





Ceremony

Site Set Up Includes:

- Use of the Aspen Garden Wedding Archway & Aisle
- Set up of White Garden Chairs
- Fruit Infused Water Station
- Tables for Gifts & Escort Cards
- Bridal Ready Room for the Day of the Wedding

Ceremony Site Fees:

Ceremony Site Fees Vary
Between\$1,500 & \$3,000++
Based on the Date
of your Ceremony
and Number of Guests.







Wedding Packages

All Wedding Packages Include:

- Personalized Menu Tasting for up to Two Guests
- Complimentary Self-Parking for All Wedding Guests
- House Sparkling Wine Toast
 (Upgrade to Champagne, ask your event manager for pricing)
- White Linens & White Napkins (Upgrade Linens, ask your event manager for pricing)
- House Centerpieces
- Setup & Use of The Inverness Denver's Tables & Chairs in Your Reception & Ceremony Space
- Reception Dinner Includes: (Dinner Rolls, Iced Tea, Water, Regular & Decaf Coffee, Hot Tea)
- Complimentary Dancefloor for Indoor Reception Spaces Only (Up to 24'x24')
- One Complimentary 'Bridal Ready Room' for the Day of Wedding
- One Complimentary King Guest Room for the Newlyweds on their Wedding Night (Upgrade to a Suite for only \$150)
- Complimentary Rehearsal for your On-Site Ceremony



Plated Dinner Packages

Inverness Impressions:

\$95++ per person

- Three Tray Passed Hors D'oeuvres
- First Course Choice of Salad
- Main Course -Selection of Two Entrées (Plus a Vegetarian or Vegan Entrée)

Rocky Mountain Revelry:

\$125++ per person

- Four Tray Passed Hors D'oeuvres
- One Reception Display
- First Course Choice of Salad
- Main Course -Selection of Two Entrées (Plus a Vegetarian or Vegan Entrée)
- Upgraded Sparkling Wine Toast

Alpine Elegance:

\$165++ per person

- Four Tray Passed Hors D'oeuvres
- One Reception Display
- First Course Choice of Salad
- Main Course -Selection of Two Entrées (Plus a Vegetarian or Vegan Entrée)
- Upgraded Sparkling Wine Toast
- Tableside Wine Service with Dinner



Plated Dinner Menu Selections

First Course - Seasonal Salads:

Select One

- Little Gem Lettuce, Pear, Spiced Sunflower Seeds, Ricotta Salata, Dried Cherries, Meyer Lemon Dressing
- Spring Greens, Candied Walnut, Grape Tomato, Crumbled Blue Cheese, Cabernet Dressing
- Romaine, Shaved Parmesan, Garlic Crouton, Caesar Dressing
- Mixed Greens, Pistachios, Dried Apricots, Whipped Basil Goat Cheese, Champagne Vinaigrette
- Mini Iceberg, Cherry Tomatoes, Crispy Onions, Crumbled Bacon, Shredded Cheddar, Black Pepper Dust Ranch Dressing

Main Course Entrées:

Select Two

(Served with Seasonal Vegetables)

- Black Pepper Grilled Filet of Beef Black Garlic Jus, Whipped Yukon Potatoes
- Cast Iron NY Strip Loin Arugula Horseradish Gremolada, Cabernet Demi-Glace, Whipped Yukon Potatoes
- Thyme Seared Chicken Sherry Truffle Cream, Toasted Garlic Polenta
- Basil Crusted Salmon- Roasted Cauliflower, Sweet Corn Puree, Sherried Mushrooms
 (Plus a Vegetarian or Vegan Entrée)

Duet Entrées

(Served with Seasonal Vegetables)

- Seared Petite Filet of Beef with Roasted Carrots Red Wine Emulsion + Lemon Leek Buttered Shrimp - Crispy Duck Fat & Chive Potatoes (+\$15 per person)
- Cabernet Braised Beef Short Rib + Chive Butter Grilled Lobster Tail - Whipped Yukon Gold Potatoes (+25 per person)
- Herb Seared Chicken Breast + Blackened Shrimp Smoked Cheddar Scallion Grits, Thyme Butter Sauce (+\$10 per person)
- Grilled Flatiron Steak + Porcini Mushroom Dusted Halibut -Red Wine Sauce, Parmesan Risotto (+\$15 per person)



Buffet Dinner Packages

Inverness Impressions:

\$105++ per person

- Three Tray Passed Hors D'oeuvres
- Selection of Two Salads
- Selection of Two Entrées
- Selection of One Side
- Selection of One Vegetable

Rocky Mountain Revelry:

\$135++ per person

- Four Tray Passed Hors D'oeuvres
- One Reception Display During Cocktail Hour
- Selection of Two Salads
- Selection of Two Entrées
- Selection of One Side
- Selection of Two Vegetables
- Upgraded Sparkling Wine Toast

Alpine Elegance:

\$175++ per person

- Four Tray Passed Hors D'oeuvres
- Two Reception Displays during Cocktail Hour
- Selection of Three Salads
- Selection of Two Entrées
- Selection of Two Side
- Selection of Two Vegetables
- One Reception Station / Action Station (not including \$175 Chef Fee)
- Upgraded Sparkling Wine Toast
- Tableside Wine Service with Dinner



Buffet Dinner Menu Selections

Seasonal Salads:

- Chopped Iceberg, Green Goddess Dressing, Smoked Bacon, Blue Cheese, Chives, Crispy Onions
- Quinoa, Maple Cider Vinaigrette, Cherry Tomatoes, Cucumbers, Chickpeas, Shredded Carrots, Lemon Zest, Olive Oil (GF, DF, V)
- Baby Kale, Marcona Almonds, Granny Smith Apples, Whipped Brie, Honey Dijon Dressing (GF)
- Mixed Greens, Cherry Tomatoes, Cucumbers, Shaved Cheddar, Candied Pecans, Pickled Onions, Cabernet Vinaigrette (GF)
- Classic Caesar Salad, Romaine Spears, Shaved Parmesan, Crunchy Croutons, Black Pepper Dusting, Caesar Dressing
- Mixed Lettuce, Cherry Tomatoes,
 Watermelon Cubes, Cotija, Jalapeno Sherry
 Vinaigrette (V)
- Farro, Honey Crisp Apples, Red Cabbage, Arugula, Peach Balsamic Syrup, Olive Oil, Black Pepper, Sea Salt (DF, V)

Sides:

- Whipped Potatoes, Gruyere Cheese, Chives (GF)
- Classic Mac & Cheese
- Cauliflower Gratin
- Angel Hair Pomodoro, Basil, Crushed Chili Flakes, Garlic (DF, V)
- Lemon Garlic Risotto
- Roasted Red Potatoes (GF, DF, V)

Entrées:

- Oven Roasted NY Strip Loin, Tomato, Blue Cheese Butter, Shoestring Fried Potatoes
- Honey Sriracha Glazed Bone-In Chicken, Grilled Green Onions, Sesame Seeds, Fried Rice Noodles (DF)
- Charred Chicken, Garlic Confit Creamy Broth, Fresh Herbs, Sweet Bell Peppers, Garbanzo Beans (GF)
- Coriander Grilled Chicken, Charred Lime Butter, Jalapeno Cranberry Pecan Relish (GF)
- Citrus Roasted Salmon, Harissa, Crispy Green Bean and Warm Lentil Salad (GF)
- Maple Glazed Black Pepper Salmon, Brussel Sprout and Candied Pecan Pepper Slaw (GF)
- Red Chili Rubbed Flank Steak, Poblano
 Pesto, Roasted Corn, Cotija Cheese (GF)
- Cider Brined Pork Loin, Roasted Shallot & Apple Butter (GF)

Vegetables:

- Oven Roasted NY Strip Loin, Tomato, Blue Cheese Butter, Shoestring Fried Potatoes
- Honey Sriracha Glazed Bone-In Chicken, Grilled Green Onions, Sesame Seeds, Fried Rice Noodles (DF)
- Charred Chicken, Garlic Confit Creamy Broth, Fresh Herbs, Sweet Bell Peppers, Garbanzo Beans (GF)
- Coriander Grilled Chicken, Charred Lime Butter, Jalapeno Cranberry Pecan Relish (GF)
- Citrus Roasted Salmon, Harissa, Crispy Green Bean and Warm Lentil Salad (GF)
- Maple Glazed Black Pepper Salmon, Brussel Sprout and Candied Pecan Pepper Slaw (GF)
- Red Chili Rubbed Flank Steak, Poblano Pesto, Roasted Corn, Cotija Cheese (GF)
- Cider Brined Pork Loin, Roasted Shallot & Apple Butter (GF)



Tray-Passed Hors D'oeuvres

Cold:

- Macadamia Nut Crusted Goat Cheese (V)
- Tomato & Fresh Mozzarella Skewers, Arugula Pesto (GF, V)
- Red & Yellow Tomato Bruschetta (V)
- Spicy Tuna Wonton
- Seared Petite Tenderloin, Horseradish Cream
- Pickled Onion Bruschetta (V)
- Antipasto Skewers (GF)
- Vegetable Wonton (V)
- Strawberry Stuffed with Brie and Toasted Almond (GF)
- Curried Chicken Salad in Filo Cup
- Shrimp on Mango Cucumber (GF)
- Miso Shrimp on Rice Cracker (GF)
- Tequila Salmon on Blue Corn Chip (GF)

Hot:

- Portobello Mushroom Arancini, Spicy Calabrian Chile Aioli
- Mini Crab Cakes, Grain Mustard Aioli
- Coconut Fried Shrimp, Mango Dipping Sauce
- Mini Beef Wellington, Chive Crème Fraiche
- Chicken Tinga Taquito, Cilantro Lime Cream (GF)
- Beef Short Rib & Potato Croquette, Chipotle Sour Cream
- Tandoori Chicken Satay, Mint Yoghurt Chutney (GF)
- Vegetable Pot Stickers, Soy Mustard (V)
- Crispy Pork Pot Stickers, Sesame Sweet Soy
- Raspberry & Brie En Croute (V)
- Balsamic Fig & Goat Cheese Flat Bread (V)
- Falafel Croquette, Tzatziki (V)
- Black Bean & Manchego Empanadas, Red Chimichurri (V)

G = Gluten Free | D = Dairy Free | V = Vegetarian



Reception Displays & Stations

Crudities:

Baby Carrots, Celery, Cherry Tomato, Green Onion, Broccoli, Cauliflower, Black Olive, Radish, Artichoke Heart, Bell Pepper

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Blue Cheese Dip, Herb Buttermilk Dip, Chipotle Sour Cream (GF)

\$19* Per Person

Chips & Dip:

Freshly Fried Potato Chips, Tortilla Chips, Herb Parmesan Baguette Chips

Spinach Artichoke Dip, Fire Roasted Green Chili Queso, House Red Salsa, Tomatillo Salsa, French Onion Dip, Danish Blue Cheese Dip, Truffle Aioli \$20* Per Person

Mediterranean:

Hummus, Baba Ganoush, Tzatziki (GF) ~

Falafel, Pita Chips, Warm Na'an, Cured Olives, Grapes, Marcona Almonds, Grilled Halloumi Cheese Drizzled with Honey (GF)

\$24* Per Person

Imported & Domestic Cheese:

Dried Fruits, Nuts, Berry Preserves, Honey (GF, DF)

Crackers & Sliced Artisan Bread **\$24* Per Person**

Antipasto:

Salumi, Prosciutto, Grana Padano, Mahon

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Grilled & Pickled Vegetables, Cured Olives, Gourmet Mustards & Garlic Aioli, EVOO, Aged Balsamic Vinegar

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Sliced Artisan Bread \$25* per person

Raw Bar Selections:

Jumbo Poached Shrimp | \$480 (GF, DF) Oysters on the Half Shell | \$425 (GF, DF)

Cracked Snow Crab Claws | \$575 (GF, DF)

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Vodka Cocktail Sauce, Mignonette, Remoulade, Horseradish, Hot Sauces (GF)

Priced Per (50) Pieces*



Reception Displays & Stations

Greens Station:

Romaine Hearts, Arugula & Iceberg Lettuce (GF, DF, V) Sliced Herb Grilled Chicken Breast & Blackened Shrimp

Green Goddess Dressing, Buttermilk Dressing (GF), Honey Thyme Vinaigrette, EVOO and Balsamic Vinegar

Condiments Include:

Crumbled Maytag Bleu Cheese, Cucumber, Heirloom Baby Tomatoes, Beet Curls, Roasted Peppers, Roasted Pearl Onions, Croutons, Toasted Almonds, Toasted Pepitas \$30* Per Person

Mac & Cheese Station:

White Cheddar, Toasted Garlic Butter Panko (V) Tabasco Shrimp, Candied Bacon, Sweet Vidalia Onions, Spicy Arugula ${\scriptstyle \sim}$

Pulled Chicken, Black Pepper Glaze, White Cheddar & Charred Peppers \$38* Per Person

Potato Station:

House Fried Potato Chips, Peppercorn Ranch Dip, French Onion Dip (V)

Smoked Brisket Poutine, Tater Tots, Cheddar Cheese Curds

Garlic Herb Russet Potato Wedges, Truffle Aioli, Smoke Paprika Aioli, Curry Ketchup

Whipped Yukon Gold Potatoes, Applewood Bacon, Smoked Cheddar, Sour Cream, Chives \$35* Per Person

Build Your Own Burger Station:

Seared Angus Beef Patties, Fried Chicken Breast, BBQ Pulled Pork

Mini Brioche Buns, Sliced Cheddar, Lettuce, Tomato, Onion, Pickle, Cole Slaw, Fried Onions, Ketchup

House Made Potato Chips

\$35* Per Person

Street Taco Station:

Select (3) Proteins:

Beef Carne Asada (GF, DF)

Pork Al Pastor (GF, DF)

Chipotle Lime Shrimp (GF, DF)

Chicken Tinga (GF, DF)

Caramelized Portobello Corn Filling (GF, DF, V)

Served With:

Warm Corn Tortillas (GF, DF, V) & Flour Tortillas (DF)

\$37* Per Person



Carving Stations

Chef Fee Required for All Carving Stations \$175 per carver

Maple Black Pepper Smoked Salmon En Croute
Warm Bacon Mustard Vinaigrette, Red Pepper Slaw
\$425* (Serves 15)

Dry Rubbed Smoked Brisket
Jalapeño Bourbon Honey Glaze, House Made Pickles, Mini Rolls (GF)
\$475* (Serves 20)

Spiced & Smoked Prime Rib of Beef
Aged Whipped Cheddar Potatoes, Horseradish Au Jus, Mini Rolls (GF)
\$700* (Serves 25)

Rosemary Citrus Glazed Turkey Breast
Roasted Garlic Aioli, Black Pepper Gravy, Mini Rolls
\$475* (Serves 30)

Funslinger Breckenridge Brewery Lager Brined
Pork Loin

Green Chile, Sweet Corn Polenta \$400* (Serves 30)

Seared Beef Tenderloin

Truffle Bordelaise, Bearnaise, Creamed Horseradish, Brioche Rolls

\$700* (Serves 20)



Bar Service: Hosted, Non-Hosted, & Hourly

Full Bar - Call Pricing*

One Hour - \$31 per person
Two Hours - \$46 per person
Three Hours - \$61 per person
Four Hours - \$76 per person

Full Bar - Premium Pricing*

One Hour - \$36 per person
Two Hours - \$53 per person
Three Hours - \$71 per person
Four Hours - \$87 per person

Beer & Wine - Call Pricing*

One Hour - \$24 per person
Two Hours - \$36 per person
Three Hours - \$48 per person
Four Hours - \$60 per person

Beer & Wine - Premium Pricing*

One Hour - \$29 per person
Two Hours - \$41 per person
Three Hours - \$53 per person
Four Hours - \$65 per person



Hosted & Non-Hosted Bars

Beverages Charged Based on Consumption

Hosted Bar Service*

Call Cocktails - \$13

Premium Cocktails - \$15

House Wines by the Glass - \$14

Premium Wine by the Glass - \$16

Domestic Bottled Beer - \$10

Imported Bottled Beer - \$11

Micro & Specialty Beer - \$11

Cordials - \$16

Cognac - \$17

Soft Drinks - \$8

Sparkling & Still Water - \$8

Seltzer - \$10

Non-Hosted Bar Service

Call Cocktails - \$13

Premium Cocktails - \$15

House Wines by the Glass - \$14

Premium Wine by the Glass - \$16

Domestic Bottled Beer - \$10

Imported Bottled Beer - \$11

Micro & Specialty Beer - \$11

Cordials - \$16

Cognac - \$17

Soft Drinks - \$8

Sparkling & Still Water - \$8

Seltzer - \$10



Terms & Conditions

Food & Beverage:

- The Inverness Denver is the sole provider of all food & beverage in the banquet facilities
- All Food & Beverage Functions will be subject to 25% Service Charge and 4.25% Tax
- The State of Colorado Regulates the Sale and Service of Alcoholic Beverages, The Inverness Denver is Responsible for the administration of these regulations. The Inverness Denver's Policy is to serve patrons 21 or older and may refuse service to any guest without proper identification
- Food & Beverage Minimums Vary based on Reception Space and Number of Guests, this does not include the additional 25% Service Charge + 4.25% tax

Guarantees:

 Please inform your Catering or Event Manager of the Number of Guests Attending Your Event No Later Than 72 Business Hours prior to the Event. After 72 hours, your guest count may increase, but decreasing your guest count will not be permitted.

Staffing:

- Coat Room Attendant \$75 per hour, (1) Attendant for every (75-100) Guests, 4 Hour Minimum
- Banquet Servers Additional \$75 per hour, Required 4 Hours of Service per Banquet Server
- Wine Service with Dinner Additional \$75 per hour, per server, Required 4 Hours of Service per Banquet Server
 - Additional Amount of Banquet Servers Determined by Number of Guests





the INVERNESS

DENVER

A HILTON GOLF & SPA RESORT