

OMNI INTERLOCKEN HOTEL

# WEDDING BROCHURE





A DAY *UNLIKE* ANY OTHER  
*SHOULD*  
*HAPPEN*  
AT A PLACE UNLIKE ANY OTHER

## YOUR STORY STARTS HERE.

Whether we're hosting your wedding reception, rehearsal dinner or celebratory brunch, we'll bring together the best of everything. Distinctive venues. Exceptional cuisine. Luxurious accommodations., Legendary service. It all comes together to ensure your event is truly sensational. Omni Interlocken Hotel experienced wedding team will be here for you every step of the way partnering with your wedding coordinator from your first planning meeting to your final toast. So you can focus on what matters most — making memories that last a lifetime.

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*Cover photo courtesy of Megan Newton Photography.*



## WEDDINGS

Our promise is to make your wedding spectacular. From sampling culinary creations during our event tasting to pampering your entire party with a spa or golf day, every event leads up to the one you've been dreaming of most on your wedding day. Our wedding package is designed with you in mind. We'll ensure that you enjoy your special day while we take care of the details.

### THE CEREMONY

Omni Interlocken Hotel offers multiple ceremony venues ranging from a cascading waterfall to golf course fairways. Site fee includes:

- ◆ Set up of white garden chairs and arch
- ◆ Tables for gifts and escort cards

*Ceremony fees starting at \$1,000 based on location*

### THE RECEPTION

Omni Interlocken Hotel has several beautiful venue options for your cocktail hour and reception. Your wedding specialist will assist in selecting the spaces that best suit your ultimate wedding desires. Whether it's in our outdoor pavilion or in one of our ballrooms, we have the perfect spot for your special day filled with family, friends and endless memories.

#### INCLUSIONS FOR ALL RECEPTIONS:

- ◆ Choice of our house linens
- ◆ Votive centerpieces
- ◆ Dance floor
- ◆ Wedding punch served during cocktail reception
- ◆ Selection of two course plated entrée or buffet dinner
- ◆ Champagne toast
- ◆ Custom wedding cake
- ◆ Valet parking (discounted rate available)
- ◆ Special accommodation rate for out-of-town guests
- ◆ Complimentary guest room for the couple the evening of the reception and breakfast for two the following morning

*Subject to a 24% taxable service charge and 8.15% sales tax.*







## MENUS

Our culinary options elevate weddings to a class all their own. Ask your wedding specialist about our customized menus personalized to suit your style, taste and budget.

### HORS D'OEUVRES | PASSED OR DISPLAYED

#### HORS D'OEUVRES | CHILLED

Orange poached shrimp, bourbon mary sauce

Crab salad, creole mustard, chives, phyllo cup

Heirloom tomato skewer, ciliegine mozzarella, pesto

Apricot and goat cheese truffle, pistachio, truffle honey

Deviled eggs, pickled okra, chili candied bacon

Honey smoked salmon, Boursin, black pepper, toast

#### HORS D'OEUVRES | WARM

Smoked chicken lollipop, onion hot pepper jam

Chicken cordon bleu ball, mornay sauce

Vegetable spring roll, sweet chili sauce

Boursin stuffed artichoke beignet, herb sour cream

Brisket mac 'n' cheese croquette, green chili, barbecue sauce

Lamb shawarma meatball, zhoug

*Choice of Two | \$9 per person*

*Choice of Three | \$12 per person*

*Menu prices subject to a 24% taxable service charge and 8.15% sales tax.*



## ENHANCEMENTS

### CHEESE AND CHARCUTERIE DISPLAY

Chef's selection of local artisan cured meats and cheeses, olives, fresh and dried fruits, jam, mustard, nuts, crackers and flatbreads

*\$18 per person*

### CRUDITÉS DISPLAY

Grilled and fresh vegetables, red pepper hummus, herb sour cream, chipotle ranch

*\$10 per person*

### SUSHI

Assorted maki, sashimi, wasabi, pickled ginger, soy sauce

*\$22 per person*

### CHILLED SEAFOOD

Traditional accouterments including cocktail sauce, lemon, Tabasco, horseradish grain mustard

Shrimp cocktail | *\$24 per person*

Steamed chilled clams | *\$24 per person*

Snow crab claws | *\$42 per person*

Split King crab legs | *\$46 per person*

Choice of three | *\$60 per person*

*Menu prices subject to a 24% taxable service charge and 8% sales tax.*







## PLATED DINNERS

### SALADS | CHOICE OF ONE

Wedge salad, with scallion, hard boiled egg, bacon, grape tomato, blue cheese dressing

Arugula salad with friseé, roasted beet, toasted pecan goat cheese, sherry vinaigrette

Spinach salad with strawberry, red onion, feta cheese, champagne vinaigrette

Mixed green salad with pickled red onion, cucumber, carrot, grape tomato, balsamic vinaigrette

Caprese salad with arugula, buffalo mozzarella, heirloom tomato, roasted cherry tomato bruschetta, balsamic syrup

### STARCHES | CHOICE OF ONE

Roasted garlic and red bliss potato mash

Potato and celeriac gratin

Loaded potatoes delmonico

Goat cheese and herb polenta cake

Baked mac 'n' cheese, blue cheese, green chili

Smoked and smashed marble potato

Cheddar grits, pimento

### VEGETABLES | CHOICE OF ONE

Sweet baby peppers and charred green beans with alder smoked salt

Honey chili glazed Brussels sprouts and roasted cauliflower

Roasted baby carrots and balsamic pearl onions

Lemon roasted asparagus and blistered heirloom cherry tomatoes



## PLATED DINNERS

### ENTRÉES | CHOICE OF TWO

Seared chicken breast, cipollini marsala | *\$48 per person*

Seared salmon puttanesca | *\$50 per person*

Grilled swordfish with arugula, lemon, sunflower pesto | *\$55 per person*

Horseradish and thyme grilled ten oz flatiron steak, blue cheese cream | *\$54 per person*

Herb and sea salt rubbed eight oz beef tenderloin | *\$67 per person*

Sherry braised short rib with maple demi-glace | *\$55 per person*

Bourbon brined fourteen oz bone-in pork chop with green tomatoes, cider jam | *\$49 per person*

Mushroom risotto with seared trumpet mushrooms, confit garlic, balsamic cipollini , truffle oil | *\$50 per person*

Cavatelli with sage, walnut, lemon, brown butter | *\$50 per person*

Milk braised cauliflower steak with quinoa gremolata, curried carrot sauce | *\$50 per person*

*All dinner entrées are served with your choice of regular coffee, decaffeinated coffee or hot tea.  
Menu prices subject to a 24% taxable service charge and 8.15% sales tax.*







## SILVER DINNER BUFFET

### SALADS

Arugula salad with shaved fennel, Parmesan cheese, radicchio, lemon, oregano vinaigrette

Cucumber salad with grape tomatoes, red onions, garbanzo beans, kalamata olives, grilled feta, dill, red wine vinaigrette

### ENTRÉES

Herb horseradish flatiron steak, arugula, parsley, caper pesto

Roasted striped bass, artichoke, tomatoes, olive relish

Chicken saltimbocca, crispy sage and prosciutto, balsamic onion marsala glaze

### ACCOMPANIMENTS

Linguini aglio e olio, parsley, chili flake, Parmesan cheese, olive oil

Roasted summer squash, rosemary, garlic, lemon

Assorted rolls

*\$58 per person*

*Menu prices subject to a 24% taxable service charge and 8.15% sales tax.*



## GOLD DINNER BUFFET

### SALAD

Spinach and romaine chopped salad, red onions, garbanzo beans, feta, tomatoes, cucumbers, croutons, horseradish mustard vinaigrette

### ENTRÉES

Herb and sea salt crusted rib-eye, caramelized onions, mushrooms

Bourbon glazed salmon, caramelized Brussels sprouts slaw

Beer brined chicken, barbecue sauce, charred corn, red onion relish

### ACCOMPANIMENTS

Mashed potatoes, bacon, scallions, sour cream, cheddar

Creamed corn with blue cheese

Broccoli and cauliflower

Assorted rolls

*\$63 per person*

*Menu prices subject to a 24% taxable service charge and 8.15% sales tax.*







## BRIDAL READY ROOM

### FRUIT AND YOGURT PARFAITS

\$15 *per person*

### FARMERS MARKET

Seasonal grilled fresh vegetables with Mediterranean roasted red pepper hummus, smoked jalapeño ranch dressing

\$10 *per person*

### CHEESE DISPLAY

Assorted cheeses and baguettes

\$12 *per person*

### CHIP AND DIP BAR

Potato chips, veggie chips, rice crackers, cream onion dip, roasted red pepper hummus

\$16 *per person*

*Menu prices subject to a 24% taxable service charge and 8.15% sales tax.*



## LATE NIGHT SNACKS

### ASSORTED SLIDERS

Mini hamburgers with assorted toppings

\$12 *per person*

### SNACK FOOD BUFFET

Mini corn dogs, mini pizzas, sweet and salty popcorn, french fries with assorted aioli and dipping sauces

\$15 *per person*

### FLATBREAD STATION

Assorted flatbreads

\$14 *per person*

### MAC 'N' CHEESE STATION

Four cheese macaroni with a variety of toppings including bay shrimp, grilled chicken, spring onions, mushrooms and bacon

\$16 *per person*

### DESSERT AND COFFEE STATION

Assorted pastries, fruit tartlets, petite fours, cupcakes, cream puffs, tea cookies, coffee and hot tea service, sugar swizzle sticks, chocolate sticks, cinnamon sticks, candied lemons, orange peels and fresh whipped vanilla cream

\$18 *per person*





## WEDDING CAKES

SHAMANE'S BAKE SHOPPE | 303-417-9338

DAS MAYER FINE PASTRY CHALET | 303-425-5616

*Please schedule appointment for tasting and designing.*

## KIDS' MENU

### ENTRÉES | CHOICE OF ONE

Mac 'n' cheese

Crispy chicken tenders and fries

Cheeseburger and fries

Spaghetti and meatballs

### ACCOMPANIMENTS

Served with a fruit cup and beverage

**\$20 per person**

*Menu prices subject to a 24% taxable service charge and 8.15% sales tax.*







# BEVERAGES

## HOSTED BAR PRICING

### PACKAGE | FIRST HOUR

Colorado brands	\$30 per person
Premium brands	\$25 per person
Deluxe brands	\$20 per person
Call brands	\$15 per person

*Add \$10 per person per additional hour.*

CONSUMPTION	HOST	CASH
Colorado wine and spirits	\$11 per drink	\$12 per drink
Premium wine and spirits	\$10 per drink	\$11 per drink
Deluxe wine and spirits	\$9 per drink	\$10 per drink
Call wine and spirits	\$8 per drink	\$9 per drink
Imported beer and	\$6 per drink	\$6.50 per drink
Domestic beer	\$5.50 per drink	\$6 per drink
Soft drinks and juices	\$5 per drink	\$5 per drink
Bottled still and sparkling water	\$5 per drink	\$5 per drink
Cordials and cognac	\$10 per drink	\$11 per drink

### WINES | PER BOTTLE

Super Premium	Franciscan Oakville   chardonnay, merlot, cabernet	\$62 per bottle
Premium	Carneros Highway   chardonnay, pinot noir, cabernet	\$50 per bottle
Deluxe	Hayes Ranch   chardonnay, merlot, cabernet	\$42 per bottle
Call	MAN   chardonnay, merlot, cabernet	\$36 per bottle

*Package bar priced per person and includes assorted domestic & imported beer, house featured wine, cocktails, soft drinks, fruit juices and bottled water. Package bar does not include tableside wine service. Package bar is subject to 24% taxable service charge and 8.15% tax bartender charge “complimentary” for Package Bar.*

*Consumption bar will be charged per drink consumed. Host bar subject to 24% taxable service charge and 8.15% tax. Cash bar pricing is inclusive of service charge and sales tax. Bartender fee of 125 per bartender, plus tax.*



## DETAILS

### FOOD AND BEVERAGE

We ask that menu selections and setup arrangements be finalized six weeks prior to the scheduled event. A detailed banquet event order will be completed at that time. Your signature is required on each banquet event order and check prior to the event. Only food and beverage provided by Omni Interlocken Hotel may be consumed on hotel premises.

### MENU TASTING

You will be invited to attend one bridal showcase held in the spring of each year. Some of our preferred vendors will showcase different items, and you will be able to sample the wedding menu items that will be available for your special day.

### LABOR CHARGES

Bartender fee | \$125 *per bartender*

Chef attendant fee | \$125 *per chef attendant*

### WEDDING COORDINATORS

It is recommended that you hire a professional wedding coordinator to assist you with your wedding ceremony, rehearsal and reception. Your Omni catering managers will assist you with the preplanning of your food and beverages, room setups and hotel details. We will provide you with an on-site banquet captain the day of your event for any last-minute needs.

### DECORATIONS

All items brought in for your wedding may not be stored here prior to the event and must be taken from the property immediately following your event. Omni Interlocken Hotel will not be responsible for missing items.







## AMENITIES AND WELCOME GIFT BAGS

A \$3 fee will apply for each gift bag handed out at the guests check-in. A \$5 fee will apply for each gift bag delivered to guest rooms.

## PARKING

Valet and self-parking is complimentary for day guests.

## ROOM BLOCK

A courtesy room block has no financial commitment to you and does not guarantee the availability of all requested rooms. We recommend that your guests make their reservations as soon as your block is confirmed, as reservations are always based on availability. A guaranteed room block may be held until 30 days prior to arrival and will hold you financially committed to 80% of the total number of contracted rooms at the contract rate.

## SERVICE CHARGES

A taxable 24% service charge will be added to all food and beverage charges. Current Colorado sales tax (8.15%) will be added to the total.



# MOKARA SPA

A day unlike any other, becomes a memory unlike any other. Celebrate your big day while enjoying Bellinis with your best friends, or pamper yourself with a massage before having your hair and makeup done.

## WEDDING SERVICES

### SIGNATURE SERVICES

Mokara Signature Massage  
50 minutes | \$125 per person  
80 minutes | \$165 per person

Mokara Signature Facial  
50 minutes | \$130 per person  
75 minutes | \$170 per person

Mokara Signature Manicure  
40 minutes | \$50 per person

Mokara Signature Pedicure  
50 minutes | \$60 per person

### MASSAGE SERVICES

Aromatherapy Experience  
50 minutes | \$125 per person  
80 minutes | \$165 per person

Deep Tissue  
50 minutes | \$125 per person  
80 minutes | \$165 per person

Couples' Massage  
50 minutes | \$250 per person  
80 minutes | \$330 per person

### PACKAGES

Day of Bliss | \$580 per person  
Gentleman's Package | \$315 per person  
Harmony for Two | \$490 per person







# GOLF AT INTERLOCKEN

## WEDDING SERVICES

### WEDDING PARTY GOLF PACKAGE

Life's greatest experiences can't be recorded on a scorecard, but you'll remember this round forever. Ease any wedding day nerves with a leisurely round of golf on championship courses.

#### INCLUSIONS:

- ♦ Green fees
- ♦ Shared cart
- ♦ Use of practice facility
- ♦ Bag handling
- ♦ Tournament scoring
- ♦ Lunch provided at the turn including Terrace Grille menu, domestic beer or non-alcoholic beverage

*\$130 per person*

*For groups of 12 or more; groom plays free.*





CALL TODAY TO SPEAK WITH A WEDDING SPECIALIST.

OMNI INTERLOCKEN RESORT & SPA • 303-464-3256

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