



ORIGIN HOTEL
WESTMINSTER

Event Planning Guide

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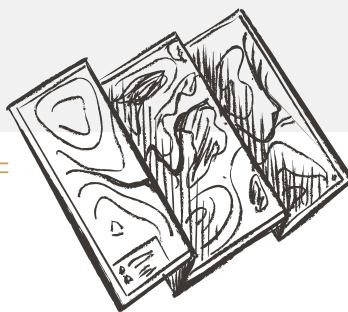


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greetings from **WESTMINSTER** COLORADO

Welcome to Colorado's newest up-and coming destination, Westminster, located midway between Denver and Boulder. With 128 Colorado industrial guest rooms, luxury suites, miles of biking and hiking trails, a growing downtown filled with shops and dining, and our very own restaurant, Famille, Origin Westminster is the place to go, be, and do.



HOTEL FEATURES

- » Located downtown in the new Westminster development
- » French-inspired restaurant and bar, Famille
- » Boardroom for meetings and small events
- » State-of-the-art fitness center
- » Complimentary bike rental program
- » 128 brand new guest rooms, including 16 suites
- » Light-filled ballroom for large gatherings
- » Courtesy in-room illy espresso machine & bottled water
- » Complimentary parking and WiFi
- » Wyndham Rewards program





FAMILLE

FRENCH INSPIRED COLORADO CUISINE

Welcome to Famille, where modern culinary touches meet the Rocky Mountain's bounty, producing a casual upscale dining experience that pays tribute to classic French techniques and influence. Famille provides all catering for onsite meetings and special events.


FAMILLEWESTMINSTER.COM

[FAMILLE_WESTMINSTER](https://www.instagram.com/FAMILLE_WESTMINSTER)

PLAN YOUR EVENT

COME ONE, COME ALL

Whether you're entertaining, meeting, or networking—if you bring the people, we'll bring the space. At Origin Westminster, our dedicated team will work to design a package that distinctly reflects the purpose and goals of any event. From locally inspired menus to customized activities for guests to enjoy, we are here to help you create an experience.

LAYOUT	OCCUPANCY
BELL TOWER ROOM (1,450 SQ FT) Featuring floor to ceiling windows with natural light, state of the art AV equipment, linenless tables, and flexible setup options	
RECEPTION	120
ROUNDS OF 8	88
CRESCENT ROUNDS	55
CLASSROOM	60
THEATER	100
CENTRAL SQUARE ROOM (475 SQ FT) Pre-set board table with built-in power, 75" Flat Screen TV, 2nd-floor views, and floor to ceiling windows	
CONFERENCE	14
FAMILLE PRIVATE DINING ROOM (200 SQ FT) Pre-set dining table in Famille for an intimate experience	
CONFERENCE	10

BREAKFAST

MORNINGS SET THE TONE FOR THE DAY

All Breakfast Buffets and the Famille Brunch are served with regular coffee, decaffeinated coffee, assorted tea, and assorted juices. Prices are per guest and based on 90 minutes of service. Add \$3 per guest for each additional 30 minutes. See enhancements list for opportunities to customize.

Breakfast Buffet

CONTINENTAL BREAKFAST

\$29 PER PERSON | 10 PERSON MINIMUM

Sliced seasonal fresh fruits & berries, individual yogurts, house granola, morning pastries, whipped butter, breakfast cereals & milk

FRONT RANGE BREAKFAST BUFFET

\$38 PER PERSON | 20 PERSON MINIMUM

Scrambled eggs, smoked bacon, andouille sausage, breakfast potatoes, morning pastries, whipped butter, sliced seasonal fresh fruits & berries, individual yogurts, house granola

THE FRENCH CONNECTION BUFFET

\$46 PER PERSON | 20 PERSON MINIMUM

Eggs benedict, seasonal crêpes, pain perdu French toast, fruit compote, sliced seasonal fresh fruits & berries, morning pastries, whipped butter, individual yogurts, house granola

Brunch

FAMILLE BRUNCH

\$52 PER PERSON | 20 PERSON MINIMUM

Smoked Scottish salmon, bagels, poached eggs florentine & hollandaise, smoked bacon, andouille sausage, fingerling potatoes, grilled asparagus with goat cheese, salt crusted beef roast with horseradish cream, au jus, sliced seasonal fresh fruits & berries, morning pastries, whipped butter

BRUNCH FAIRE UN TOUR

\$28 PER PERSON + BARTENDER FEE | 20 PERSON MINIMUM

Featuring champagne Mimosa and Bloody Mary's

All prices of food, beverage, room rental, and audio visual charges are subject to 22% service charge and current applicable taxes. Items are cooked to order or may contain raw ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions



Breakfast Enhancements

STEEL CUT OATMEAL

\$7 PER PERSON | 10 PERSON MINIMUM

Steel-cut oatmeal, brown sugar, seasonal berries, dried fruits, toasted nuts (V) (GF)

SMOKED SCOTTISH SALMON & BAGELS

\$14 PER PERSON | 10 PERSON MINIMUM

Whipped cream cheese, capers, red onions

BURRITO BRAVO

\$10 PER PERSON

Spicy chorizo, fresh farm eggs, tomato, red onion, piquillo peppers, potatoes, shredded Oaxaca cheese, avocado

INDIVIDUAL GRANOLA PARFAITS

\$8 PER PERSON

House granola, yogurt, berries (V) (GF)

PAIN PERDU BAGUETTE FRENCH TOAST

\$10 PER PERSON

Cinnamon, banana brûlée, pecans, caramel sauce, berry coulis (V)

OMELETTE STATION

\$16 PER PERSON + CHEF ATTENDANT FEE

Chorizo, bacon, spinach, tomato, mushroom, bell pepper, green onion, goat cheese, Gruyère cheese (V)

Smoked Bacon (GF)

\$4 PER PERSON | 10 PERSON MINIMUM

Spicy Andouille Sausage (GF)

\$4 PER PERSON | 10 PERSON MINIMUM

Hard-Boiled Farm Fresh Eggs (V) (GF)

\$36 PER DOZEN

Bagels & Cream Cheese (V)

\$36 PER DOZEN

Assorted Morning Pastries (V)

\$48 PER DOZEN

LUNCH BUFFETS

All Lunch Buffets are served with regular coffee, decaffeinated coffee, and assorted tea. A minimum guarantee of 20 guests is required. Prices are based on 90 minutes of service. \$6 per guest for each additional 30 minutes. Lunch buffets must be ordered for the entire group.



THE FRENCH RIVIERA

\$48 PER PERSON

- Roasted cauliflower soup (VGN) (GF)
- Monte Carlo salad, butter lettuce, organic baby greens, plum tomatoes, cucumbers, sweet peppers, chickpeas, olive oil (VGN) (GF)
- Garbanzo cakes, ratatouille, black olives (VGN) (GF)
- Grilled chicken provencal, thyme roasted asparagus, fennel (GF)
- Fisherman Stew, shrimp, mussels, market fish medallions, tomatoes, piquillo pepper, peewee potatoes, garlic confit (GF)
- Seasonal desserts



TASTE OF COLORADO

\$52 PER PERSON

- Colorado chili verde, corn chips, scallions, cilantro, Oaxaca cheese (GF)
- Cantaloupe salad, River Valley melons, arugula, pickled sweet onions, cucumbers, spiced pumpkin seeds, mint, guajillo dust, lime juice (VGN) (GF)
- Braised bison short ribs, cumin roasted carrots, Breckenridge bourbon sauce (GF)
- Fillet of Frontier trout, garlic spinach, toasted almond, balsamic brown butter sauce (GF)
- Gratin of San Luis Valley potatoes (V) (GF)
- Seasonal vegetables (V)
- Sopapillas, honey, chocolate sauce, whipped cream (V)

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CLASSIC DELI

\$44 PER PERSON

- Tomato basil soup (VEN)
- Mixed baby greens, tomatoes, radishes, shaved cucumbers, Famille vinaigrette (VEN)
- Grilled seasonal vegetables (VEN)
- Platters of sliced smoked turkey breast, roasted beef sirloin, black forest ham, lettuce leaves, ripe tomatoes, red onions
- Roasted chicken salad with fennel, lemon, fresh herbs
- Sliced provolone, Vermont cheddar cheese, Gruyère cheese
- Sliced bread, mayonnaise, whole grain mustard, chive cream cheese
- House-made chips
- Sliced seasonal fruits
- Brown butter blondies

MILE HIGH FARMERS MARKET VEGETARIAN BUFFET

\$48 PER PERSON

- Mushroom bisque, toasted baguette, Haystack Mountain chèvre cheese (V)
- Grilled romaine salad, orange segments, Oaxaca cheese, candied pecans, chipotle agave vinaigrette (V)
- Celery root, fennel-carrot slaw salad with rémoulade sauce (V)
- Gemelli pasta, eggplant bolognese, herb-roasted plum tomatoes, black olives, oregano, pecorino cheese (V)
- Potato gratin, Comté cheese, parsley (V)
- Seasonal desserts (V)

BOXED LUNCHES

All Boxed Lunches are served with Mediterranean garbanzo salad, individual bag of chips, whole fruit, freshly baked chocolate chip cookie, bottled spring water, and condiments.

TURKEY CLUB

\$38

Smoked turkey breast, applewood smoked bacon, lettuce, avocado, sliced tomatoes, flatbread

ROAST BEEF

\$38

Thin-sliced pepper roasted beef sirloin, pickled red onions, piquillo peppers, provolone cheese, brioche bun

VEGETABLE WRAP

\$38

Grilled market vegetables, balsamic roasted portobello mushroom, spinach, basil pesto

CHICKEN SALAD

\$38

Fennel rotisserie chicken, lettuce, Fuji apples, pecans, croissant

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PLATED LUNCHES

All Plated Lunches are served with regular coffee, decaffeinated coffee, and assorted tea. Minimum of 20 guests required. Pre-Orders must provide entrée counts and seating place cards five days in advance.

Table Side Ordering: Highest Price Prevails plus \$14 per person.

STARTERS (CHOICE OF 1)

TOMATO BASIL SOUP

Garlic croutons (VEN)

ROASTED CAULIFLOWER SOUP

Crispy shallot, truffle essence (VEN) (S)

ARUGULA & SHAVED FENNEL SALAD

Orange segments, spiced pepitas, chipotle agave vinaigrette (VEN) (S)

FAMILLE SALAD

Butter lettuce, organic baby greens, Palisade apples, Comté cheese, toasted pecans, lardons, butter croutons, house vinaigrette

ENTREES (CHOICE OF 2)

FLATIRON STEAK \$52

Cabernet shallot reduction, Famille frites (S)

FILLET OF COLORADO TROUT \$48

Pumpkin seed, balsamic brown butter, haricot verts, fingerling potatoes (S)

CHICKEN FLORENTINE CRÊPES \$46

Comté cheese, brie cheese béchamel

BRAISED BISON SHORT RIB \$52

Natural jus, mac & cheese, harissa cauliflower (S)

RATATOUILLE \$44

Panisse, basil pistou (VEN) (S)

FENNEL ROTISSERIE CHICKEN \$48

Natural jus, Boursin cheese smashed potatoes, seasonal vegetables (S)

DESSERTS (CHOICE OF 1)

LEMON TART

SEASONAL LAVA CAKE

SEASONAL PANNA COTTA (S)

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BREAKS

BEVERAGE BREAKS

All Day Beverage Break

\$36 (8-HR SERVE TIME)

Regular coffee, decaffeinated coffee, assorted tea, bottled spring water, assorted soft drinks

Half Day Beverage Break

\$24 (4-HR SERVE TIME)

Regular coffee, decaffeinated coffee, assorted tea, bottled spring water, assorted soft drinks

All Day Coffee Break

\$28 (8-HR SERVE TIME)

Regular, decaffeinated, assorted tea

Half Day Coffee Break

\$16 (4-HR SERVE TIME)

Regular, decaffeinated, assorted tea



AM BREAKS

Superfood \$16

Green drink smoothie, cranberry almond chocolate bark, apple chips, Alpine muesli

Boulder Trail \$14

Build-your-own trail mix with dried fruits, yogurt covered raisins, Oreo pieces, M&M candies, granola, mixed nuts, dark chocolate chips

Morning Refresh \$16

Berry good smoothies, banana pecan muffins, Clif bars

PM BREAKS

Chocolate Factory \$18

Chocolate dipped pretzels, strawberries, chocolate chip cookies, Oreo milkshakes

Palisade Apple Break \$16

Green apple wedges, caramel dip, warm apple strudel bites, whole apples

Chips & Dips \$14

Root vegetable chips, baguette, potato chips, French onion dip, spinach parmesan dip, smoked trout rillette

Faire un Tour \$16 PER DRINK

Round of specialty cocktails served tableside, bartender included

A LA CARTE BREAKS

Coffee, Decaffeinated Coffee, Assorted Tea \$68 PER GALLON

Soft Drinks \$4 EACH // Iced Tea \$6 PER PERSON

Whole Fruit \$3 EACH // Seasonal Fruit & Berries \$6 PER PERSON

Clif Bars \$4 EACH // Assorted Cookies \$22 PER DOZEN

RECEPTIONS

Reception pricing is based on 60 minutes of service.
Add \$3 per guest for each additional 30 minutes of service.
Stationary displays must be ordered for the entire group.

Hot Hors D'oeuvres

PRICED PER DOZEN

BRIE CROQUETTES \$48
Caramelized onion & fig jam (V)

SHRIMP BEIGNETS \$52
Basil, lemon saffron aioli

**LAMB MERGUEZ
MEATBALLS** \$48
Harissa aioli (V)

HUSHPUPIES \$46
Hatch chile crema, guajillo aioli (V)

**GRILLED CHICKEN
BROCHETTES** \$48 (V)
White balsamic marinated chicken

BOURSIN POTATO TOTS \$48
Chives aioli (V)

Cold Hors D'oeuvres

PRICED PER DOZEN

GAZPACHO SHOOTERS \$42
(V)

**SMOKED COLORADO
TROUT SALAD** \$48
Phyllo cup

**PEPPER CRUSTED
BUFFALO** \$56
Arugula, baguette, horseradish

**ROTISSERIE CHICKEN
SALAD** \$52
Profiterole

**CHAMPAGNE POACHED
SHRIMP** \$52
Cocktail sauce, lemon

BISON TARTARE \$54
House potato chip

**GRILLED VEGETABLE
BRUSCHETTA** \$46
Basil, balsamic (V)

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Stationary

20 PERSON MINIMUM

ALPINE CHEESE FONDUE

\$22

Seasonal vegetables, mushrooms, apples, grilled bread (V)

CHEESE DISPLAY \$24

Selection of artisan cheeses, huckleberry mustard, cornichons, pickled fennel, country bread, house-made crackers

CHEESE & CHARCUTERIE BOARD \$30

Selection of artisan cheeses, Saucissons, mountain hams, house-made country pâté, house pickles, berry compote, apples, grapes, dried fruits, baguette

MEDITERRANEAN \$20

Roasted pepper hummus, baba ganoush, cucumbers, carrots, pita chips, Greek tomato, feta cheese salad, marinated olives, grapes (V)

VEGETABLE CRUDITÉ \$18

Market vegetables, lime chipotle aioli, vinaigrette, Roquefort cheese dip (V)

CHILLED SEAFOOD

DISPLAY \$30

Champagne poached shrimp, house-smoked salmon, mussel escabeche, cocktail sauce, lemon wedges (S)

CHILLED SEAFOOD DISPLAY ENHANCEMENTS

- Oysters on the half shell \$14
- Alaskan king crab legs \$16
- Sautéed gulf shrimp Fra Diavolo \$12



Carving

PRICED PER PERSON + CHEFS ATTENDAT FEE | 20 PERSON MINIMUM

SALMON EN CROÛTE \$20

Scottish salmon, scallop mousseline, puff pastry, charred lemon beurre blanc

PEPPER RUBBED BEEF TENDERLOIN \$26

Horseradish crème, natural jus (S)

HERB CRUSTED

PRIME RIB \$22

Horseradish crème, au jus (S)

RACK OF LAMB \$26

Dijon, natural jus (S)

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DINNER BUFFET

All Dinner Buffets are served with regular coffee, decaffeinated coffee, assorted tea, and house bread. A minimum guarantee of 20 guests is required. Prices are per person and are based on 90 minutes of service. \$6 per guest for each additional 30 minutes. Dinner Buffets must be ordered for the entire group.


\$72 PER PERSON





STARTERS (CHOICE OF 1)

\$8 PER PERSON FOR EACH ADDITIONAL STARTER

ORGANIC MUSHROOM BISQUE

Herbed chèvre cheese crostini 


ROASTED CAULIFLOWER SOUP

Crispy shallot, truffle essence  

FRENCH ONION SOUP

Port wine, thyme, Gruyère cheese, baguette toast


BABY SPINACH SALAD

Brie cheese, grapes, dried cranberries, pecans, champagne vinaigrette 

FAMILLE SALAD

Butter lettuce, organic baby greens, Palisade apples, Comté cheese, toasted pecans, pork belly lardons, butter croutons, house vinaigrette

CAESAR SALAD

Heart of romaine lettuce, baguette croutons, parmesan cheese 

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ENTRÉES (CHOICE OF 2)

\$12 PER PERSON FOR EACH ADDITIONAL ENTRÉE

FENNEL HERB-ROASTED CHICKEN (V)

BLACK PEPPER RUBBED BEEF FLAT IRON

Cabernet shallot reduction (V)

BASQUE COUNTRY FISHERMAN STEW

Shrimp, mussels, market fish medallions, tomatoes, piquillo pepper, peewee potatoes, garlic confit (V)

DUCK LEG PETIT SALÉ (V)

RATATOUILLE & PANISSE

Occitan vegetable stew, crispy garbanzo flour cakes, basil pistou (V) (V)

GRILLED ATLANTIC SALMON

Balsamic brown butter (V)

SEVEN HOUR COLORADO LAMB

Red wine braised lamb shank

SHRIMP SCAMPI

Smoked paprika butter, heavy cream, tomatoes (V)

BRAISED BISON SHORT RIBS

Breckenridge bourbon sauce (V)

SIDES (CHOICE OF 2)

\$5 PER PERSON FOR EACH ADDITIONAL SIDE

OCCITAN RATATOUILLE (V)

SMASHED POTATOES

Boursin cheese (V) (V)

GRATIN OF SAN LUIS

VALLEY POTATOES (V) (V)

ROASTED PESTO

CAULIFLOWER (V)

ROASTED SEASONAL VEGETABLE ASSORTMENT

HERBED DIJON

CREAMED CORN (V)

BRUSSELS SPROUTS

Garlic confit, white balsamic (V)

DESSERTS (CHOICE OF 2)

\$5 PER PERSON FOR EACH ADDITIONAL DESSERT

VANILLA YOGURT PANNA COTTA

Seasonal fruit garnish (V)

LEMON TART

APPLE GALETTE

CHOCOLATE BREAD PUDDING

FRENCH OPERA CAKE

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PLATED DINNERS

THE FONDEST MEMORIES ARE GATHERED AROUND THE TABLE

All Plated Dinners served with regular coffee, decaffeinated coffee, and assorted tea. Minimum of 20 guests required. Preorders must be provided 5 days in advance. On the day of the event, entree cards must be provided.



For tableside ordering, the highest price prevails plus \$14 per person.

STARTERS (CHOICE OF 1)

FRENCH ONION SOUP

Port wine, melted cave aged Gruyère cheese, toasted baguette


ROASTED CAULIFLOWER SOUP

Crispy shallot, truffle essence  

FAMILLE SALAD

Butter lettuce, organic baby greens, Palisade apples, Comté cheese, toasted pecans, lardons, butter croutons, house vinaigrette


BABY SPINACH SALAD

Brie cheese, dried cranberries, pecans, champagne vinaigrette 



OPTIONAL MID-COURSE

\$12 PER PERSON EACH


COLORADO LAMB MEATBALLS

Merguez spices, feta cheese crumbles, harissa aioli 

CRISPY BRIE CROQUETTES

Caramelized onion & fig jam, pickled mustard seeds  


BISON TARTARE

Capers, shallots, tomato vinaigrette, fine herbs, smoked sea salt, house-made potato chip 

SHRIMP COCKTAIL

TRUFFLE MAC & CHEESE

HUSHPUPPIES

Hatch chile crema, guajillo aioli, cilantro, scallions 

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ENTRÉES (CHOICE OF 2)

Duet Plates

GRILLED PETIT NEW YORK STEAK & SHRIMP \$82

Fra Diavolo, green beans, roasted onion
mashed potatoes, sauce au poivre 🍷

BISON & LOBSTER \$86

Bison tenderloin, butter-poached
Maine lobster tail, root vegetable
purée, market vegetable, Bordelaise
& champagne, beurre blanc 🍷

COLORADO LAMB TWO WAYS \$82

Dijon crusted rack & red wine braised shank, garlic
mashed potatoes, tomato Provencal

FRONTIER TROUT \$64

Skillet roasted fillet of trout, green bean almondine,
garlic spinach, pumpkin seed, balsamic brown butter
🍷

AIRLINE CHICKEN BREAST \$64

Natural jus, vegetable risotto, glazed carrots 🍷

GRILLED FLATIRON STEAK \$68

Boursin smashed potatoes, grilled asparagus,
cabernet shallot reduction 🍷

PETIT SALÉ OF DUCK LEG \$64

French lentils, house-cured bacon, carrots,
dijon herb broth 🍷

BRAISED BEEF SHORT RIBS \$72

Spinach, truffle mac & cheese gratin 🍷

VEGETARIAN (CHOICE OF 1)

WILD MUSHROOM BOURGUIGNON \$60

Braised vegetables, miso red wine jus,
rosemary sweet potato mash 🍷

RATATOUILLE & PANISSE \$56

Occitan vegetable stew, crispy garbanzo flour cakes,
basil pistou 🍷 🌱

DESSERT (CHOICE OF 1)

LEMON TART

Graham cracker crust, berry coulis

VANILLA YOGURT PANNA COTTA 🍷

SEASONAL PROFITEROLE

Diplomat crème, Grand Marnier ganache

FRENCH OPERA CAKE

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FROM THE BAR

PACKAGES

All Bar Packages are priced per person and have a five (5) hour maximum. A one-time bartender fee of \$100 will be applied for every bartender. One bartender is required per 50 guests.

BEER + WINE PACKAGE

FIRST 2 HOURS: \$26/PERSON

EACH ADDITIONAL HOUR: \$8/PERSON

Beer

- » Coors Light
- » Lagunitas IPA
- » New Belgium Fat Tire

Wine

- » Côtes Du Rhône Red
- » Côtes Du Rhône White
- » J. Lohr Cabernet Sauvignon
- » Matchbook Chardonnay

Assorted Soft Drinks

PETIT PALAIS PACKAGE

FIRST 2 HOURS: \$32/PERSON

EACH ADDITIONAL HOUR: \$10/PERSON

Beer

- » Coors Light
- » Lagunitas IPA
- » New Belgium Fat Tire

Wine

- » Côtes Du Rhône Red
- » Côtes Du Rhône White
- » J. Lohr Cabernet Sauvignon
- » Matchbook Chardonnay

Liquor

- » Van Gogh Vodka
- » 4 Roses Bourbon
- » Herradura Tequila
- » New Amsterdam Gin
- » Caribaya Rum
- » Dewars Scotch

Assorted Soft Drinks

ARC DE TRIOMPHE PACKAGE

FIRST 2 HOURS: \$36/PERSON

EACH ADDITIONAL HOUR: \$14/PERSON

Beer

- » Coors Light
- » Lagunitas IPA
- » New Belgium Fat Tire

Wine

- » J. Lohr Cabernet Sauvignon
- » Spellbound Pinot Noir
- » Matchbook Chardonnay
- » ViNO Pinot Grigio

Liquor

- » Tito's Vodka
- » Buffalo Trace Bourbon
- » Milagro Tequila
- » Bombay Gin
- » Flor De Cana Rum

Assorted Soft Drinks

Cash Bar

Mixed Drinks

Hosted: \$12 | Cash: \$14

Wine

Hosted: \$10 | Cash: \$12

Beer

Hosted: \$6 | Cash: \$7

Soft Drinks

Hosted: \$4 | Cash: \$5

Add-Ons

Champagne Toast

\$8 per serving

Faire un Tour Beverage Cart Experience

\$16 per drink

Famille Tasting Series

Priced by selection

Malbec

Rosé

Sparkling Rosé

Sauvignon Blanc

Zinfandel

\$2 each on package pricing

SMALL GATHERINGS

FOR INTIMATE GATHERINGS LESS THAN 20 GUESTS

We welcome à la carte ordering from Famille for small group meetings in event spaces. Ask about our seasonal Famille (family) style menu for gatherings in Famille or private events. All small groups are subject to a 22% service charge when meals are requested inside event spaces or coordinated through the sales department. A limited à la carte menu may apply pending group size and time of service.

AUDIO/VISUAL

ALL THE TECHNOLOGY YOU NEED

At Origin, you won't have to worry about a thing. Our entire property is equipped with high-speed wireless internet, and it's always complimentary.

All audiovisual equipment is rented on a per day, per item basis.

Bell Tower

Projector Package \$500

10ft floating screen with short-throw projector and Clickshare technology

Bluetooth Polycom System

\$100

Flip Chart Package \$75

Flip chart stand with whiteboard back on wheels paired with Post-it flip chart paper and markers

Flip Chart Stand \$25

With white board, 40"x 28"

Tripod Easel \$15

Handheld Microphone \$75

Slide Advancer \$15

Riser/Stage \$400

8' x 16' Riser with steps

Dance Floor \$400

12' x 16' walnut dance floor

Power Strip

/ Extension Cord \$20



Additional audiovisual equipment is available through Image Audio Visual, including hybrid vent technology and support.

303-228-8047 | imageav.com

NECESSARY EVILS

THE FINE PRINT

FOOD & BEVERAGE

To ensure safety and compliance with state and local health regulations, all food and beverages must be consumed on-premise and purchased solely through Origin Hotel Westminster.

PRICING, SERVICE CHARGES, STATE TAX, AND GUARANTEES

- A 22% taxable service charge, 8.35% state sales tax (currently) will be added to all food and beverage.
- Audiovisual and room rental subject to 8.35% state sales tax.
- Prices are subject to change.
- The hotel reserves the right to use proper judgment in food and beverage ordering and preparation based on your final guarantee. Additional servings may be purchased at appropriate prices.
- We do not guarantee menu pricing of your menu or other services until 60 days prior to your event.
- All catering orders must be received with selection and a signature no later than 14 days prior to the start of the event. A guaranteed guest count is required by 12:00 noon, five business days prior to your function date. This will be considered a guarantee for which you will be charged even if fewer guests attend unless your attendance exceeds your guarantee. The guarantee will apply to all aspects of your event, including, but not limited to, food, and beverage. If we are not advised of a guaranteed count, the number of guests estimated on your Banquet Event Order will become the guaranteed count.
- Buffets and Heavy Receptions will be supplied for the guaranteed number of guests for no longer than 90 minutes; additional time will incur additional charges.
- Breaks will be supplied for the guaranteed number of guests for no longer than 60 minutes.

MEETING ROOM RENTAL

- Meeting room rental fees are subject to sales tax.
- Additional meeting room rental may be incurred for same-day setup changes.

SEASONALITY

- The Culinary Team at Famille chooses to use seasonal and locally grown fruits and vegetables whenever possible. Because the menus are seasonally driven, not all menu items will be available year-round. Please inquire with your Sales and Catering Manager regarding seasonal menu options at the time of your event for possible substitution.
- Menu selections subject to change are based on availability and product availability.

MINIMUMS AND FEES

- For all buffet functions of fewer than 20 guests, a \$10 surcharge, per person will be applied.
- Chef, Carver, and Attendant fees of \$100 per attendant will apply to your function based on your selected menus, and will be required for all events with 75 guests or more.
- Bartender fees of \$100 per bartender; one bartender is required for every 50 guests.
- Last-minute additions to events in progress will be accommodated with menu items as available and charged at the prevailing price.
- If you request that the setup of the function space as specified in the banquet event order and/or floor plan be changed after the function room has been set, a fee of \$150 will be charged to cover the hotel's additional expenses in making the requested changes. This fee will not apply to moving an outdoor event inside on account of inclement weather, provided your decision to move the event was made within our approved timeframe.
- NOTE: \$250 minimum for Hosted and Cash Bars, if the bar falls below the minimum, the group master will be charged the difference (ex. Sales are 150, master charged 100 in beverage attrition).
- The sale and service of all alcoholic beverages is regulated by the Colorado Department of Liquor Licenses & Control. The hotel is responsible for the administration of those regulations.
- All quantity decisions need to be approved by the Sales Manager prior to your function BEO being finalized. All buffets, breaks, and stationary displays must be guaranteed for the actual headcount. If additional guests attend the event you will be charged for the additional attendees. If fewer guests attend than the guaranteed amount, you will still be charged the guaranteed amount.
- Beer, liquor, and wine are not permitted to be brought on property, and must be purchased through the hotel.
- Persons consuming alcoholic beverages at hotel events must be 21 years old. The hotel reserves the right to terminate alcohol service at any event if minors in attendance attempt to consume alcoholic beverages.
- The hotel reserves the right to terminate alcohol service to any guest that appears to become overly intoxicated.
- No food may be brought into the hotel for any catered function. The hotel's culinary team will be happy to customize specialty menus at your request.
- The hotel prohibits the removal of food from the hotel premises.

PHONE: 720-647-7400

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