

*2016 Holiday Menus for the  
Westin Denver Downtown*



# The 2016 Holiday Collection Includes

- ◆ choice of holiday themed table linens to compliment your décor
- ◆ client preview event in the fall with food and beverage tasting, with linen and entertainment showcase and décor preview
  - ◆ discounted guestrooms
- ◆ discounted rates for valet parking for the event (non-overnight)
  - ◆ complimentary holiday centerpiece
- ◆ starwood preferred loyalty program signing bonus

Confirm your event at the Westin Denver Downtown  
for a year end celebration held by January 31, 2017  
and you can earn up to 50,000 Starpoints

## Signing bonus chart:

<u>Revenue Commitment</u>	<u>Starpoints earned</u>
<b>\$7,500—11,500</b>	<b>5,000</b>
<b>\$12,000—24,000</b>	<b>7,500</b>
<b>\$25,000—34,000</b>	<b>10,000</b>
<b>\$35,000—60,000</b>	<b>20,000</b>

# Reception Displays

*All reception selections are based on 90 minutes of continuous service*

## **shellfish bar**

poached jumbo shrimp, oysters on the half shell & crab claws served with fresh lemon wedges, cocktail sauce, cajun remoulade & tobacco sauce

3 pieces per person 21

5 pieces per person 29

## **artisanal cheese display**

artisan cheese display to include hard & soft ripened cheese, assorted nuts, dried fruits, crusty breads & savory crackers  
~ 16 per person

## **deluxe sushi & sashimi bar**

variety of hand crafted nigari, sashimi, California, vegetarian & spicy tuna rolls served with pickled ginger, wasabi and soy sauce

3 pieces per person 21

5 pieces per person 28

## **baked brie in puff pastry**

dried nuts, with colorado honey, grapes, cranberries & crispy baguette  
(serves 25) ~ 175 per wheel

## **vegetable garden**

market fresh vegetable display, including; broccoli, radishes, cucumber, vine ripened tomatoes, carrots & celery served with buttermilk ranch, red pepper hummus & bleu cheese dipping sauces ~ 13 per person

## **mediterranean display**

Roasted red pepper hummus, baba ghanoush, minted tabbouleh salad, crispy poppadum's, roasted tomato dip, spiced olive medley, marinated feta, pita crisps, cucumber yogurt salad, curried grilled vegetables ~ 18 per person

## **gourmet slider station**

-griddled pork belly on biscuit slider with bbq glaze & pickled garden vegetables  
-colorado bison with coca-cola braised onions & chipotle aioli  
-roasted portobello mushroom & quinoa slider with a balsamic glaze  
~ 16 per person (2 sliders per person)

## **chili bar**

green chili shredded chicken, rustic beef & red bean chili, vegetarian five bean chili & corn tortilla chips served with guacamole, pico de gallo, sour cream, red onions, diced tomatoes, shredded cheddar & pepper jack cheese, pickled jalapenos & mini corn muffins ~ 18 per person

## **charcuterie display**

hand crafted salami & charcuterie, marinated olives, tender vegetable pickles, cocktail onions, oils & vinegars, crostini and assorted rustic breads  
~ 18 per person

*All menu pricing is subject to 24% service charge and 8% tax*

# Added Joy ~ Carving Stations

## **slow roasted prime rib of beef**

natural au jus and horseradish cream served with freshly baked rolls

serves 30 ~ 575 each

## **butter roasted turkey**

cranberry chutney and fresh thyme sauce served with freshly baked mini brioche rolls

serves 30 ~ 375 each

## **roasted new zealand rack of lamb**

garlic and thyme served with juniper demi, mint aioli and freshly baked rolls

(available as a displayed station)

8 chops per rack ~ 65

## **maple and bourbon glazed bone-in pit ham**

bourbon essence served with assorted mustards & freshly baked buttermilk biscuits

Serves 30 ~375 each

\*all carving stations require a chef attendant at \$150 each



# Passed Canapés

## cold canapés

lime shrimp & garlic confit - 6

smoked duck breast, cranberry mousse on rye bread - 6

spicy chicken in wonton cup - 5

seared tuna, wasabi cream in a poppy seed cup - 6

bbq shredded pork on a cheddar biscuit - 6

deviled egg with parsley and paprika - 5 *gf*

smoked salmon pinwheel on pumpernickel crouton - 6

bloody mary shrimp shooter, citrus poached shrimp

with vodka & san marzano tomatoes - 7 *gf*

## hot canapés

coconut shrimp, sesame ponzu sauce - 6 *gf*

coconut chicken, thai chili sauce - 5 *gf*

spinach & feta phyllo, minty cucumber yoghurt sauce - 5 *gf*

seared scallops wrapped in applewood smoked bacon - 7 *gf*

greek lamb & feta cheese in filo - 6

thai shrimp & rice noodle spring roll - 6 *gf*

griddled crab cake, louie sauce - 6

beef wellington medallions - 6

portobello and gorgonzola stuffed brioche - 5

**\*All items are priced per piece\***

***minimum 25 pieces***

# Three Course Plated Dinners

*all plated dinner selections are served with warm dinner rolls, freshly brewed regular & decaf starbucks blend coffee & tazo hot teas*

## **select one beginning for all guests:**

pumpkin bisque, bourbon essence, candied pecans

traditional french onion soup baked with croutons & gruyere cheese

field greens, frisee, baby spinach, spiced pecans, candied citrus & cranberry vinaigrette

romaine wedge, parmesan-reggiano crusted baguette, white anchovies with a garlic caesar dressing

artisan lettuce with garden tomatoes, cucumber with a champagne vinaigrette

## **entrees:**

### **grilled 100z new york steak**

red wine demi glace, caramelized pearl onions & potato gratin ~72

### **braised beef short rib**

grilled asparagus and creamy parmesan risotto ~68

### **mushroom ravioli**

portobello mushrooms, julienne vegetables, toasted pine nuts,

roasted red pepper coulis ~56

### **grilled filet of salmon**

wilted baby spinach with sorrel vermouth sauce

& mushroom risotto ~60

### **seared alamosa striped bass**

saffron potato puree, green beans, roasted tomato & chive butter sauce ~62

### **grilled fresh herb marinated chicken breast**

pesto risotto, thyme jus & glazed root vegetables ~57

### **flamed grilled pork chop**

mushroom risotto, glazed apples & sage jus ~62

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**select one sweet ending for all guests:**

**triple chocolate mousse cake**

fruit sauce & macerated berries

**red velvet cheesecake**

citrus compote

**chocolate cream pie**

whipped cream

**turtle cake**

pecans & caramel sauce

**poached red wine pears**

cabernet reduction, whipped cream & almonds

**assorted holiday cookies**

can be served family style

***all available as dessert displays - additional 5 per person***

***freshly brewed starbucks blend regular and decaffeinated coffee  
and tazo hot teas served with all entrees***

**Guidelines and Procedures:**

- up to three entrees may be offered to your guests
- final guarantees are due at noon (3) business days in advance
- indicators must be provided to distinguish entrée selection
- with multiple selections, pricing will be set at the highest entrée price
- beginnings and sweet endings will remain the same for all entrees

# A Decadent Feast—The Holiday Dinner Table

*~78 per person*

## **Select three beginnings from the following:**

pumpkin bisque, bourbon essence, candied pecans

traditional french onion soup with croutons & gruyere cheese

baby field greens, crumbled goat cheese, garden fresh vegetables with cranberry vinaigrette

crisp romaine lettuce, shaved parmesan, grape tomatoes, creamy caesar dressing

iceberg wedge salad, bleu cheese, bacon, grape tomatoes & buttermilk ranch dressing

cheese tortellini salad, arugula, toasted pine nuts, garden tomatoes, herb vinaigrette

kale & shaved brussel sprouts with pine nuts, currants & orange oregano vinaigrette

## **Select three entrees from the following:**

**herb roasted salmon** with crème sauce with chives & capers, parmesan risotto

**spinach & shiitake mushroom stuffed chicken breast** with truffle demi-glace & mascarpone polenta

**roasted natural chicken** sage jus and mashed garlic potatoes

**slow roasted ny strip loin** au jus, mushroom ragout, roasted fingerling potatoes

**seared alamosa striped bass** on wilted garlic spinach with basil tomato-olives vinaigrette

**seared breast of chicken** with tomato-basil sauce, lemon, almond & golden raisin couscous

**butternut squash ravioli**, sautéed spinach, gorgonzola sauce

**braised beef short rib** with pearl onions and crushed Yukon gold potatoes

## **dessert table to include:**

Assorted chocolates, cake pops, holiday cookies, mixed fruits and berries, chocolate fondue with fresh bananas, strawberries, sponge cake, sliced almonds, raspberry sauce & caramel sauce



# Surprise and Delight

**custom ice carving with your company logo - *custom pricing***

**sweet dreams farewell station** with hot cocoa, marshmallows, sprinkles, whipped cream and assorted petite cookies - 8 per person

**the indoor hearth s'mores bar** with graham crackers, assorted chocolates for melting, marshmallows, sliced seasonal fruit - 10 per person

**holly jolly candy bar** with red peppermint pillows, red & green jelly beans, festive chocolate candies and gingerbread men - 5 per person

**late night buffet** with breakfast burritos with farm eggs, peppery chorizo, potatoes, cheddar cheese served with green chili, fresh salsa & avocado cream - 8 per person

**to go s'mores kit** with graham crackers, hershey's chocolate & marshmallows - 8 per person

# Beverages & Holiday Spirits

**hot chocolate**

whipped cream and marshmallows - 75 per gallon

**hot cider**

cinnamon sticks - 60 per gallon

**eggnog** - 75 per gallon

**or enjoy a specialty cocktail ~**

hot toddy, cider apple whiskey, coffee or hot chocolate with kaluha or baileys, denver mule, and/or gluhwein

# Joyful SPIRITS

## PREFERRED BAR

smirnoff® vodka, beefeater® gin, cruzan® rum, jim beam white label® bourbon, johnny walker® red label scotch, sauza® silver tequila, seagram's 7® blended whiskey, hennessey® VS cognac

## PREMIUM BAR

absolut® vodka, bombay sapphire® gin, jack daniels® bourbon, johnny walker® black label scotch, bacardi® superior rum, jose cuervo® silver tequila, crown royal® blended whiskey, hennessey® VSOP cognac

## DOMESTIC BEER

coors®, coors lite® budweiser®, bud light®, miller lite®

## MICROBREWS/IMPORTS

blue moon®, sam adams boston lager®, heineken®, heineken light®, corona extra®, corona light®

## HOUSE WINES

century cellars by BV chardonnay, glass mountain merlot, century cellars by BV cabernet, mark west pinot noir, placido pinot grigio, chateau ste michelle sauvignon blanc, beringer white zinfandel

	<u>Host</u>	<u>Cash</u>
PREFERRED	8	9
PREMIUM	8.5	10
DOMESTIC BEER	6	7
MICROS/IMPORT	7	8
HOUSE WINE	9	9.5

## HOURLY BAR PACKAGE

Designed for those who prefer a fixed price per person. Specialty bar prices are per person and include appropriate mixers and garnishes.

	PREFERRED BAR	PREMIUM BAR
1 hour	\$18	\$21
2 hours	\$28	\$31
3 hours	\$36	\$39
4 hours	\$42	\$45

*Bartender Fee*

*1 Bartender for every 100 guests*

*\$125 bartender fee waived with \$500 in bar sales per bar*

*Host Bar Packages available at a price per person*

*More information available upon request*

*The Westin Denver Downtown as a licensee is responsible for the sale and service of all alcoholic beverages and the administration of the state regulations. The hotels alcoholic beverage license requires the hotel to : (1) request proper identification (photo id) of any person(s) of questionable age and will refuse alcoholic beverage serve to any person under the age of 21 or to anyone who cannot produce proper identification; (2) will refuse alcoholic beverage service to any person who, in the hotels judgment, appears to be intoxicated. As the sole licensed purveyor of the hotel, it is our responsibility to enforce a policy of not allowing individuals or group to bring in liquor from outside sources onto the Westin's premises. For the well being of our guests, shots will not be served*

*All menu pricing is subject to 24% service charge and 8% tax*