



Sheraton Denver Tech Center

Our Wedding Package Includes:

Elegantly Decorated Ballroom

Custom Gourmet Wedding Cake by Lora's Bakery

Full Length Linens in White or Ivory

Champagne Toast in Honor of the Bride and Groom

*Fresh Vegetable Crudités with Imported & Domestic Cheese
Display for your Guests while they await the Arrival of the Bride
and Groom*

*Complimentary Suite for the Bride and Groom on your Wedding
Night with a Breakfast for Two the following morning*

Special Weekend Guestroom Rates for Friends and Family



Hot Hors d'oeuvres

All Hors d'oeuvres are priced per 100 pieces unless otherwise specified

*New Zealand Lamb
Chops with Caper
Mint Pesto
\$295.00 per 50*

*Asian Glazed
Meatballs with Snow
Pea Pick
\$180.00*

*Scallops Wrapped in
Bacon with Scallion
Butter
\$375.00*

*Chicken Teriyaki Sate
\$245.00*

*Ginger Beef Sate
\$275.00*

*Southwest Egg Roll
with Green Chili
Dipping Sauce
\$245.00*

*Petite Maryland
Crab Cakes with
Wasabi Aioli
\$295.00*

*Mini Italian
Calzones with
Marinara Sauce
\$240.00*

*Smoky Chicken
Quesadillas
\$235.00*

*Fontina and Spinach
Stuffed Mushrooms
\$245.00*

*Petite Beef Wellington
\$315.00*

*Petite Chicken
Wellington
\$255.00*

*Coconut Shrimp with
Raspberry Horseradish
Sauce
\$335.00*

*Vegetable Spring Roll
with Hot Mustard
\$240.00*

*Gorgonzola Twice
Baked New Potatoes
\$225.00*

*Spanakopita with
Tzatziki Sauce
\$225.00*



Cold Hors d'oeuvres

All Hors d'oeuvres are priced per 100 pieces

*Assorted Finger Sandwiches
Including Deviled Ham on Light Rye,
Deviled Turkey on Wheat and
Cucumber & Tomato on Focaccia
\$235.00*

*Shrimp on Ice with Cocktail and
Remulade Sauce
\$330.00*

*Herb Boursin with Lavosh Chips and
Red Onion Marmalade
\$265.00*

*Bruschetta
Seasoned Toast Point Topped with a
Tomato Basil Relish
\$215.00*

*Assorted Canapés
\$315.00*

*Goat Cheese Stuffed Snap Peas
\$270.00*

*California Sushi Roll
\$325.00*

*Buffalo Carpaccio Canapés with Verde
Aioli
\$295.00*

*Roasted Red Pepper Pinwheels with
Pico de Gallo
\$215.00*

Hors d'oeuvres Displays

Minimum of 50 people each

*Mediterranean Display
Hummus, Roasted Red Pepper Dip,
Tuscan White Bean Dip, Pita Chips
and Toast Points
\$4.75 per person*

*Salmon Gravlax Display
Smoked Salmon, Dill Cream Cheese,
Mini Bagels, and Toast Points
\$5.95 per person*



Plated Entrees

All Plated Entrees include Garden or Caesar Salad, Chef's Choice of Starch, Seasonal Vegetables, Fresh Brewed Starbucks Coffee and Assorted Tazo Teas

Chicken

Proscuitto Wrapped Chicken

*Proscuitto and Basil Wrapped Chicken with Dijon Cream Sauce
\$42 per person*

Pecan Chicken

*Pecan Encrusted Chicken with a
Kentucky Bourbon Sauce
\$42 per person*

Southwestern Chicken

*Cilantro Rubbed Chicken Breast with
New Mexico Red Chili Sauce
\$42 per person*

Rocky Mountain Chicken

*Marinated Chicken Breast Served with a Wild Mushroom Port Wine Sauce
\$42 per person*



Fish

Glazed Salmon

*Miso Glazed Salmon with Ginger
Butter
\$42 per person*

*Pistachio Encrusted Halibut
Halibut with Green Onion Soubise
\$45 per person*

Citrus Salmon

*Herb Grilled Salmon with Citrus Pesto
\$42 per person*

Halibut en Poppillote

*Halibut Cooked in White Wine, Herbs,
Spices and Butter
\$53.95 per person (Maximum of 100)*

Beef

Filet Mignon

*Herb Seared Filet with Gorgonzola
Butter and Pan Jus
\$50 per person*

Beef Burgundy

*Tender Beef Slow Cooked in a
Burgundy Demi and Served in a Puff
Pastry Shell
\$48 per person*

New York Strip

*Grilled N.Y. Strip with Forest
Mushroom Demi
\$48 per person*

Southwestern Filet of Beef

*Ancho Rubbed Filet with Roasted
Pablano Demi
\$50 per person*



Pork

Marinated Thick Cut Pork Chop
Pork Chop with Apple Cider
Demi Glace
\$47 per person

Mushroom Pork Loin
Herb Crusted Pork Loin with
Mushroom Cream Sauce
\$45 per person

Stuffed Pork Tenderloin
Pork Tenderloin filled with Chorizo, Cheddar and Jack Cheese Blend and Pablano
Chilies with Roasted Red Pepper Cream Sauce
\$48 per person

Duet Entrees

Chicken and Salmon
Marinated Grilled Chicken Breast with Basil Cream and Herb Seared Salmon with
Tomato Caper Relish
\$50

Beef Tenderloin and Seafood Gratin
Beef Tenderloin topped with a Seafood Gratin with Whole Grain Mustard Cream
Sauce
\$56 per person

Beef Tenderloin and Chicken
Herb Rubbed Beef Tenderloin with Roasted Shallot Demi and Cilantro Marinated
Chicken with Avocado Salsa
\$58 per person



Dinner Buffet

All Dinner Buffets include Chef's Choice of Seasonal Vegetable, Fresh Baked Assorted Rolls and Butter, Freshly Brewed Starbucks Coffee and Assorted Tazo Teas

First Course

Select two of the following:

Sheraton House Salad

Baby Greens Salad with Hot House Cucumbers, Roma Tomatoes, Spiced Pecans and Choice of Dressings

Caesar Salad

Crisp Romaine Lettuce Tossed in a Creamy Caesar Dressing and Topped with Shaved Parmesan and Garlic Croutons

Fall Salad

Mixed Greens, Dried Cranberries, Feta Cheese, Walnuts and Maple Balsamic Dressing

Cucumber and Tomato Salad

Diced English Cucumbers and Vine Ripened Tomatoes Tossed in a Light Italian Vinaigrette



Main Course

Select two or three items

*Herb Marinated Grilled Chicken with Thyme Demi Glace
Chicken Parmesan with roasted tomato Marinara
Feta and Spinach Chicken Roulade with Basil Pesto
Rosemary Roasted Pork Loin with Balsamic Glaze
Pepper Crusted N.Y. Strip with Pomegranate Demi
Oven Baked Cod with Pablano Cream Sauce
Lemon Seared Salmon with Citrus Deuree Blanc
Tri colored Tortellini with Sun Dried Tomato Cream
Baked Three Cheese Ziti with Sausage Marinara*

Starches

Select two items:

*Seasonal Fresh Vegetables
Wild Rice Blend
Vegetable Rice Pilaf
Roasted Garlic Mashed Potatoes
Horseradish Mashed Potatoes
Cheddar Cheese Mashed Potatoes
Gratin Potatoes
Scalloped Potatoes
Macaroni and Cheese
Moroccan Couscous
Herb Polenta Cakes
Penne Pasta Bake
Roasted Rosemary Red Potatoes*

Choice of two entrees

\$45

Choice of three entrees

\$52



Options

Host
Cash

<i>Call Brands</i>	\$5.25	\$5.50
<i>Premium Brands</i>	\$6.00	\$6.25
<i>Domestic Beer</i>	\$4.50	\$4.75
<i>Imported Beer</i>	\$4.75	\$5.00
<i>Micro Brewery Beer</i>	\$5.00	\$5.25
<i>Non-Alcoholic Beer</i>	\$4.50	\$4.75
<i>House Wines</i>	\$4.75	\$5.00
<i>Soft Drinks</i>	\$2.00	\$2.00
<i>Mineral Water</i>	\$2.50	\$2.50
<i>Cordials</i>	\$6.50	\$6.75

White Wines

(Price per Bottle)

<i>Sycamore Lane White Zinfandel</i>	\$22.00
<i>Beaulieu Vineyard Chardonnay</i>	\$22.00
<i>Kendall-Jackson Chardonnay</i>	\$38.00
<i>Trinity Oaks Pinot Grigio</i>	\$26.00

Red Wines

<i>Painted Hills Merlot</i>	\$32.00
<i>Canyon Road Cabernet</i>	\$22.00
<i>Red Diamond Merlot</i>	\$28.00
<i>Penfolds Shiraz</i>	\$39.00
<i>Hob Nob Pinot Noir</i>	\$38.00

Sparkling Wines

<i>Korbelt Brut</i>	\$35.00
<i>Domaine Chandon Brut Sparkling Wine</i>	\$52.00
<i>Moet & Chandon White Star</i>	\$75.00

All Bars have a 2 hour minimum and are subject to a minimum revenue requirement of \$450.00 or a \$100.00 Bar Fee will be assessed.

The Sheraton Denver Tech Center Hotel reserves the right to limit and/or restrict the sale or consumption of alcoholic beverages based upon discretion.



Morning after Brunch

*Import & Domestic Cheese Display
Fresh Seasonal Fruit Display
Breakfast Pastries and Breads*

*Smoked Salmon Display
Mediterranean display*

Mixed Greens Salad with Strawberries, Spiced Walnuts and Red Onion Vinaigrette

Orzo Pasta Salad with Parsley Dressing

Scrambled Eggs

Bacon and Sausage

Home Fried Breakfast Potatoes

Cilantro Rubbed Chicken with Sun Dried Tomato Cream Sauce

Herb Roasted Pork Loin with Balsamic Reduction

Chef's Choice of Seasonal Vegetables

Fresh Rolls and Butter

Assorted Juices, Starbucks Coffee, and Assorted Tazo Tea

\$41.95 per person

Substitute Eggs Benedict for \$44.95 per person