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# Catering & Events Menu

Denver Marriott Westminister



**Denver Marriott Westminister**  
7000 Church Ranch Boulevard, Westminister, Colorado, USA

17208871177

[marriott.com/denmw](https://marriott.com/denmw)

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# MEETING PLANNING PACKAGES

## Standard Package

*Minimum of 15 people*

*An additional \$150.00 will be added for groups of 10-14 people. Standard Package is not available for groups under 10 people.*

**Audio Visual |** 6' – 8' Tripod Screen & LCD Projector, VGA Cable, Power & Table for Projector, Wireless Internet (up to 3mbps)

### Breakfast | Homestead Continental

Sliced Seasonal Fruit  
Fresh Mixed Berries  
Pastries  
Muffins  
Dannon Fruit Yogurt  
Tiller's House-Made Cherry Almond Granola

### Lunch | Market Display, Page 10

Mixed Greens Salad  
Petit Poise Salad  
Build Your Own Sandwich | Choose 3  
Accoutrements  
Assorted Sun Chips & Boulder Canyon Chips  
Dessert

### All-Day Beverages

Freshly Brewed Starbucks Regular Coffee  
Starbucks Decaf Coffee upon request  
Assorted Hot Teas  
Assorted Soft Drinks  
Bottled Water

### Afternoon Break

Fresh Baked Cookies & Brownies  
Whole Fruit

\$150/person

## Chairman Package

*Minimum of 25 people*

*An additional \$150.00 will be added for groups of 15-24 people. Chairman Package is not available for groups under 15 people.*

**Audio Visual |** 6' – 8' Tripod Screen & LCD Projector, VGA Cable, Power & Table for Projector, Wireless Internet (up to 5mbps)

### Breakfast | Tiller's Breakfast, Page 3

Sliced Seasonal Fruit  
Fresh Mixed Berries  
Pastries  
Potato of the Day  
Scrambled Eggs or Japanese Scrambled Eggs  
Aged Cheddar Cheese, Ketchup, Salsa  
Choice of 2 Meats  
Dannon Fruit Yogurt  
Tiller's House-Made Cherry Almond Granola

### Lunch | Choose 1, Pages 10-12

Market Display  
Mile High Tailgate  
Church Ranch Taqueria  
Taste of Tuscany  
Flavors of the Middle East  
Build Your Own Grains & Greens Bowls

### All-Day Beverages

Freshly Brewed Starbucks Regular Coffee  
Starbucks Decaf Coffee upon request  
Assorted Hot Teas  
Assorted Soft Drinks  
Bottled Water

### Afternoon Break | Choose 3, Page 7

\$205/person

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# BREAKFAST BUFFETS

All Breakfast Buffets include Assorted Fruit Juice, Freshly Brewed Starbucks Regular Coffee and Assorted Hot Tea. Freshly Brewed Starbucks Decaf Coffee available upon request.

*Minimum of 25 people per buffet.  
An additional \$125.00 will added for groups of 15-25 people.  
Buffets are not available for groups under 15 people.*

## Homestead Continental

Sliced Seasonal Fruit  
Fresh Mixed Berries  
Assorted Pastries & Muffins  
Dannon Fruit Yogurt  
Tiller's House-Made Cherry Almond Granola

\$44/person

## Healthy Start

Sliced Seasonal Fruit  
Fresh Mixed Berries  
Assorted Pastries  
Steel Cut Oatmeal  
Raisins, Brown Sugar, Toasted Almonds  
Vanilla & Strawberry Yogurt  
Tiller's House-Made Cherry Almond Granola  
Egg White Frittata  
Whole Fruit

\$50/person

## Tiller's Breakfast

Sliced Seasonal Fruit  
Fresh Mixed Berries  
Assorted Pastries & Muffins  
Breakfast Potatoes  
Scrambled Eggs or Japanese Style Scrambled Eggs  
Aged Cheddar Cheese, Ketchup, Salsa  
Dannon Fruit Yogurt  
Tiller's House-Made Cherry Almond Granola

Choose 2:

Applewood Smoked Bacon  
Breakfast Sausage  
Turkey Sausage  
Chicken Sausage

\$54/person

+\$3 for Chicken Sausage

+\$3 for Japanese Style Scrambled Eggs  
Sour Cream & Chives with Steamed, Scrambled Eggs

All Breakfast Buffets will be available for one continuous hour. Additional charge will apply for more time.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.  
All prices subject to a 25% taxable service charge & 8.35% tax

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# BREAKFAST ENHANCEMENTS

Minimum of 3 stations

If less than 3 are chosen, each station must be included as an enhancement to a full breakfast buffet or continental breakfast.

## Omelet Station \*

Applewood Smoked Bacon, Country Ham, Spiced Pork Sausage

Sweet Onions, Bell Peppers, Baby Spinach, Jalapeno, Vine Ripe Tomatoes, Button Mushrooms  
Cheddar, Swiss, Feta, Goat Cheese

\$20/person

## Avocado Toast Action Station \*

Egg Your Way

Toasted Spiced Seeds, Avocado Spread, Sundried Tomatoes & Micro Greens

\$20/person

## Biscuit Bar

Local Honey, Strawberry & Blueberry Jam, Orange Marmalade

Whipped Butter & Honey Butter

Bacon, Sausage Patty

House-Made Sausage Gravy

\$18/person

## Build Your Own Parfait

Cottage Cheese, Vanilla Yogurt, Non-Fat Greek Yogurt

Fresh Mixed Berries, Tiller's House-Made Cherry Almond Granola, Chia Seeds or Flax Seeds

\$20/person

## Fried Egg, Cheese & English Muffin Sandwich

Choice of Sausage, Bacon or Vegetarian

\$15/person

## Steel-Cut Oatmeal

Raisins, Brown Sugar, Toasted Almonds

\$13/person

## Breakfast Burritos

Scrambled Eggs, Sautéed Bell Pepper & Onion, Aged Cheddar wrapped in a Flour Tortilla

Choice of:

Vegetarian | \$13/person

Bacon or Sausage | \$15/person

## Fresh Fruit Bowls

Fresh Vanilla Bean Whipped Cream or Honey Lime Yogurt Dipping Sauce

\$11/person

\* Attendant Fee Required, \$175 per Attendant  
All Breakfast Enhancements will be available for one continuous hour.

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# BREAKFAST ENHANCEMENTS

Minimum of 3 stations

If less than 3 are chosen, each station must be included as an enhancement to a full breakfast buffet or continental breakfast.

## Bagels

Plain, Blueberry, Cinnamon Raisin Bagels  
Whipped Butter, Flavored Jams, Honey & Cream  
Cheese

\$40/dozen

## Pastries

Assorted Miniature Pastries

\$15/half dozen

\$30/dozen

## Additional Enhancements

- Assorted KIND PLUS Bars | \$9/each
- Seasonal Whole Fruit | \$7/each
- Nature Valley Granola Bars | \$8/each
- Nutri-Grain Bars | \$8/each
- Applewood Smoked Bacon | \$9/person
- Turkey Bacon | \$11/person
- Turkey Sausage | \$11/person
- Spiced Pork Sausage | \$10/person
- Naked Assorted Smoothies | \$11/bottle

## House-Made Biscuits & Gravy

Choice of:

Vegetarian Gravy | \$13/person

Sausage Gravy | \$15/person

\* Attendant Fee Required, \$175 per Attendant  
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# PLATED BREAKFAST

All Plated Breakfasts include Assorted Fruit Juice, Freshly Brewed Starbucks Regular Coffee and Assorted Hot Tea. Freshly Brewed Starbucks Decaf Coffee available upon request.

## **Continental Plated Breakfast**

Miniature Pastries  
Seasonal Fruit  
Tahitian Vanilla Bean Yogurt

\$33/person

## **Frittata Plated Breakfast**

Spinach, Tomato, Feta Cheese Frittata  
Roasted Yukon Gold Potatoes  
Applewood Smoked Bacon  
Herb Grilled Tomato

\$51/person

## **Marriott Plated Breakfast**

Scrambled Eggs  
Applewood Smoked Bacon  
Roasted Yukon Gold Potatoes  
Fruit Cup

\$44/person

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# BUILD YOUR OWN BREAK

Choose 3 | \$21/person

Choose 5 | \$28/person

*Minimum of 25 people per break*

*An additional \$125.00 will added for groups of 15-25 people.*

*Breaks are not available for groups under 15 people.*

## Morning Breaks:

- Fresh Baked Croissants  
Assorted Butters, Jams & Preserves
- Assorted Whole Fruit
- Nature Valley & Nutri-Grain Bars
- Build Your Own Yogurt Parfaits
- Vanilla & Strawberry Yogurt, Tiller's House-Made  
Cherry Almond Granola, Fresh Mixed Berries,  
Toasted Slivered Almonds
- Cinnamon Rolls
- Assorted Dried Fruit
- Seasonal Fruit with Honey Lime Dipping Sauce
- Donut Holes
- Assorted Muffins
- Assorted KIND Bars & Mixed Nuts
- Naked Green Machine & Blue Machine Juices
- Sea Salt Roasted Pistachios & Almonds

## Afternoon Breaks:

- Assorted KIND Bars & Mixed Nuts
- Sea Salt Roasted Pistachios & Almonds
- Assorted Boulder Canyon Chips
- Pita Chips & Hummus
- Carrot & Celery Spears in Ranch Dressing
- Build Your Own Trail Mix  
Dried Cherries, Dried Blueberries, Dried Apricots,  
Tiller's House-Made Cherry Almond Granola,  
Chocolate Chips, M&Ms, Toasted Coconut,  
Peanuts
- Warm Soft Pretzels with Warm Queso & Spicy  
Brown Mustard
- Tortilla Chips with Fire Roasted Salsa &  
Guacamole
- Mini Corndogs
- White Cheddar & Caramel Popcorn
- Granny Smith Apples with Caramel  
Dipping Sauce
- Rice Crispy Treats

All Breaks will be available for 30 continuous minutes. Additional charge will apply for more time.

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# A LA CARTE BREAK

Served on Consumption

## **A La Carte Breaks:**

- Assorted KIND PLUS Bars | \$9/each
- Seasonal Whole Fruit | \$7/each
- Nature Valley Granola Bars | \$8/each
- Nutri-Grain Bars | \$8/each
- Assorted Fresh Fruit | \$7/each
- Rice Crispy Treats | \$7/each
- Warm Chocolate Chip or Sugar Cookies | \$40/dozen



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# BEVERAGES

## Half Day Beverage Package

4 Hours of Service

Freshly Brewed Starbucks Regular Coffee  
Assorted Hot Tea  
Pepsi Soft Drinks  
Bottled Water

Freshly Brewed Starbucks Decaf Coffee available upon request

\$30/person

## All Day Beverage Package

8 Hours of Service

Freshly Brewed Starbucks Regular Coffee  
Assorted Hot Tea  
Pepsi Soft Drinks  
Bottled Water

Freshly Brewed Starbucks Decaf Coffee available upon request

\$45/person

## A La Carte Beverages:

- Freshly Brewed Starbucks Regular Coffee | \$99/gallon
- Freshly Brewed Starbucks Decaf Coffee | \$99/gallon
- Hot Water with Assorted Hot Teas | \$99/gallon
- Iced Tea | \$75/gallon
- Canned Soda | \$6/can
- Rocky Mountain Soda | \$8/bottle
- Bottled Water | \$6/bottle
- Evian Bottled Water | \$8/bottle
- La Croix Sparking Water | \$6/can
- Bottled Juices | \$6/bottle
- Pure Leaf Teas | \$8/bottle
- Acqua Panna Water | \$9/bottle
- San Pellegrino | \$9/bottle
- Assorted Red Bull | \$9/can
- Starbucks Cold Brew Coffee | \$10/bottle
- Naked Juice Smoothies | \$11/bottle
- Lemonade | \$75/gallon
- Juice | \$85/gallon  
Orange, Apple, or Cranberry
- Fruit Infused Water | \$9/person  
Strawberry-Lemon, Mint-Lime, Cucumber-Melon

# LUNCH BUFFETS

All Lunch Buffets served with Water & Iced Tea Stations

*Minimum of 25 people per buffet.*

*An additional \$125.00 will added for groups of 15-25 people.*

*Buffets are not available for groups under 15 people.*

## Market Display

### Mixed Greens Salad

Cucumbers, Tomatoes, Carrots & Black Olives with Buttermilk Ranch & Italian Vinaigrette Dressings

### Petite Poise Salad

Shells, English Peas, Smoked Ham, Aged Cheddar

### Build Your Own Sandwich | Choose 3

Cherry Almond Chicken Salad

Tarragon Tuna Salad

Grilled & Roasted Vegetables

Oven Roasted Prime Rib

Rosemary Grilled Chicken

All Natural Oven Roasted Turkey

Honey Smoked Ham

### Accoutrements

Assorted Breads, Wraps & Pitas,

Sliced Tomato, House-Made Pickles,

Fresh Bibb Lettuce, Arugula,

Sliced Swiss, Cheddar, Pepper Jack, Provolone.

Mayonnaise, Dijonnaise Mustard,

Yellow Mustard, Whole Grain Mustard,

Assorted Sun Chips & Boulder Canyon Chips

### Desserts

Lemon Bars, Raspberry Sammies, Walnut Brownies

\$60/person

+\$4/person add Gluten Free Bread

+\$5/person add Soup

- Tomato Bisque
- Minestrone
- Chicken Noodle
- Chicken Tortilla

## Mile High Tailgate

### Starters

Applewood Smoked Bacon Baked Beans

Yukon Gold Potato Salad

Tiller's Coleslaw

### Entrees

Charbroiled Grass Fed Hamburgers

BBQ Chicken Breasts

Chicago-Style Hot Dogs with Relish & Sport Peppers

### Accoutrements

Buns, Applewood Smoked Bacon,

Sliced Cheddar, Swiss, American, Provolone

### Dessert

Pound Cake Cubes

Fresh Whipped Cream

Strawberry Sauce, Blueberry Sauce, Pineapple Sauce

\$72/person

+\$4/person add Gluten Free Bread

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# LUNCH BUFFETS

All Lunch Buffets served with Water & Iced Tea Stations

*Minimum of 25 people per buffet.*

*An additional \$125.00 will added for groups of 15-25 people.*

*Buffets are not available for groups under 15 people.*

## **Church Ranch Taqueria**

### **Chips & House-Made Salsa**

### **Southwestern Green Salad**

Red Onion, Cilantro, Tomato & Grilled Corn with Chipotle Dressing

### **Chipotle Pinto Beans**

### **Steamed Rice**

Cilantro & Grilled Limes

### **Taco Bar**

Braised Barbacoa

Chili Rubbed Chicken

Chili Rubbed Tofu

Soft Flour & Corn Tortillas

Chard Peppers & Onions

Fresh Guacamole, Tomatoes, Onion,

Cotija Cheese, Shredded Cheddar Jack,

Sour Cream, Shredded Cabbage,

Hot Sauces

### **Desserts**

Mexican Chocolate Mousse

Street-Style Cream Filled Churros

\$72/person

+\$5/person add Chicken Tortilla Soup

## **Taste of Tuscany**

### **Antipasto Salad**

Romaine, Kale, Tomato, Peppadew, Red Onion, Country Olives & Grilled Artichokes with White Balsamic Vinaigrette Dressing

### **Caprese Salad**

Sliced Tomato, Fresh Mozzarella, Extra Virgin Olive Oil, Aged Balsamic, Fresh Basil

### **Sweet Italian Sausage**

Sautéed Peppers & Onions

### **Farfalle Pasta Primavera**

Sundried Tomatoes, Pine Nuts, Pesto, Extra Virgin Olive Oil, Grated Parmesan Cheese

### **Roasted Chicken**

Sundried Tomatoes, Artichokes, Mushrooms, Onions, Rosemary, Rich Chicken Agrodulce

### **Green Beans Almondine**

### **Soft Milano Rolls with Whipped Butter**

### **Desserts**

Assorted Rustic Cannoli, Traditional Tiramisu

\$72/person

+5/person add Minestrone Soup

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# LUNCH BUFFETS

All Lunch Buffets served with Water & Iced Tea Stations

*Minimum of 25 people per buffet.*

*An additional \$125.00 will added for groups of 15-25 people.*

*Buffets are not available for groups under 15 people.*

## Flavors of the Middle East

### Steamed Basmati Rice

### Greek Salad

Mixed Greens, Country Olives, Diced Tomato,  
Shredded Carrots & Feta with Greek Vinaigrette

### Gyro Bar

Gyro Meat  
Grilled Chicken  
Falafel  
Pita Pockets  
Tzatziki Sauce  
Tapenade Sauce  
Spinach, Lettuce,  
Shredded Carrots, Olives, Tomatoes,  
Feta Cheese

### Dessert

Baklava

\$72/person

## Build Your Own Grains & Greens Bowls

### Grains | Choose 2

Tri-Colored Quinoa, Tabbouleh, Farro,  
Barley, Bulgur Wheat

### Greens

Spinach, Lettuce

### Toppings

Tomatoes, Peppers, Red Onions, Cucumbers, Feta  
Italian Dressing, Balsamic Vinaigrette, Oil & Vinegar

### Proteins

Herb Roasted Chicken  
Marinated Tofu  
Grilled Skirt Steak

### Dessert

Assorted Macarons, Oreo Brownies

\$72/person

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# LUNCH BUFFETS

All Lunch Buffets served with Water & Iced Tea Stations

*Minimum of 25 people per buffet.*

*An additional \$125.00 will added for groups of 15-25 people.*

*Buffets are not available for groups under 15 people.*

## **Metro Grab & Go Deli**

### **Salads**

Potato Salad

Pasta Salad

### **Pre-Made Sandwiches | Choose 3**

Pepper Chicken Club | Lettuce, Tomato, Avocado & Pepper Aioli on Pretzel Bun

Roast Beef | Tomatoes, Arugula, Provolone & Creamy Horseradish on Sourdough

Southwest Turkey Club | Lettuce, Tomato, Pepper Jack & Chipotle Mayo on a Chili Flake Tortilla

Chicken Salad | Dried Cherries, Celery & Almonds on a Brioche Bun

Tuna Salad | Celery, Onion & Tarragon Mayo in a Whole Wheat Wrap

Ham & Swiss | Lettuce, Tomato & Dijonnaise on Dark Rye

Garden Vegetable Wrap | Roasted Vegetables, Lettuce, Tomato & Balsamic Drizzle in a Spinach Tortilla

### **Accoutrements**

Mayonnaise & Mustard Packets

### **Assorted Boulder Canyon Chips**

### **Dessert**

Chocolate Chip Cookies

### **Assorted Can Sodas or Bottle Water**

\$50/person Build Your Own

\$60/person Assembled Boxes

All Lunch Buffets will be available for one continuous hour. Additional charge will apply for more time.

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# PLATED LUNCH

All Lunch Buffets served with Water & Iced Tea

*Price includes choice of 1 Starter Salad, 1 Entrée, and 1 Dessert per person, per event.*

## **Starter Salads**

### **Traditional Caesar**

Hearts of Romaine, Garlic Crouton, Shaved Parmesan with a House-Made Caesar Dressing

### **Mixed Greens Salad**

Arcadian Greens, Dried Cherries, Toasted Almonds, Blue Cheese with a Cherry Vinaigrette

### **Kale & Apple Salad**

Tuscan Kale, Fuji Apple, Seahive White Cheddar, Candied Pecans with a Market Vinaigrette

## **Entrées**

### **Mushroom Bolognese | \$42/person**

Roasted Wild Mushrooms, Rigatoni, Parmesan, Basil

### **Ran Roasted Boneless Chicken Breast | \$54/person**

Buttermilk Whipped Potatoes, Haricot Vert Carrot Medley, Natural Jus

### **Salmon | \$57/person**

Beluga Lentils, Soubise, Lemon, Fresh Herbs, Grilled Broccolini

### **Steak Frites | \$72 per person**

Herb-Roasted Yukon Gold Potatoes, Grilled Marinated Asparagus, Garden Herb Butter

## **Desserts**

### **Raspberry Vanilla Cheesecake**

### **Seven-Layer Chocolate Cake**

### **Fresh Berry Parfait with Raspberry Sauce & Whipped Cream**

Split Menu | Higher Price Prevails

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.  
All prices subject to a 25% taxable service charge & 8.35% tax

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# DINNER BUFFET

All Dinner Buffets are served with Water & Iced Tea.

*Minimum of 25 people per buffet.*

*An additional \$125.00 will added for groups of 15-25 people.*

*Buffets are not available for groups under 15 people.*

## BBQ Dinner

**Jalapeno Cornbread with Honey Butter**

### Wedge Salad

Baby Iceberg Lettuce, Blue Cheese, Bacon, Tomato,  
Frazzled Onion with Blue Cheese Dressing

### Entrées | Choose 2

Slow Roasted Brisket of Beef  
Apple Cider Brined Chicken Thighs  
Mojo Pulled Pork  
Memphis Ribs

### Sides | Choose 2

Four Cheese Baked Mac & Cheese  
Dirty Rice  
Southern-Styled Collard Greens

### Dessert

Southern Pecan Pie  
Bourbon Bread Pudding

\$78/person

## Italian Buffet

### Panzanella Salad

Tomatoes, Italian Bread, Green Olives, Capers,  
Artichokes & Mozzarella

### Minestrone Soup

### Entrées | Choose 2

Shrimp Scampi  
Penne Rigate with Bison Bolognese  
Prosciutto Seared Chicken  
Ratatouille

### Sides

Broccolini  
Italian Dinner Rolls

### Dessert

Tiramisu  
Limoncello Mascarpone Cake

\$87/person

All Dinner Buffets will be available for one continuous hour. Additional charge will apply for more time.

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# DINNER BUFFET

All Dinner Buffets are served with Water & Iced Tea.

*Minimum of 25 people per buffet.*

*An additional \$125.00 will added for groups of 15-25 people.*

*Buffets are not available for groups under 15 people.*

## **Colorado Table**

### **Mixed Greens Salad**

Arcadian Greens, Dried Cherries, Toasted Almonds & Blue Cheese with a Cherry Vinaigrette

### **Beet & Arugula Salad**

Roasted Red & Golden Beets, Wild Arugula, Crushed Walnut & Haystack Mountain Chèvre with a White Balsamic Vinaigrette

### **Entrées**

Roasted Airline Chicken Breast with Chicken Demi

Herb Rubbed Strip Loin with Sauce Chasseur

Vegetarian Lasagna

### **Sides**

Broccolini

Italian Dinner Rolls

### **Dessert**

Tiramisu

Limoncello Mascarpone Cake

\$97/person

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# PLATED DINNER

All Plated Dinners are served with Water & Iced Tea

*Price includes choice of 1 Starter Salad or Soup, 1 Entrée, and 1 Dessert per person, per event.  
All Entrées are served with Chef's Choice Starch & Fresh Seasonal Vegetable.  
All Dinner Buffets include Fresh Rolls & Butter.*

## **Starter Salads & Soups**

### **Mixed Greens Salad**

Haystack Goat Cheese, Fresh Berries with a Citrus Vinaigrette

### **Caesar Salad**

Hearts of Romaine, Garlic Croutons, Shaved Parmesan with a House-Made Caesar Dressing

### **Spinach Salad**

Strawberries, Candied Walnuts with a Strawberry-Balsamic Dressing

### **Cucumber Ring Salad**

Petite Lettuces, Black Berries, Feta, Walnuts with a Champagne Vinaigrette

### **Tomato Bisque en Croute**

### **French Onion en Croute**

### **Soup of the Season**

Chef's Creation of Seasonal en Croute Soup

## **Entrées**

**Short Rib with Natural Jus** | \$85/person

**Flat Iron of Beef with Chimichurri** | \$90/person

**Filet of Beef with Bordelaise** | \$98/person

**Salmon with Sauce Soubis** | \$82/person

**Sea Bass with Basil Beurre Blanc** | \$87/person

**Chicken Piccata with Caper Lemon Butter** | \$72/person

**Pan Seared Chicken Breast with Natural Jus** | \$72/person

**Prosciutto Seared Chicken Breast with Sundried Tomato Cream** | \$74/person

## **Duet Entrées**

**Dry-Aged Sirloin & Grilled Chicken with Mushroom Demi** | \$88/person

**Grilled Filet & Jumbo Shrimp with Lemon Herb Butter** | \$121/person

## **Desserts**

**Crème Brulée Cheesecake**

**Traditional Tiramisu Cup**

**Fresh Berry Parfait with Honey-Thyme Whipped Cream**

**Seven-Layer Chocolate Cake**

Split Menu | Higher Price Prevails

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# HORS D'OEUVRES

Minimum order of 50 pieces each  
All prices are per piece

## Cold:

- Caprese Skewers | \$8/each
- Fresh Tomato Bruschetta | \$8/each
- Mini Crudité with Hummus | \$9/each
- Prosciutto Wrapped Asparagus with Balsamic Reduction | \$9/each
- Antipasti Skewer | \$10/each
- Crab Salad in Phyllo Cups | \$11/each
- Shrimp Cocktail | \$11/each

## Hot:

- Baked Brie with Raspberry en Croute | \$8/each
- Bella Flora | \$8/each
- Spanakopita | \$8/each
- Bacon Wrapped Andouille Sausage | \$9/each
- Mini Beef Wellington | \$9/each
- Pork Mango Empanadas | \$9/each
- Tandoori Chicken Skewers | \$9/each
- Buffalo Cauliflower | \$8/each
- Teriyaki Chicken Skewers | \$9/each
- Parmesan Artichoke Hearts | \$9/each
- Coconut Shrimp | \$10/each
- Chicken Kabobs | \$10/each
- Beef Kabobs | \$10/each
- Bacon Wrapped Scallops | \$10/each
- Lamb Lollipops | \$10/each
- Lamb Meatballs | \$10/each

All Hors D'oeuvres are served stationed unless otherwise noted.  
\$175 Attendant Fee per Server for Butler Passed Hos D'oeuvres.

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# DISPLAYS

*Minimum of 25 people per Display.  
An additional \$125.00 will added for groups of 15-25 people.  
Displays are not available for groups under 15 people.*

## **Crudité with Assorted Dips**

Ranch, Classic Hummus,  
French Onion Dip, Baba Ganoush

\$23/person

## **Antipasto**

Artisanal Smoked & Cured Meats,  
Traditional Garnitures, Organic Crackers

\$31/person

## **Artisan Cheese**

Variety of Local & Imported Cheeses  
Fruit, Accoutrements, Crackers, Baguette

\$31/person

## **Salad Bar | Choose 2**

### **Tiller's**

Mixed Greens, Haystack Goat Cheese, Fresh Berries  
with a Citrus Vinaigrette

### **Caesar**

Hearts of Romaine, Fresh Parmesan, Seasoned  
Croutons with a House-Made Caesar Dressing

### **Caprese**

Sliced Tomato, Fresh Mozzarella, Extra Virgin Olive Oil,  
Aged Balsamic, Fresh Basil

### **Spinach & Goat Cheese**

Baby Spinach, Strawberries, Candied Pecans with a  
Strawberry-Balsamic Dressing

### **Panzanella**

Tomatoes, Italian Bread, Green Olives, Capers,  
Artichokes, Mozzarella

\$22/person

All Displays will be available for one continuous hour.  
\* Attendant Required, \$175 per Attendant

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.  
All prices subject to a 25% taxable service charge & 8.35% tax

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# ACTION STATIONS

*Minimum of 25 people per Action Station.  
An additional \$125.00 will added for groups of 15-25 people.  
Stations are not available for groups under 15 people.*

## **Mashed Potato Bar**

Mashed Yukon Gold Potatoes  
Mashed Sweet Potatoes  
Applewood Smoked Bacon,  
Candied Pecans, Marshmallows,  
Broccoli Florets, Diced Green Onions,  
Shredded Cheddar Cheese, Sour Cream,  
Whipped Butter

\$20/person

## **Stir Fry \***

Chicken, Beef, Tofu & Shrimp  
Bell Peppers, Onion, Broccoli, Julienne Carrots,  
Squash, Mushrooms, Water Chestnuts,  
Napa Cabbage, Bean Sprouts,  
Chopped Peanuts, Sesame Seeds  
Kung Pow Sauce, Shanghai Garlic Sauce,  
Sweet Chili Sauce  
Fried Rice & White Rice

\$29/person

## **Pasta \***

Penne, Farfalle & Orecchiette Pastas  
Marina, Alfredo & Pesto Sauces  
Sautéed Mushrooms. Spinach, Roma Tomato,  
Artichoke Hearts, Roasted Red Peppers  
Shrimp, Chicken & Italian Sausage

\$28/person

## **Build Your Own Sliders**

Grass Fed Beef  
House Smoked Pulled Pork  
Falafel  
Buns, Pitas, Applewood Smoked Bacon, Tomato,  
Lettuce, Onions, Sliced Cheddar, Swiss, American,  
Provolone, Ketchup, Assorted Aiolis, Mustard

\$31/person

All Action Stations will be available for one continuous hour.

\* Attendant Required, \$175 per Attendant  
A minimum of one Attendant per 50 people.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.  
All prices subject to a 25% taxable service charge & 8.35% tax

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# CARVING STATIONS

Served with Dinner Rolls & Whipped Butter

## **Airline Turkey Breast \***

Honey Mustard & Spiced Maple Mayonnaise

*Serves approximately 20 people*

\$330/each

## **Prime Rib \***

Au Jus & Creamy Horseradish

*Serves approximately 25 people*

\$675/each

## **Pistachio Crusted Pork Loin \***

Red Wine Jus

*Serves approximately 20 people*

\$360/each

## **Fennel & Herb Roasted Salmon Filet \***

Remoulade

*Serves approximately 15 people*

\$400/each

## **Colorado Leg of Lamb \***

Dijon Rosemary Crust & Cherry Mostarda

*Serves approximately 35 people*

\$475/each

All Carving Stations will be available for one continuous hour.

\* Attendant Required, \$175 per Attendant

A minimum of one Attendant per 50 people.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

All prices subject to a 25% taxable service charge & 8.35% tax

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# BARS

All Bars include Cordials & Mixers: Amaretto, Triple Sec, Sweet & Dry Vermouth.  
The Standard and Top Shelf Bars include Standard Beer and Wine. Wine and Liquor upgrades available.

## Standard Liquor | On Consumption

New Amsterdam Vodka, Jim Beam,  
New Amsterdam Gin, Jose Cuervo, Castillo Silver Rum

Host \$13 | Cash \$15

## Top Shelf Liquor | On Consumption

Tito's, Breckenridge Bourbon, Crown Royal,  
Patron Silver, Bombay Sapphire, Glen Fiddich,  
Bacardi Silver, Captain Morgan

Host \$15 | Cash \$18

## Colorado Liquor | On Consumption

Breckenridge Vodka, Breckenridge Bourbon,  
Axe & Oak Gin, Tin Cup Whiskey

Host \$15 | Cash \$18

## Hourly Bar Package | 50 Guest Minimum

### Standard Bar

First Two Hours | \$35/person  
Each Additional Hour | \$17/person

### Top Shelf Bar

First Two Hours | \$42/person  
Each Additional Hour | \$20/person

### Beer & Wine

First Two Hours | \$26/person  
Each Additional Hour | \$13/person

## All Bars Include

**Soda** | Host \$6 | Cash \$7

**Bottled Water** | Host \$6 | Cash \$7

## Beer | On Consumption

**Colorado Craft Beer** | Host \$9 | Cash \$10  
Odell's 90 Shilling, Avery IPA, Fat Tire

## Domestic Beer | Host \$8 | Cash \$9

Coors Banquet & Coors Light  
or  
Budweiser & Bud Light

## Import Beer | Host \$9 | Cash \$10

Corona & Stella Artois

## Wine | On Consumption

### Tier 1 Wine | Host \$13 | Cash \$15

Hideaway Chardonnay & Cabernet,  
Canyon Road Sauvignon Blanc, Glass Mountain Merlot

### Tier 2 Wine | Host \$18 | Cash \$20

La Crema Monterey Chardonnay & Pinot Noir,  
Kim Crawford Sauvignon Blanc, Fleur De Mer Rose,  
Eberle Cabernet, La Marca Prosecco

## Seltzer | On Consumption

### High Noon or White Claw | Host \$8 | Cash \$9

Assorted Flavors

## Mimosa Package

Two Hours | \$30/person

## Bloody Mary Package

Two Hours | \$35/person

Assorted Flavors

\* Bartender Fee of \$175 each  
One Bartender required per 100 people, minimum

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.  
All prices subject to a 25% taxable service charge & 8.35% tax

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# ABOUT

## **Food & Beverage**

- To ensure safety and compliance with state & local health regulations, all food and beverages must be consumed on premise and purchased solely through Denver Marriott Westminster, with the exception of pre-determined items approved by the hotel.

## **Pricing, Service Charges, & Tax**

- A 25% taxable service charge and 8.35% tax (subject to change) will be added to all charges, including but not limited to food & beverage, audiovisual, bartender fees, and attendant fees.  
- A 25% taxable service charge and 9% tax (subject to change) will be added to all room rental charges

## **Menu Pricing**

- Menu pricing will be confirmed 45 days prior to the start of the event  
- Due to current supply chain issues, products and prices are subject to change. Reasonable and comparable substitutions will be offered.

## **Catering Selections**

- All catering selections must be received no later than 14 days prior to the start of the event. A guarantee guest count is required by 12:00 noon, five business days prior to the event. The guarantee will apply to all aspects of the event including, but not limited to, food & beverage and set. In the event that a final guarantee is not received, the contracted number of guests will become the guaranteed count.  
- Signed event orders are due back to the hotel no later than five business days prior to the event.  
- Attendant and Bartenders fees will be added to the function based on menu selection and number of guests.

## **Minimums & Fees**

- All Breakfast Buffets, Lunch Buffets, Dinner Buffets, and Build Your Own Breaks carry an additional charge of \$125.00. plus a 25% taxable service charge and 8.35% tax, for groups under the specified minimum required.  
- All Buffets, Breaks, Displays, and Plated Meals must be guaranteed for the actual headcount.  
- Attendant and Bartender fees are subject to 25% taxable service charge and 8.35% tax.  
- Any day of room set changes will be subject to a minimum re-set fee of \$200.00, plus 25% taxable service charge and 8.35% tax.  
- A minimum fee of \$500.00, plus 25% taxable service charge and 8.35% tax, will be charged for any outside food & beverage consumed in the hotel's event space.

## **Alcohol**

- Beer, Wine, and Liquor may not be brought into the hotel and must be purchased through the hotel.  
- The hotel reserves the right to terminate alcohol service to any guest(s) that appears to be overly intoxicated.  
- Bar packages must be purchased for all attendees over the age of 21 years old.  
- The hotel reserves the right to terminate alcohol service in any event where a minor in attendance attempts to consume alcoholic beverages.