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**THE HOTEL**

Playful yet sophisticated, The Magnolia is the ultimate balancing act between history and modern existence. Restored to reflect its original appearance, this landmark edifice built in 1910 includes original architectural masonry details and an exterior clock reminiscent of 17th Street’s past as the “Wall Street of the West.” Where historic details add interest to the chic design of our thoughtfully appointed rooms, pure hospitality awaits in the center of downtown at Magnolia Denver, a Tribute Portfolio Hotel.

**LOCATION**

The Magnolia, centrally located in the heart of downtown Denver, is adjacent to the Historic District, home to sumptuous restaurants and dramatic nightlife of 16th Street Mall, Ballpark District, and LODO’s booming restaurant scene. Comfortable and inviting, we’re close to everywhere you want to be, including Coors Field, Empower Field at Mile High Stadium and the Pepsi Center. No visit would be complete without a stop in at our on-site restaurant Harry’s, a historic local restaurant offering casual dining in a sophisticated setting with a seasonal menu of small plates and entrees.

**ACCOMMODATIONS**

Your room is invitingly warm and spacious with delicate, yet dramatic touches. Large historic windows bring in the Denver sunlight, while the 10-foot-high ceilings truly feel like you are living as a Denverite in your downtown apartment. The Magnolia is home to 297 guestrooms including 43 double queens, 200 deluxe and larger premier kings, 26 spacious one-bedroom suites, 24 one-bedroom fireplace suites, 3 boardroom suites, and our gorgeous 2-bedroom Presidential Suite with full kitchen.

**VENUES**

With over 13,000 square feet of meeting space, we have a venue to fit your needs. Located adjacent to the Hotel is the 17th by Magnolia ballroom. This space was formerly known as the US National/Guaranty Bank building which now serves as a newly renovated meeting space adorned with original architecture and glass ceilings letting in the natural light. 17th by Magnolia has 3,800 square feet of space and is the only street-level ballroom in Denver. The Larimer & Champa room, complete with an airwall, can convert into a bright open room of 1,800 square feet. The Stout room is perfect for meetings with 900 square feet. The Vault room, now with an exposed bank safe, the 700 square foot room, is ideal for a small meeting or intimate happy hour.

**GUEST COUNT**

The Magnolia Hotel Denver requires an approximate guest count 15 days prior to your event. Your final guarantee of attendance is due 72 business hours prior to the event. At that point, it is possible to increase the guest count. If the number of guests exceeds the guarantee, appropriate charges will be incurred. All guest count reductions within the 72 hours prior to the event are non-refundable.

**A LITTLE BIT ABOUT OUR MENU…**

As a locally owned and operated hotel in Denver, we take great pride in our city and state. Having our guests enjoy the local food, culture, and things to do around town brings us great joy. We have cultivated our catering menu thinking about what we like to put on our own family dinner table. Bringing you more local foods from our neighboring farms & businesses. We make every effort to source local free-range poultry, eggs, proteins, and dairy as well as produce that is grown in Colorado. We hope you enjoy the local cuisine as much as we do, now we're hungry!

**BREAKFAST BUFFETS***All costs are per person. Buffet offerings require a 15-guest minimum. Groups of less than 15 will incur a $8 per guest charge. \*Does not require a 15-guest minimum.*

MAGNOLIA CONTINENTAL \* 35

Chilled fruit juices(V)(GF)

Freshly baked pastries, and assorted muffins (V)

Plain and everything bagels with scallion, green chili, and plain whipped cream cheese

Seasonal Cut Fruit & Berries (V GF)

Breakfast breads, whipped butter and house fruit preserves (V)

Greek vanilla yogurt, berry compote, house granola

Organic cereal, chilled whole, 2%, almond, soy, and oat milk.

Freshly brewed Dazbog regular and decaffeinated coffee and hot teas.

COLORADO BLUE SKY (MAGNOLIA CONTINENTAL, PLUS) 40

Steel cut oatmeal with cinnamon, brown sugar, walnuts, and golden raisins (V)

Egg, spinach, onion, and mushroom frittata (V GF)

Choice of Buttermilk Pancakes or Blueberry Pancakes, with Vermont maple and house berry syrups

PUEBLO (MAGNOLIA CONTINENTAL, PLUS) 42

Avocado toast: smashed avocado, wheat bread, toasted pepitas, pickled onion, cotija

Atole (Fluffy Corn Pancakes) with cinnamon maple syrup

Breakfast burrito: scrambled egg, chorizo, potato, green chili, cheddar

LODO (MAGNOLIA CONTINENTAL, PLUS) 40

Chia Pudding with Maple Syrup, Sliced Almonds, Vanilla, Almond Milk & Berries

Scrambled Eggs served with Cheddar Cheese & Salsa

Banana bread French toast with Vermont maple syrup

ROCKIES (MAGNOLIA CONTINENTAL, PLUS) 48

Scrambled Eggs served with Cheddar Cheese & Salsa

Applewood smoked bacon

Sausage patties

Potatoes O’Brien

Buttermilk biscuits

**BREAKFAST ADDITIONS**  
*Can only be added to breakfast buffets*

Gluten free muffins $60 a dozen

Vegan Impossible sausage $8 per person

Honey Smoked Salmon $7 per person

Applewood smoked bacon $6 per person

Sausage patties $6 per person

Breakfast sandwich $10 each

Breakfast Burrito $12 each

Omelet Station $15 per person   
*made-to-order omelets with egg & egg whites (V/GF),   
chef attendant fee required for station option, one chef attendant per every 50 guests*

Optional additions: ham, tender belly bacon, sausage, polidori chorizo, onions, bell peppers, mushrooms, tomatoes, cheddar, pepper jack cheese

**BREAK TIME***All breaks are based upon 60 minutes of service*

LOOKOUT MOUNTAIN HIKE 20

Build your own Trail mix: house granola, dried blueberry, cranberry, and cherry, toasted pepita seeds, sunflower seeds, roasted peanuts and almonds, pretzels, and M&M’s

CHERRY CREEK 20

Whole fruit, Kind and Cliff Bars, Naked juice smoothies

PARK MEADOWS 20

Denver Pop and Maple Kettle Corn, Assorted candy bars, Warm pretzel bites with cheese, and mustard

NOCO 20

Artisan local, domestic, and international cheese board, Marinated olives, Marcona almonds, assorted crackers

SOCO 20

Fresh corn tortilla chips, Queso Fundido (chorizo topped with queso & topped with corn salsa), Pico de gallo, Churros

NEDERLAND 20

Seasonal raw vegetables, Roasted red pepper hummus, Caramelized onion dip, Ranch dip

Pita chips, Chocolate covered almonds

MAGNOLIA MILK N COOKIES 20

Freshly baked cookie assortment, French Macaroons, Variety of ice-cold milk

UPON CONSUMPTION (PRICED PER DOZEN)

Granola bars (V) 65

Granola and yogurt parfaits (V) 90

Assorted candy bars 65

Bagged peanuts, pretzels, chips, or trail mix 70

Fresh baked assorted muffins (V) 55

Gourmet Danishes and pastries (V) 55

Gluten free muffins or bagels (GF) 85

Chocolate chunk brownies 50

Freshly baked cookies (V) 50

Seasonal whole fruit 55

**QUENCH YOUR THIRST** 4HR/8HR

Still, and/or sparkling bottled water, assorted Pepsi Products 20/35

WIRED 22/37   
Freshly brewed DazBog regular and decaffeinated coffee, assorted Celestial Seasonings teas

DAYDREAMER 25/40  
Freshly brewed DazBog regular and decaffeinated coffee, assorted Celestial Seasonings teas,   
still, and sparkling bottled water, assorted Pepsi Products

UPON CONSUMPTION (PRICED PER GALLON)

Freshly brewed Dazbog coffee 100

Freshly brewed decaffeinated coffee 100

Assorted Celestial Seasonings teas 85

UPON CONSUMPTION (PRICED PER ITEM)

Assorted Pepsi Products 6.50

Bottled water 6.50

Gatorade® 7

Red Bull, regular and sugar free 8

Vitamin Water® 7

Sparkling mineral water 6.50

Assorted local Rocky Mountain Soda 8

IZZE Sparkling Juice 7

Can Cold Brew 8

Naked smoothies 8

**BUFFET LUNCH OF THE DAY***The Farmer’s Market and In a Rush, menus are available daily. Select menu on the designated day and enjoy a $3.00 discount per guest. \*Does not require a 15-person minimum*

FARMERS MARKET\* 50

Choose two:

Mediterranean bowtie pasta salad (V)

Classic Potato Salad (V)

Broccoli & Kale Salad: feta, tomatoes, sliced almonds & honey lemon vinaigrette

Chicken noodle soup

Tomato bisque

Beef Minestrone

Roasted poblano and corn chowder

Salad Station

Fresh spring mix, romaine, spinach (V)

Toppings: crispy bacon bits, edamame, carrots, cucumbers, cherry tomatoes, hard boiled eggs, garbanzo beans, sunflower seeds, broccoli, black olives, pickled beets, croutons, assorted cheeses, grilled chicken and marinated flank steak

Assorted Dinner Rolls (V)

Selection of dressings (V)

Lemon bars & raspberry crumble bars (V)

IN A RUSH\* 40  
*Available to-go or displayed at no additional charge Includes bag of local kettle cooked potato chips,   
gourmet cookie, and bottled water or soft drink*

Groups of 30 or less choose two, 30 or more, choose three:

TBLAT   
smoked turkey, local tender belly bacon, lettuce, avocado, mayo, beefsteak tomato on multigrain

MEDITERRANEAN CHICKEN  
Marinated grilled chicken, sundried tomato pesto, double cream brie, and arugula on a ciabatta roll

ITALIAN  
Ham, Genoa salami, hot capicola, provolone, shredded lettuce, red onion, beefsteak tomato, balsamic dressing, and lemon-thyme aioli on a hoagie roll.

TURKEY  
Turkey, smoked gouda, cranberry aioli, lettuce and tomato on a flaky croissant

ROAST BEEF  
Roast beef, cheddar, horseradish crème, arugula, and tomato on a French baguette

CAPRESE  
Beefsteak tomato, fresh mozzarella, and basil pesto on a ciabatta roll

VEGGIE  
Avocado, spring mix, tomato, provolone and balsamic glaze drizzle wrapped in a tortilla (V)

**MONDAY AND FRIDAY**

MESA VERDE 58

Colorado Cobb Salad  
Romaine lettuce, roasted corn, black bean, heirloom cherry tomato, avocado, and green chili ranch dressing

Cheese and onion enchiladas, ranchera sauce, cilantro crema

Beef Barbacoa, pickled onions, grilled jalapeno

Cortez skillet chicken: pepper jack cheese, pico de gallo, green chile

Spanish rice and pinto beans

Warm flour street tortillas

Cajeta filled churros dusted with cinnamon

**TUESDAY AND SATURDAY**

NORTH DENVER 58

Kale Caesar  
Croutons, Caesar dressing, shaved parmesan

Chopped Salad   
Romaine and radicchio, fresh mozzarella, red onion, heirloom cherry tomato, pepperoncini, herbed red wine vinaigrette

Chicken Picatta

Stracotto (Italian pot roast)

Baked Ziti

Sauteed vegetables in lemon, olive oil, and fennel seeds

Cannoli

**WEDNESDAY AND SUNDAY**

WESTERN SLOPE 58

Broccoli & kale salad: feta, tomatoes, sliced almonds & honey lemon vinaigrette

Farmer’s greens, heirloom cherry tomatoes, English cucumbers, radishes with red wine vinaigrette (V GF)

Red Bird Farms herbed chicken thighs with a romesco sauce

Charbroiled flank steak with chimichurri

Rosemary roasted fingerling potatoes

Seasonal vegetables

Strawberry shortcake

**THURSDAY**

DOWNTOWN 58

Mixed greens salad with heirloom cherry tomatoes, strawberries, pecans, goat cheese & balsamic vinaigrette

Choose three hot sandwiches:

Pastrami Rueben

BLT

Philly cheesesteak

Buffalo chicken grilled cheese

Marinated chicken Bahn Mi

Hot ham and Swiss on rye

Classic grilled cheese

Falafel Pita

Fruit salad

Warm house kettle chips

Assorted desserts

**PLATED LUNCHES***Desserts served family style*

WILD MUSHROOM RISOTTO 42  
Shaved Black Truffles, Parmesan, Broccolini, choice of one dessert

HONEY BARBEQUE RED BIRD FARMS CHICKEN BREAST 42  
Macaroni and Cheese, Braised Green Beans, choice of one dessert

ROASTED RED BIRD FARMS CHICKEN BREAST 42  
Creamy Risotto, Garlic Spinach, Brown Butter Sage, choice of one dessert

CHARBROILED SCOTTISH SALMON 42  
Charred Corn Relish, Yukon Gold Mashed Potatoes, Seasonal Vegetables, choice of one dessert

SEARED COLORADO SIRLOIN 42  
Wild Mushrooms, Herb Roasted Fingerling Potatoes, Burgundy Wine Reduction, choice of one dessert

DESSERT OPTIONS  
Chocolate Chip Cookies, Chocolate Chunk Brownies, Lemon Bars, Freshly Baked Assortment of Cookies

ADD A FIRST COURSE 8

Kale Caesar  
Romaine, Kale, Shaved Grana Padano, House Croutons, Caesar Dressing

Mixed Greens  
Mesclun Mix, Carrot, Cucumber, Heirloom Chery Tomato, Ranch and Balsamic Vinaigrette

Tomato Bisque  
Basil Oil and Balsamic Reduction.

**APPETIZERS***Passed or stationed. Passing fee is $100 for up to three different items. Appetizers sold in increments of 25 at $8 each*

HOT OPTIONS

Spinach and Swiss puff (V)

Sesame chicken skewer (GF)

Buffalo chicken skewer, served with bleu cheese dressing (GF)

Vegetable egg roll (V)

Coconut shrimp

Petite beef or chicken wellington

Mini crab cakes w/ Cajun remoulade

Brie and raspberry en croute

French onion soup on a crostini

Florentine stuffed mushrooms (V)

Chicken quesadilla

Bacon wrapped date with almonds

Bacon wrapped scallop

Spanakopita with whipped feta

Meatball skewers with marinara & fresh basil

Short rib crostini with horseradish crème

ROOM TEMP OPTIONS

Goat cheese stuffed peppadew peppers (V GF)

Antipasto skewer (GF)

Roasted garlic hummus on a pita crisp (V)

Smoked salmon salad in a cucumber cup (GF)

Seared ahi tuna on a wonton with wasabi aioli

Fig and Goat Cheese Flatbread

Caprese Skewer (V)

Bruschetta (V)

Pimento cheese canape

Deviled eggs

Peach & brie crostini with candied walnuts

Fried tofu skewer with spicy soy sauce (V)

Fried green tomatoes with corn relish (V)

**RECEPTION STATIONS***All action stations require 25 guest minimum. Additional $8.00 per guest fee for less than 25 guests will apply. Pricing is based on a 90-minute maximum service. Attendant fee is $175 per 75 guests*

**CARVING***All Carving stations served with fresh dinner rolls and whipped butter*

SMOKED PAPRIKA RUBBED PORK LOIN 40 PER  
Tart Cherry Gastrique

HERB ROASTED TURKEY BREAST 40 PER  
Orange, Cranberry Chutney

GARLIC RUBBED BONELESS LEG OF LAMB 40 PER  
Minted Greek Yogurt

GARLIC AND PEPPER CRUSTED STRIPLOIN 50 PER  
BRANDY PEPPERCORN CREAM

PRIME RIB 55 PER  
Au Jus, Horseradish 2 ways

MAKE IT A MEAL 8 EACH\PER PERSON

STARCHES:

Yukon Gold Mashed Potatoes | Garlic and Herb Roasted Marble Potatoes

Mushroom Risotto | Moroccan Couscous | Macaroni and Cheese

VEGETABLES:

Crispy Brussels Sprouts | Green Beans Amandine | Roasted Asparagus with lemon

Roasted Broccoli

SLIDER STATION (CHOOSE THREE) 28 PER PERSON

Falafel, tzatziki, pickled cabbage

Caprese, tomato, fresh mozzarella, pesto & balsamic

Fried green tomato, lemon-thyme aioli

All American cheeseburger, lettuce, tomato, onion, pickle, 1000 island

Pulled pork, house BBQ sauce, coleslaw

Buffalo chicken, lettuce, tomato, ranch

Served with house made potato chips

CHEESE BOARD 26 PER PERSON

Three chef selected artisan local, and international cheeses, olives, seasonal jams, Marcona almonds, assortment of breads, and crackers

CHARCUTERIE 26 PER PERSON

Three chef selected cured meats, cornichons, peppadew peppers, spreads, assortment of breads, and crackers

SWEET TOOTH (PLANNERS’ SELECTION OF THREE) 24 PER PERSON

Petit four

French macaroons

Assorted chocolate truffles

Cheesecake pops

Assorted dessert bars

**DINNER BUFFETS**   
*Prices per person dinner buffet selections include assorted breads and rolls, freshly brewed regular and decaffeinated coffee, or hot tea. Minimum of 15 guests required for the dinner buffets. Groups of less than 15 will incur a $8 per guest charge. Dinner buffets are based on 60 minutes of service.*

COLORADO NATIONAL 85

CHOOSE 2 SALADS:

Acadian blend baby greens with English cucumber, heirloom cherry tomatoes, goat cheese, slivered red onion and herb vinaigrette (V GF)

Spinach salad with Roma tomatoes, fried onions, crispy bacon, and balsamic dressing

Little Gem Wedge Salad with bleu cheese dressing, tomato, diced red onion, and bacon lardons

Magnolia Caesar with parmesan, croutons, and house-made dressing

Caprese salad with fresh mozzarella, vine-ripened tomatoes, basil leaves and balsamic reduction

Tomato basil bisque with house-made croutons

CHOOSE 3 PROTEINS:

Blackened stiped bass- Chipotle Crema

Pan seared salmon- Citrus Beurre Blanc

Red Bird Farm chicken thighs- Apple, mustard vinaigrette

Charbroiled flat iron steak- Chimichurri

Braised short ribs- Root vegetables

Bone-in pork chops- Tart cherry gastrique

CHOOSE 3 SIDES:

Potato and leek au gratin

Green chile rice pilaf

Red pepper quinoa

Seasonal vegetables

Pan roasted mushrooms

Green beans amandine

Roasted garlic whipped Yukon gold potatoes (V GF)

Baked macaroni & cheese

Roasted marble potatoes with garlic and herbs

CHOOSE 2 DESSERTS:

Bourbon pecan pie

Peach cobbler

Key lime pie tarts

Bread Pudding with whiskey sauce

Caramelo (chocolate and caramel torte) GF

Flourless Chocolate Cake with Chantilly Cream

**3 COURSE PLATED DINNERS***All entrees include dinner rolls, whipped butter, choice of 1 salad and dessert*

PETITE FILET MIGNON AND SHRIMP 76  
seared filet mignon served with bordelaise and shrimp with beurre Blanc, served with   
Yukon gold mashed potatoes & roasted asparagus

AIRLINE CHICKEN BREAST 70  
Pan seared with wild rice, lemon garlic glaze, broccolini

SCOTTISH SALMON 70  
creamy Dijon sauce, blistered tomato farro, garlic spinach

SIRLOIN 76  
Seared with cognac peppercorn demi, mushroom risotto, heirloom carrots, snap pea

ARTICHOKE AND SPINACH RAVIOLI 68  
Lemon Beurre Blanc, and roasted asparagus

CHOOSE 1 SALAD:

Baby greens, raspberries, Marcona almonds, goat cheese, wildflower honey and raspberry vinaigrette

Kale Caesar: shredded kale, romaine, Parmesan, house croutons, Caesar dressing

Little gem wedge, bleu cheese, tomato, bacon

Artesian greens, dried apricot, pumpkin seed, pickled onion, and balsamic fig dressing

DESSERT:

Chocolate Mousse Cake with Chantilly Cream

Warm apple crumble tart, caramel

NY Cheesecake, berry compote, chocolate ganache

Key Lime tart, graham cracker crumble

**BAR PACKAGES***Pricing includes full bar setup*

STOUT STREET SPECIAL  
Choice of 2 Domestic & 2 Imported/Premium Beers and 2 House Red Wines & 2 House White Wines

First Hour 22

Second Hour 14

Each Additional Hour 10

5280 HOST BAR  
Featuring: Breckenridge Vodka, Gin, Spiced Rum, Bourbon Whiskey, Suerte Tequila; Choice of 2 Domestic & 2 Imported/Premium Beers and 2 Signature Red Wines & 2 Signature White Wines

First Hour 28

Second Hour 16

Each Additional Hour 12

ROCKY MOUNTAIN HOST BAR  
Featuring: Grey Goose Vodka, Ron Zacapa Aged Rum, Bombay Sapphire Gin, Casamigos Blanco Tequila Maker’s Mark Bourbon, Chivas Regal Scotch; Choice of 2 Domestic & 2 Imported/Premium Beers and 2 Signature Red Wines & 2 Signature White Wines; Also includes 1 Signature Cocktail (Manager’s Choice)

First Hour 34

Second Hour 18

Each Additional Hour 16

LABOR CHARGES

Bartenders $175 each   
*Up to 3 hours, minimum 1 bartender per 70 people*

Additional Costs $50 each  
*After 3 hours, per hour, per bartender*

**BAR Host/Cash**

5280 14/15  
Featuring: Grainger’s Deluxe Organic Vodka, Farmer’s Organic Gin, Bacardi Superior Rum, Corazon Tequila, Four Roses Bourbon, Dewar’s Scotch

ROCKY MOUNTAIN 16/17  
Featuring: Tito’s Vodka, Farmer’s Organic Gin, Mount Gay Eclipse Rum, Milagro Silver Tequila, Buffalo Trace Bourbon, Monkey Shoulder Scotch

ASPEN

Featuring: Grey Goose Vodka, Hendrick’s Gin, Appleton Estate Rum, Patron Silver Tequila, 1792 Small Batch Bourbon, Glenfiddich Scotch

ADD ONS

Cordials; Baileys, Kahlua, Disaronno 13/14

Seasonal Signature Cocktail 15/16  
*(ask sales manager for seasonal flavor)*

Signature Wines, by the glass 12/13

Premium Brand Wines, by the glass 14/15

House Red & White Wines by the Bottle 40/45  
*Chardonnay, Pinot Grigio, Sparkling Wine, Cabernet Sauvignon & Merlot*

Domestic Beer 8/9  
*Bud Light, Budweiser, Coors Light, Coors Banquet, Miller Lite*

Premium & Imported Beer 9/10  
*Blue Moon, New Belgium Fat Tire, Corona, O’Dell IPA, O’Dell 90 Shilling,   
Stella Artois, Rotating Hard Seltzers, Upslope Lager NA*

Sparkling Water & Bottled Water 6.50/7.50

Assorted Pepsi Products 6.50/7.50

A La Carte Call Liquors   
Grainger’s Deluxe Organic Vodka, Farmer’s Organic Gin, Bacardi Superior Rum, Corazon Tequila, Four Roses Bourbon, Dewar’s Scotch 12/13

A La Carte Premium Liquors   
Tito’s Vodka 13/14  
Grey Goose Vodka 14/15  
Mount Gay Eclipse Rum 13/14  
Appleton Estates Rum 14/15  
Tanqueray Gin 13/14 Hendrick’s Gin 14/15   
Milagro Silver Tequila 13/14  
Patron Silver Tequila 14/15  
Buffalo Trace Bourbon 13/14  
1792 Small Batch Bourbon 14/15  
Monkey Shoulder Scotch 13/14  
Glenfiddich 12 Scotch 14/15

**EVENT & MEETING SPACE GUIDELINES**

GUEST COUNT

The Magnolia Hotel Denver requires an approximate guest count 15 days prior to your event. Your final guarantee of attendance is due 72 business hours prior to the event. At that point, it is possible to increase the guest count. If the number of guests exceeds the guarantee, appropriate charges will be incurred. All guest count reductions within the 72 hours prior to the event are non-refundable.

SERVICE CHARGE AND TAXES

Food: 25% Service Charge, 8% Sales Tax

Alcoholic Beverage: 25% Service Charge 8% Sales Tax

Audio Visual: 25% Service Charge 8.31% Sales Tax

ADDITIONAL CHARGES   
*all charges are exclusive of applicable tax and service fees*

$350 labor charge fee for all events requiring rearrangement 24 hours prior and different set from the signed Banquet Event Order.

$5 per package fee for receiving/storage of package, per day for packages arriving 3 or more days prior to the group’s first meeting date and for packages stored 3 days or more after the last day of the group’s final meeting date. Pallet fees apply as well, please inquire.

$1,000 fee for any outside food brought into any of our meeting rooms (including boardroom suites). It is against the Hotel’s policy and if food and beverage is found in the room from an outside source, this fee will be charged.

$300 per hour late fee will be applied if a client uses their meeting room past their contracted time.

IMPORTANT EVENT INFORMATION

The menus in our packages are suggested selections. We would be pleased to customize menus to suit any taste and occasion. All Food & Beverage served in the Magnolia Hotel Denver and adjacent 17th by Magnolia, is to be provided by the Magnolia Hotel Denver.

The Magnolia Hotel Denver reserves the right to ask for valid photo identification from any guest to ensure legal age for consumption of alcoholic beverages. The Magnolia Hotel Denver reserves the right to refuse service to any guest who is, or appears to be, intoxicated. No outside alcoholic or non-alcoholic beverages are allowed.

In order to hold space on a definite basis, a signed contract is required. Space for the event is booked only for the times indicated. Should set up and tear down times be required, please specify at the time of booking. An additional labor charge will be assessed if you event requires numerous room changes.

The Magnolia Hotel Denver, its Meeting Space and 17th by Magnolia are a smoke-free environment. Smoking is only permitted outside in our designated smoking area.

All candles used must be in enclosed containers. Any decorations or signs may be displayed with supporting equipment. Use of tacks, staples, nails, tapes, adhesives, or anything that could mark the walls is not permitted.

The use of smoke, fog or dry ice will trigger the event space/building fire alarm. It is the Client’s responsibility to provide the Magnolia Hotel Denver with advance notice of smoke, fog and/or dry ice that will be used in their event(s). Failing to inform the Event Manager, and subsequently activating the space/building fire alarm is an offense that will result in a $2,000 charge to the group (plus applicable taxes and service fees).