

Congratulations on your recent engagement...
From the entire staff of the Embassy Suites Denver Tech Center.

All wedding packages include these special touches:

Complimentary Champagne toast



Custom Designed Wedding Cake from Child's Pastry



Cake cutting and Service



Complimentary Parking



Elegant mirrored Centerpieces



Complimentary Bartender Service



Parquet Dance Floor



Ivory or White Linens and Napkins



*Bridal suite for the evening of your wedding
including a complimentary bottle of celebratory champagne*



Special Group room rate for out of town guests

*All Food and Beverage is subject to a 22% service charge
Sales tax is 6.85 % on all charges*

Hors d' Oeuvre Reception Services

Butler Passed Hors d'Oeuvre Reception Hour

Choose Any 3 Hors d' Oeuvres

\$13.95 per person

One Hour Hors d'Oeuvre Reception

Choose Any 5 Hors d'Oeuvres

Based on 5 pieces per person

\$18.95 per person

Hot Hors d'Oeuvres

Spinach, Feta and Tomato Triangle

Pesto and Goat Cheese tartlets

Petit Beef Brochettes with Teriyaki Glaze

Thai Chicken Satay with Peanut Dipping Sauce

Mini Chicken Kabobs with Sweet and Sour Sauce

Caribbean Crab Cakes with Mango Salsa

Mini Falafel with Hummus Dipping Sauce

Bruschetta with Tomato, Basil and Mozzarella Topping

Coconut Shrimp with Orange Horseradish Marmalade

(Minimum 30 pieces per selection)

\$3.75 per piece

Cold Hors d'Oeuvres

California Rolls

Chocolate Dipped Strawberries

Cherry Tomato stuffed with Boursin Herb Cheese

Smoked Ham and Boursin Wrapped Asparagus

Roulade of Smoked Salmon on a Dill Crouton

Seafood Ceviche on a Crispy tortilla Wedge

Fresh Figs with Prosciutto

(Minimum of 30 pieces per selection)

\$3.25 per piece

Presentations

Ocean Voyage

*Chilled Jumbo Gulf Shrimp served with Cocktail Sauce and Lemon Wedges
\$395 per 100 pieces*

Imported and Domestic Cheese Display

*Served with Assorted Crackers and Seasonal Fresh Fruit
\$5.25 per person*

Atlantic Smoked Salmon Platter

*Served with Capers, Chopped Eggs, Red Onion, Cream Cheese and Assorted Crackers
\$10.95 per person*

Fresh Garden Vegetable Crudités

*Served with Dipping Sauces
\$4.00 per person*

Breads and Spreads

Black Olive and Green Olive Tapenade with sliced French Baguettes

Roasted Eggplant Spread with Pita Triangles

House made Guacamole with Fried Tortilla strips

Taramasalata with Ciabatta Strips

Hummus with Lebanese Flatbreads

\$6.50 per person

For parties of less than 50 guests, there will be an additional \$2.00 per person charge

2008 Wedding Packages at the Embassy Suites Denver Tech Center

♥10250 East Costilla Avenue♥

Stephanie Angel♥303-705-5906

Salads

(Please Select One)

Garden Harvest Salad

*Mixed Greens with Tomato Wedges, Sliced Cucumbers
Served with Ranch and Vinaigrette Dressings*

Classic Caesar

*Crisp Romaine Lettuce
Tossed with Shredded Parmesan Cheese, Croutons and Caesar Dressing*

Spinach Salad

*Spinach Greens with Diced Bacon, Chopped Egg and Red Onion
Served with Warm Bacon Dressing*

Embassy Salad

*Mixed Greens Topped with Asparagus, Roma Tomato and Julienne Vegetables
Served with Ranch and Raspberry Vinaigrette Dressings*

Poached Pear

*Port Poached Pear, Frisee Lettuce, Roquefort, Toasted Walnuts
Served with Orange Vanilla Vinaigrette*

Plated Entrée Course

Chicken Northwest

*Sautéed chicken breast encrusted with macadamia nuts
topped with mango chutney*

Served with Wild Rice and steamed seasonal vegetables
\$37.95

Chicken Florentine

*Roulade of boneless chicken breast with Spinach and Ricotta Cheese
with Citrus Beurre Blanc*

Served with Wild Rice and steamed seasonal vegetables
\$37.95

Breast of Chicken Strudel

*Tender Chicken Breast wrapped in Phyllo pastry with Mozzarella,
Parmesan and Ricotta cheeses, red bell pepper and asparagus*

Served with steamed seasonal vegetables
\$37.95

Chicken Saltimboca

*Tender sautéed Chicken breast topped with prosciutto ham,
Sage and fontina cheese*

With a Madeira- sage reduction
Served with mashed potatoes and steamed seasonal vegetables
\$37.95

Plank Roasted Salmon

*With a Crab and Vegetable Stuffing and Creamy Sun dried Tomato Sauce
Topped with Crispy Fried Leeks*

Served with Rice Pilaf and steamed seasonal vegetables
\$38.95

Prime Rib of Beef

*Slow roasted 10 oz cut of Angus prime rib
served with twice baked white cheddar and chive potato,
And steamed seasonal vegetables*

\$39.95

Pepper Crusted Filet of Beef

*With Roasted Shallot Compote and Madeira Demi Glaze
Served with Hasselback Potatoes and Steamed Asparagus*

\$46.95

Combination Entrée Plates

Duet of Beef Tenderloin Medallions and Breast of Chicken

In a Lemon Caper Sauce with Roasted Garlic, Mushrooms and Roma Tomatoes

Served with Celery Mashed Potatoes and a Fresh Vegetable Medley

\$49.95

Duet of Beef Tenderloin Medallions and Grilled Jumbo Prawns

With Roasted Shallot compote

Served with Mushroom Risotto and Fresh Seasonal Vegetables

\$48.95

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Buffet Dinner Selections

Wedding Bells

*Mixed Green Salad with Tomato Wedges and Sliced Cucumbers
Ranch and Vinaigrette Dressings*

*Caesar Salad with house made Croutons and Parmesan cheese
Choice of Two*

*Marinated Chicken Breast with Champagne Cream Sauce
Roasted Salmon with Red Pepper and Corn Relish*

*Marinated Grilled London broil with Wild Mushroom Demi-Glace
Choice of Two*

*Parsley Potatoes, Wild Rice Pilaf, Fresh Seasonal Vegetables
\$53.95*

Something New

*Imported and Domestic Cheese Display
Fresh Vegetable Crudités*

Antipasto Platter with Roasted Vegetables

*Roma Tomatoes, fresh Mozzarella and Sherry Shallots with Balsamic Vinaigrette
Chef Carved Baron of Beef or Roasted Turkey
(Served with fresh baked rolls and condiments)*

*Breast of Chicken with Dried Apricots, Almonds and Orange Reduction
Fresh Seasonal Vegetables*

*Mashed Yukon Gold Potatoes
\$55.95*

Happily Ever After

Imported and Domestic Cheese Display

Mixed Green Salad with Vinaigrette and Ranch Dressings

Tomato and Cucumber Salad Topped with Feta Cheese

Rotini Pasta Salad with roasted vegetables

Sautéed Shrimp and Scallops over Fettuccini with Lemon Parsley Sauce

Grilled Marinated Chicken Breast with Creamy Mornay and Chive Sauce

Chef carved, Black Pepper Crusted Tenderloin of Beef

Sautéed Seasonal vegetables

Garlic and Rosemary Roasted Potatoes

\$57.95

Appetizing Dinner Enhancements

Carving Stations

(An Additional charge of \$50.00 will be applied for all Chef Attended Carving Stations)

Oven Roasted Baron of Beef

Served with Mini Rolls, Au Jus and Creamy Horseradish Sauce

Serves 125 people

\$595.00

Sugar Cured Country Ham

Served with Mini Rolls, Mayonnaise and Stone Ground Mustard

Serves 40 people

\$195.00

Whole Roasted Turkey

Served with Mini Rolls, Mayonnaise,

Stone Ground Mustard and Cranberry-Pecan Relish

Serves 20 people

\$175.00

Themed Reception Stations

*An Additional charge of \$50.00 will be applied for all Chef Attended Stations.
Stations are limited to 1 ½ hours*

Pasta Station

*Cheese Tortellini and Penne Rigate
With Pesto Cream and Marinara Sauce
Garlic Bread
\$12.95 per person*

Seafood Station

*Shrimp and Scallops sautéed and served Scampi Style
Over Linguine
\$14.95 per person*

Stir Fry Station

*Chicken, Pork and Beef
Stir Fried with Asian vegetables
Served with white Jasmine Rice
\$11.95 per person*

Crepes

*Delicate Crepes Filled with your choice of
Nutella, Bananas, Crème Fraiche or Sweet Brandied Cherries
\$8.95 per person*

Ice Cream Mix Ins

*Haagen Dazs Chocolate and Vanilla Ice Cream
Mixed to order with;
Oreos, Chopped Nuts, Mini chocolate Chips, Mini Marshmallows
Served in a waffle cup
\$10.95*

Sushi Station

*Seasoned Rice and Nori wrappers
Assorted Fresh Sushi Grade Fish
Made to order by our chef
Served with soy sauce, wasabi, and pickled ginger
\$18.95 per person*

Reception Beverage Selections

All bars will be subject to a \$75.00 Bartender Fee if Sales do not exceed \$300.00.

Cash Price is inclusive of tax and gratuity

	<i>Hosted</i>	<i>Cash</i>
<i>Domestic Beer</i>	\$3.50	\$4.00
<i>Imported Beer</i>	\$4.00	\$4.50
<i>Micro-Brews</i>	\$4.00	\$4.75
<i>Non-Alcoholic Domestic Beer</i>	\$3.00	\$3.75
<i>Well Liquors</i>	\$4.75	\$5.75
<i>Call Liquors</i>	\$5.25	\$6.50
<i>Premium Liquors</i>	\$6.50	\$7.50
<i>House Wine by the Glass</i>	\$5.00	\$5.75
<i>Assorted Soft Drinks (Coke Products)</i>	\$2.25	\$2.75

Bar Service

Hosted Bar with Premium Liquors, Beer, Wine and Soft Drinks

\$13.50 per person for the first hour and \$7.50 per person each additional hour

Hosted Bar with Call Liquors, Beer, Wine and Soft Drinks

\$10.50 per person for the first hour and \$6.50 per person each additional hour

Hosted Bar with Beer, Wine and Soft Drinks

\$8.50 per person for the first hour and \$5.00 per person each additional hour

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Types of Beverages

Imported Beer

*St. Paulie Girl N.A., Heineken, Amstel Light, Fosters,
Becks, Becks Light, Corona, Corona Light*

Domestic Beer

*Budweiser, Bud Light, Coors, Coors Light, Miller Genuine Draft, Miller Lite,
Michelob, O'Douls Amber, Rolling Rock*

Micro Brews

Fat Tire, Samuel Adams, Samuel Adams (seasonal), Microbrews (seasonal)

Well Liquor Brands

*Gordon Vodka
Gordon Vodka
Costillo Rum
Sauza Tequilla
Early Times Bourbon
Black Velvet Whiskey
Clan MacGregor Scotch
ESJ Brandy*

Name Liquor Brands

*Smirnoff or Absolute Vodka
Tanqueray Gin
Bacardi Rum
Jose Cuervo Gold Tequila
Jim Beam Bourbon
Seagram's 7 Whiskey
Dewar's Scotch
Korbel Brandy*

Premium Liquors

*Absolute Mandarin
Bombay Gin
Captain Morgan's Rum
Jack Daniels
Marker's Mark
Crown Royal Whiskey
Chivas Regal Scotch
Sauza Hornitos*

Wedding Event Policies and Procedures

FOOD AND BEVERAGE

The Embassy Suites Hotel is responsible for the quality and freshness of the food served to our guests. Due to current health restrictions, all food served at the hotel must be prepared by our culinary staff. Food may not be taken off the premises after it has been prepared and served. Please note that sales and service of alcoholic beverages are regulated by the state. As a result, the state does not allow guests to bring outside alcoholic beverages into the hotel. The Hotel's alcoholic beverage license requires the Hotel to request proper identification of any person of questionable age and to refuse alcoholic beverage source if the person is under 21 or proper ID cannot be produced. In addition, Hotel reserves the right to refuse alcoholic beverages to any person who, in the Hotel's judgment appears intoxicated.

SERVICE AND LABOR FEES

A \$25.00 labor charge will be applied to all functions of less than 25 guests. A 22% service charge will apply for all Food & Beverage. Colorado State law states that service charge is subject to sales tax.

FUNCTION ROOM ASSIGNMENTS

Room assignments are made according to guaranteed minimum number of guests anticipated, because these attendance figures may vary from expected attendance. The hotel reserves the right to reassign rooms accordingly based on guaranteed number of attendees.

MENUS

To assure the availability of menu items, your menu selection must be selected three weeks prior to your event. The Catering Department can create a menu for your group based on your particular needs. Split entrée selections will be charged at a higher menu price.

GUARANTEES

A guaranteed attendance figure is required for all meal functions 3 working days prior to the function date, and is not subject to reduction. Should the Catering Department not be advised by this time, the estimated figure will automatically become the guarantee. We will be prepared to serve 5% over the guaranteed number.

MENU PRICING

Menu prices will be guaranteed 60 days prior to your event unless confirmed in writing. Prices are subject to applicable tax and service charges.

BILLING & DEPOSITS

An acceptable form of payment must be agreed upon during the initial booking arrangements. All accounts are to be paid 72 hours prior to events unless previous credit arrangements have been approved by our Account Department. Deposits will be required as specified in the Sales & Catering Agreement and are non-refundable.

SECURITY

The hotel does not assume responsibility for damage or loss of any merchandise or articles left on premises prior to, during or following any event. Arrangements for security for equipment or merchandise prior to the event can be made through your catering contact.

DECORATIONS

Your catering contact will be happy to assist you with freshly cut flowers, centerpieces and ice carvings for an additional fee. The hotel will not permit the affixing of anything to walls, floors or ceilings with nails, staples, tape or any other substance unless approved prior by hotel.

AUTHORIZATION OF SERVICE

The person in charge or a designated representative must sign all banquet checks each day at the completion of the function. Any discrepancies are to be identified at this time.

We will also offer you a 10% discount on a Welcome Reception, Rehearsal Dinner or Private Family Brunch. Enjoy a 10% discount on your wedding package, should you choose to have your wedding reception on a Friday evening, Saturday afternoon or Sunday.

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Preferred Vendor Listing

Florist:

***Artistic Creations
12201 E. Arapahoe Road
Unit #A-9
Centennial, CO 80112
303.858.8999***

DJ:

***ABC Music, Video & Photography
303.987.0303***

***A Music Plus
303.426.9990***

Photographer:

***ABC Music, Video & Photography
303.987.0303***

***A Better Image
719.266.0520***

Wedding Cake:

***Child's Pastry Shop
311 East County Line Road
Littleton, CO 80122
303.347.0246***

Limousine Services:

***Colorado Luxury Limousine
303-994-0042
Denver Drivers
303-471-0400***

Things to Do In Denver

Museums

*Denver Museum of Nature and Science, IMAX and Planetarium – 303-370-8313,
17th & Colorado Blvd, Denver*
Denver Art Museum – 303-640-4433, 14th & Bannock, Denver
Colorado History Museum – 303-866-3670, 13th & Broadway, Denver
The Wildlife Experience Museum – 720-488-3300, S. Peoria & Lincoln, Parker
Buffalo Bill Memorial Museum & Gravesite – 303-526-0744, 170 exit 256, Golden
Butterfly Pavilion – 303-469-5441, 104th & hwy 36, Westminster
Children's Museum – 303-433-7444, 23rd Avenue & I-25, Denver

Theaters

Country Dinner Playhouse – 303-799-1410, Clinton & Costilla, Englewood
Denver Performing Arts Complex – 303-893-4100, 14th & Curtis, Denver
Comedy Works – 303-595-3637, 15th & Lawrence, Denver
Heritage Square Music Hall – 303-279-7800, I-70 exit 279, Golden

Amusement/Entertainment

Six Flags/Elitch Gardens – 303-595-4386, I-25 and Speer, Denver
Water World – 303-427-7873, 88th & Pecos, Federal Heights
Ocean Journey – 303-561-4450, I-25 & Speer, Denver
Family Sports Center – 303-649-1115, Arapahoe & Peoria, Englewood
Heritage Square – 303-297-2789, I-70 exit 259, Golden
Larimer Square & Pavilion – 303-534-2367, 14th & Larimer, Denver
Dave & Buster's – 303-759-1515, I-25 & Colorado, Cherry Creek
Red & Jerry's – 303-783-0655, Sante Fe & oxford, Sheridan

Parks

Denver Zoo – 303-376-4800, 23rd & Colorado, Denver
Denver Botanic Gardens – 303-331-4000, 9th & York (University), Denver
Red Rocks Park & Amphitheater – 303-640-2637, I-70 exit 259, Morrison
Cherry Creek State Park – 303-699-3860, Parker & Hampden, Aurora
Civic Center Park – Broadway & Colfax, Denver
Hudson Gardens – North of C-470 on Sante Fe, Littleton

Movie Theaters

United Artist Park Meadows Theater – 303-706-1134, Park Meadows & Yosemite
Unite Artist – 303-741-1200, Arapahoe & Greenwood Plaza, Englewood
Chinese Mann Theater – 303-766-3100, Parker & Arapahoe Road, Englewood
United Artist Pavilion – 303-260-6000, 16th Street Mall, Denver

Shopping

Park Meadows Mall – 303-792-2999, I-25 & County Line, Highlands Ranch
Cherry Creek Mall – 303-388-3900, 1st & University, Cherry Creek
Castle Rock Outlet Mall – 303-688-2800, I-25 exit 184, Castle Rock
Denver Pavilions – 303-260-6001, 16th Street Mall, Denver

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Golf Courses

*Saddlerock – 303-699-3939, Aurora
Lone Tree – 303-799-9940, Littleton
Arrowhead – 303-973-9614*

*Bear Dance – 303-681-4653, Larkspur
Canterbury – 303-840-3100, Parker
South Suburban – 303-770-5500, Littleton*

Professional Sports Venues

*Invesco Field at Mile High – Bronco Football, rapids Soccer I-25 & Colfax, Denver
Pepsi Center – Avalanche Hockey, Nuggets Basketball, Crush Arena Football, I-25 & Auraria
Parkway, Denver
Coors Field – Rockies Baseball, I-25 & Park Avenue West, Denver*