzola Twice Baked
New Potatoes
\$225.00*

*Prosciutto and Phyllo
Wrapped Asparagus
\$250.00*

Cold Hors d'oeuvres

All Hors d'oeuvres are priced per 100 pieces

*Assorted Finger Sandwiches
Including Deviled Ham on Light Rye,
Deviled Turkey on Wheat and Cucumber
& Tomato on Focaccia
\$235.00*

*Herb Boursin with Lavosh Chips and
Red Onion Marmalade
\$265.00*

*Chicken Plumb Salad in Pate a Choux
Shell
\$225.00*

*California Sushi Roll
\$325.00*

*Buffalo Carpaccio Canapés with Verde
Aioli
\$295.00*

*Shrimp on Ice with Cocktail and
Remulade Sauce
\$330.00*

*Bruschetta
Seasoned Toast Point Topped with a
Tomato Basil Relish
\$215.00*

*Quinoa Stuffed Cherry Tomatoes
\$225.00*

*Roasted Red Pepper Pinwheels with
Pico de Gallo
\$215.00*

Hors d'oeuvres Displays

Minimum of 50 people each

*Mediterranean Display
Hummus, Roasted Red Pepper Dip,
Tuscan White Bean Dip, Pita Chips
and Toast Points
\$4.75 per person*

*Salmon Gravlox Display
Smoked Salmon, Dill Cream Cheese,
Mini Bagels, and Toast Points
\$5.95 per person*

Plated Entrees

All Plated Entrees include Garden or Caesar Salad, Chef's Choice of Starch, Seasonal Vegetables, Fresh Brewed Starbucks Coffee and Assorted Twinings Teas

Chicken

Prosciutto Wrapped Chicken

Prosciutto and Basil Wrapped Chicken with Dijon Cream Sauce

\$40.95 per person

Pecan Chicken

*Pecan Encrusted Chicken with a
Kentucky Bourbon Sauce*

\$40.95 per person

Southwestern Chicken

*Cilantro Rubbed Chicken Breast with
New Mexico Red Chili Sauce*

\$38.95 per person

Rocky Mountain Chicken

Marinated Chicken Breast Served with a Wild Mushroom Port Wine Sauce

\$39.95 per person

Fish

Glazed Salmon
Miso Glazed Salmon with Ginger Butter
\$41.95 per person

Pistachio Encrusted Halibut
Halibut with Green Onion Soubise
\$43.95 per person

Citrus Salmon
Herb Grilled Salmon with Citrus Pesto
\$39.95 per person

Halibut en Papillote
Halibut Cooked in White Wine, Herbs,
Spices and Butter
\$53.95 per person (Maximum of 100)

Beef

Filet Mignon
Herb Seared Filet with Gorgonzola
Butter and Pan Jus
\$44.95 per person

Beef Burgundy
Tender Beef Slow Cooked in a
Burgundy Demi and Served in a Puff
Pastry Shell
\$41.95 per person

New York Strip
Grilled N.Y. Strip with Forest
Mushroom Demi
\$44.95 per person

Southwestern Filet of Beef
Ancho Rubbed Filet with Roasted
Pablano Demi
\$44.95 per person

Pork and Lamb

Marinated Thick Cut Pork Chop
Pork Chop with Apple Cider
Demi Glace
\$42.95 per person

Mushroom Pork Loin
Herb Crusted Pork Loin with
Mushroom Cream Sauce
\$39.95 per person

Stuffed Pork Tenderloin
Pork Tenderloin filled with Chorizo, Cheddar and Jack Cheese Blend and Pablano
Chilies with Roasted Red Pepper Cream Sauce
\$45.95 per person

Duet Entrees

Chicken and Salmon
Marinated Grilled Chicken Breast with Basil Cream and Herb Seared Salmon with
Tomato Caper Relish
\$44.95

Beef Tenderloin and Seafood Gratin
Beef Tenderloin topped with a Seafood Gratin with Whole Grain Mustard Cream Sauce
\$50.95 per person

Beef Tenderloin and Chicken
Herb Rubbed Beef Tenderloin with Roasted Shallot Demi and Cilantro Marinated
Chicken with Avocado Salsa
\$48.95 per person

Dinner Buffet

All Dinner Buffets include Chef's Choice of Seasonal Vegetable, Fresh Baked Assorted Rolls and Butter, Freshly Brewed Starbucks Coffee and Assorted Twinings Teas

First Course

Select two of the following:

Sheraton House Salad

Baby Greens Salad with Hot House Cucumbers, Roma Tomatoes, Spiced Pecans and Choice of Dressings

Caesar Salad

Crisp Romaine Lettuce Tossed in a Creamy Caesar Dressing and Topped with Shaved Parmesan and Garlic Croutons

Fall Salad

Mixed Greens, Dried Cranberries, Feta Cheese, Walnuts and Maple Balsamic Dressing

Cucumber and Tomato Salad

Diced English Cucumbers and Vine Ripened Tomatoes Tossed in a Light Italian Vinaigrette

Main Course

Select two or three items

Herb Marinated Grilled Chicken with Thyme Demi Glace

Chicken Parmesan with roasted tomato Marinara

Feta and Spinach Chicken Roulade with Basil Pesto

Rosemary Roasted Pork Loin with Balsamic Glaze

Pepper Crusted N.Y. Strip with Pomegranate Demi

Oven Baked Cod with Pablano Cream Sauce

Lemon Seared Salmon with Citrus Deuree Blanc

Tri colored Tortellini with Sun Dried Tomato Cream

Baked Three Cheese Ziti with Sausage Marinara

Starches

Select two items:

Seasonal Fresh Vegetables

Wild Rice Blend

Vegetable Rice Pilaf

Roasted Garlic Mashed Potatoes

Horseradish Mashed Potatoes

Cheddar Cheese Mashed Potatoes

Gratin Potatoes

Scalloped Potatoes

Macaroni and Cheese

Moroccan Couscous

Herb Polenta Cakes

Penne Pasta Bake

Roasted Rosemary Red Potatoes

Choice of two entrees

\$48.95

Choice of three entrees

\$50.95

Beverage & Wine List

<u>Options</u>	<u>Host</u>	<u>Cash</u>
<i>Call Brands</i>	\$5.25	\$5.50
<i>Premium Brands</i>	\$6.00	\$6.25
<i>Domestic Beer</i>	\$4.50	\$4.75
<i>Imported Beer</i>	\$4.75	\$5.00
<i>Micro Brewery Beer</i>	\$5.00	\$5.25
<i>Non-Alcoholic Beer</i>	\$4.50	\$4.75
<i>House Wines</i>	\$4.75	\$5.00
<i>Soft Drinks</i>	\$2.00	\$2.00
<i>Mineral Water</i>	\$2.50	\$2.50
<i>Cordials</i>	\$6.50	\$6.75

White Wines (Price per Bottle)

<i>Sycamore Lane White Zinfandel</i>	\$22.00
<i>Beaulieu Vineyard Chardonnay</i>	\$22.00
<i>Kendall-Jackson Chardonnay</i>	\$38.00
<i>Trinity Oaks Pinot Grigio</i>	\$26.00
<i>Devi Sauvignon Blanc</i>	\$26.00
<i>Mirassou Chardonnay</i>	\$28.00

Red Wines

<i>Painted Hills Merlot</i>	\$32.00
<i>Canyon Road Cabernet</i>	\$22.00
<i>Red Diamond Merlot</i>	\$28.00
<i>Penfolds Shiraz</i>	\$39.00
<i>Hob Nob Pinot Noir</i>	\$38.00

Sparkling Wines

<i>Korbel Brut</i>	\$35.00
<i>Domaine Chandon Brut Sparkling Wine</i>	\$52.00
<i>Moet & Chandon White Star</i>	\$75.00

All Bars have a 2 hour minimum and are subject to a minimum revenue requirement of \$450.00 or a \$100.00 Bar Fee will be assessed.

The Sheraton Denver Tech Center Hotel reserves the right to limit and/or restrict the sale or consumption of alcoholic beverages based upon discretion.

Morning after Brunch

*Import & Domestic Cheese Display
Fresh Seasonal Fruit Display
Breakfast Pastries and Breads*

*Smoked Salmon Display
Mediterranean display*

Mixed Greens Salad with Strawberries, Spiced Walnuts and Red Onion Vinaigrette

Orzo Pasta Salad with Parsley Dressing

Scrambled Eggs

Bacon and Sausage

Home Fried Breakfast Potatoes

Cilantro Rubbed Chicken with Sun Dried Tomato Cream Sauce

Herb Roasted Pork Loin with Balsamic Reduction

Chef's Choice of Seasonal Vegetables

Fresh Rolls and Butter

Assorted Juices, Starbucks Coffee, and Assorted Twinings Tea

\$41.95 per person

Substitute Eggs Benedict for \$44.95 per person

Enhancements

<i>Chair covers</i> <i>(All White or All Ivory- Complimentary Sash color additional)</i>	<i>\$6.00 per chair</i>
<i>Chocolate Fountain</i>	<i>\$350.00</i>
<i>Dipping Items</i>	<i>\$6.25 per person</i>
<i>Rose Petals</i>	<i>\$150.00</i>
<i>Ice Sculpture</i>	<i>Priced per design</i>