

Sheraton Denver Tech Center

Our 2010 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

Pear 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

Proscuitto 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

Proscuitto Wrapped Chicken

Proscuitto and Basil Wrapped Chicken with Dijon Cream Sauce
\$39.95 per person

Pecan Chicken

Pecan Encrusted Chicken with a
Kentucky Bourbon Sauce
\$39.95 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
\$38.95 per person

Fish

Glazed Salmon

Miso Glazed Salmon with Ginger Butter
\$41.95 per person

Citrus Salmon

Herb Grilled Salmon with Citrus Pesto
\$38.95 per person

Pistachio Encrusted Halibut

Halibut with Green Onion Soubise
\$43.95 per person

Halibut en Poppilote

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

New York Strip

Grilled N.Y. Strip with Forest
Mushroom Demi
\$43.95 per person

Beef Burgundy

Tender Beef Slow Cooked in a
Burgundy Demi and Served in a Puff
Pastry Shell
\$41.95 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>
Call Brands	\$5.25	\$5.50
Premium Brands	\$6.00	\$6.25
Domestic Beer	\$4.50	\$4.75
Imported Beer	\$4.75	\$5.00
Micro Brewery Beer	\$5.00	\$5.25
Non-Alcoholic Beer	\$4.50	\$4.75
House Wines	\$4.75	\$5.00
Soft Drinks	\$2.00	\$2.00
Mineral Water	\$2.50	\$2.50
Cordials	\$6.50	\$6.75

White Wines

(Price per Bottle)

Sycamore Lane White Zinfandel	\$22.00
Beaulieu Vineyard Chardonnay	\$22.00
Kendall-Jackson Chardonnay	\$38.00
Trinity Oaks Pinot Grigio	\$26.00
Pepi Sauvignon Blanc	\$26.00
Mirassou Chardonnay	\$28.00

Red Wines

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

Sparkling Wines

Korbel Brut	\$35.00
Domaine Chandon Brut Sparkling Wine	\$52.00
Moet & Chandon White Star	\$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

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