

THE WESTIN
DENVER INTERNATIONAL
AIRPORT

2016
WEDDING
GUIDE



Congratulations!

On the wonderful news of your engagement. We are thrilled you are taking the time to consider the Westin Denver International Airport as a possible venue for this most special occasion.

We at Westin DIA invite you to experience the extraordinary new offerings available to you at our one of a kind property, located only thirty minutes from Denver by both car and train.

We will work tirelessly to ensure every aspect of your special day is attended to with the upmost care and respect.

Cheers!

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WESTIN DIA WEDDING PACKAGES

When you choose to host your rehearsal dinner, ceremony, reception or bridal brunch with us at the Westin DIA, we will bring together the best of everything: unique venues, exceptional service and exquisite cuisine to create the most memorable day possible.

Westin's dedicated catering team will guide you through every aspect of your day, from your first meeting to your last dance. Not a single element of your experience is too small or too big for us to handle.

Courtesy guest room blocks can also be accommodated that have no financial commitment to you.

Other items included in all our wedding packages include:

- Delicious Azucar Bakery traditional wedding cake
- Invitation to a private food tasting for up to four people
- Celebratory champagne toast for bride and groom
- One-hour rehearsal evening before the wedding (based on availability)
- Wood parquet dance floor
- Staging for Head Table
- Complimentary cake cutting and servicing
- Starbucks® coffee and hot Tazo® teas to compliment meal
- Linen-less tables
- Complimentary first year anniversary cake from Azucar Bakery
- Votive candles, table number stands, china, flatware & glassware
- Preferred room rate for family & guests
- Complimentary wedding night guest room for couple
- Starwood Preferred Guest points



WESTIN DIA WEDDING PACKAGES

ROCKY MOUNTAIN \$70++

COCKTAIL RECEPTION: Selection of (4) Passed Hors d'Oeuvres

TWO COURSE PLATED DINNER: Choice of salad & entrée

Day Guestroom for Bride

Deluxe king guestroom for bride and groom

GREAT PLAINS \$80++

COCKTAIL RECEPTION: Selection of (5) Passed Hors d'Oeuvres

THREE COURSE PLATED DINNER : Choice of salad, appetizer & entrée

Day Guestroom for Bride

Deluxe king guestroom for bride and groom

Sparkling wine & hand dipped chocolate strawberries

CONTINENTAL DIVIDE \$90++

COCKTAIL RECEPTION: Selection of (6) Passed Hors d'Oeuvres

STATIONED DINNER: Choice of salad, entrée's & sides

Day guestroom for bride

Grooms Room (2nd Floor)

Jr. Suite for bride and groom

Sparkling wine and chocolate strawberries

FRONT RANGE \$100++

COCKTAIL RECEPTION: Selection of (6) Passed Hors d'Oeuvres

FOUR COURSE DINNER : Choice of Salad, appetizer, intermezzo & Entrée

Day guestroom for bride

Grooms Room (2nd Floor)

Executive Suite for bride and groom

Sparkling wine and chocolate strawberries

Breakfast for two

THE PERFECT CEREMONY

Alder & Spruce Ballroom



Begin your journey with us. With unique ceremony spots you can only find at the Westin Denver International Airport.

Locations Range From: \$750—\$3000++

Grand Foyer



SPRUCE BALLROOM

Size: 7,500 sq.ft.

Capacity: 800 People

ALDER BALLROOM

Size: 7,500 sq.ft.

Capacity: 700 People

GRAND FOYER

Size: 7,300 sq.ft.

Capacity: 300 People

Plaza Rendering



PLAZA CENTER BRIDGE

Size: 7,300 sq.ft.

Capacity: 650 people

ROCKY MOUNTAIN PLATED DINNER PACKAGE

SALAD (Select One)

CAESAR

garlic croutons, parmesan, caesar dressing

MIXED GREENS

tomato, haystack mountain chevre, champagne vinaigrette (GF) (V)

SPINACH

almonds, cranberries, brie, sherry vinaigrette (GF) (V)

ENTRÉE (Select One)

ROASTED CHICKEN BREAST

red bliss potatoes, balsamic glazed carrots, thyme veloute

SEARED SALMON

rice pilaf, fresh asparagus, honey dijon sauce (GF) (DF)

PAN FRIED POTATO GNOCCHI

vegetable medley, fresh tomato sauce (DF) (V)

SAFFRON RISOTTO

seasonal vegetables, parmigiano-reggiano (GF) (V)

GREAT PLAINS PLATED DINNER PACKAGE

HORS D'OEUVRES
Select five from page 10

SALAD (Select One)

CAESAR
garlic croutons, parmesan, caesar dressing

MIXED GREENS
tomato, haystack mountain chevre, champagne vinaigrette (GF) (V)

SPINACH
almonds, cranberries, brie, sherry vinaigrette (GF) (V)

B.L.T WEDGE
bacon-tomato relish, buttermilk ranch dressing (GF)

ENTRÉE (Select One)

ROASTED CHICKEN BREAST
red bliss potatoes, balsamic glazed carrots,
thyme veloute

GRILLED NEW YORK STRIP
roasted fingerling potatoes, green beans,
peppercorn sauce (GF)

HERB CRUSTED HALIBUT
yukon whipped potatoes, steamed baby vegetables,
oil-cured tomato vinaigrette (GF) (DF)

PORK LOIN
roasted purple potatoes, broccolini, natural jus (GF) (DF)

COLORADO TROUT
crushed new potatoes, warm vegetable slaw (GF) (DF)

PAN FRIED POTATO GNOCCHI
vegetable medley, fresh tomato sauce (DF) (V)

WILD MUSHROOM RAVIOLI
garlic parmesan cream sauce (GF) (V)

CONTINENTAL DIVIDE DINNER TABLE PACKAGE

SALAD (Select Two)

PEAR & ARUGULA
smoked goat cheese, walnuts, honey vinaigrette (GF) (V)

SPINACH
almonds, cranberries, brie, sherry vinaigrette (GF) (V)

CAESAR
garlic croutons, parmesan, caesar dressing

B.L.T WEDGE
bacon-tomato relish, buttermilk ranch dressing (GF)

MIXED GREENS
tomato, haystack mountain chevre, champagne vinaigrette (GF) (V)

ENTRÉE (Select Three)

GRILLED CHICKEN BREAST
wild mushroom cream sauce (GF)

COLORADO BASS
lemon caper butter (DF) (GF)

GRILLED FLANK STEAK
chimichurri (DF) (GF)

WILD MUSHROOM RISOTTO
white wine, parmesan (GF) (V)

RED WINE BRAISED SHORT RIBS (DF) (GF)

GROUND MUSTARD RUBBED PORK LOIN
rosemary jus (GF) (DF)

PAN SEARED SALMON
citrus beurre blanc (GF)

GRILLED BEEF TENDERLOIN
pearl onions, red wine jus (GF) (DF)

ACCOMPANIMENTS (Select Three)

Fresh Colorado Corn Succotash (DF) (GF) (V)

Garlic Mashed Potatoes (GF) (V)

Grilled Seasonal Vegetables (DF) (GF) (V)

Herb Roasted Fingerlings (DF) (GF) (V)

Oven Roasted Baby Vegetables (DF) (GF) (V)

Roasted Brussel Sprouts (DF) (GF) (V)

Rice Pilaf (DF) (GF) (V)

Macaroni & Cheese (GF) (V)

FRONT RANGE PLATED DINNER PACKAGE

SALAD (Select One)

PEAR & ARUGULA

smoked goat cheese, walnuts, honey vinaigrette (GF) (V)

SPINACH

almonds, cranberries, brie, sherry vinaigrette (GF) (V)

CAESAR

garlic croutons, parmesan, caesar dressing

B.L.T WEDGE

bacon-tomato relish, buttermilk ranch dressing (GF)

MIXED GREENS

tomato, haystack mountain chevre, champagne vinaigrette (GF) (V)

ENTRÉE (Select One)

GRILLED FILET MIGNON

truffle whipped potatoes, asparagus, red wine jus (GF)

PAN SEARED SCALLOPS

garlic sautéed spinach, blistered grape tomatoes, white wine (GF) (DF)

SEARED SESAME AHI TUNA

ginger-scallion jasmine rice, bok choy, wasabi soy broth (GF) (DF)

HERB CRUSTED HALIBUT

sautéed new potatoes baby vegetables,
fish veloute (DF)

DUCK BREAST

parsnip risotto, french beans, cherry demi-glace (GF)

HALF RACK OF COLORADO LAMB

scalloped potatoes, pearl onions, lamb jus (GF)

PORK LOIN

roasted purple potatoes, broccolini, natural jus (GF) (DF)

PAN FRIED POTATO GNOCCHI

vegetable medley, fresh tomato sauce (DF) (V)

WILD MUSHROOM RAVIOLI

garlic parmesan cream sauce (V)

SAFFRON RISOTTO

seasonal vegetables, parmigiano-reggiano (GF) (V)

ENHANCEMENTS

FILET MIGNON & POACHED LOBSTER

herb polenta, corn succotash, demi-glace (GF) Additional 15pp

COLORADO LAMB LOIN & TROUT

potato au gratin, baby vegetables, cabernet jus (GF) Additional 10pp

PASSED HORS D'OEUVRES

COLD

GRAVLAX
rye bread, chive crème fraîche, lemon

CAPRESE
pomegranate balsamic (GF) (V)

CEVICHE SPOON

ANGUS BEEF SLIDER
tomato, creamy horseradish, arugula

AHI TUNA
wonton crisp, sesame seeds, wasabi aioli

VEGETABLE CRUDITE
red pepper hummus (GF) (DF) (V)

PROSCIUTTO WRAPPED ASPARAGUS
balsamic reduction (GF) (DF)

CALIFORNIA ROLL
wasabi soy sauce, shaved ginger (GF) (DF)

HOT

CRAB CAKE
red pepper coulis

SPINACH SPANAKOPITA
cool greek yogurt (V)

SHREDDED PORK POTSTICKER
sweet ponzu sauce (DF)

SEARED SCALLOP
maple glazed bacon (GF) (DF)

BEEF WELLINGTON
whole grain mustard

GRILLED CHEESE
tomato soup (V)

MUSHROOM ARANCINI
parmesan, roasted tomato coulis (V)



AZUCAR BAKERY CUSTOM CAKE

CAKE CHOICES

Yellow cake with Dulce de Leche filling
White cake with Cream Cheese Filling
Strawberry cream cake
Almond cake with cream cheese filling
Red Velvet cake with cream cheese filling
Chocolate cake with raspberry filling
Marble cake with Boston Cream filling
Lemon cake with raspberry filling
Orange cream cake
Poppy seed with strawberry filling
Mocha cake
Chocolate Dulce De Leche Filling
Lemon Curd Cake
Chocolate Mousse

YOUR CAKE WILL INCLUDE:

Traditional Cake
For events under 75 guest the cake will have 2 tiers
For events above 75 guest the cake will have 3 tiers

One Free personal cake tasting at Azucar Bakery
One year anniversary cake
Free delivery and set up

ENHANCEMENTS

SPECIALITY FLAVORS

Dark chocolate chip cake
White cake with whipped cream and fresh fruit filling
Carrot cake with maple cream cheese filling
Zucchini cake with whipped cream and fresh fruit filling
Spice cake with apple filling
Pumpkin cake with Dulce de Leche filling
Banana cake with peanut butter filling
Chocolate cake with hazelnut filling
Guava cream cheese cake



.....
azucarbakery
cake is dessert
.....

*All upgrades will be handled directly
with Azucar Bakery.*

*Upgrades can be other cake flavors,
airbrush, fondant icing, sugar flowers,
gluten-free or sugar-free, cake stands,
unique shapes, intricate or henna
piping, extra tiers, groom's cake, etc.*

*Ribbon, cake toppers and fresh flowers
will be provided by the customer.*

PREFERRED BAR PACKAGES

LIQUOR

Smirnoff Vodka
Beefeater Gin
Cruzan Rum
Jim Beam Bourbon
J. Walker Red Label Scotch
Sauza Gold Tequila
Seagram's 7 Whiskey

DOMESTIC BEER & MICROBREWS

Coors Light
Bud Light
Fat Tire Amber Ale
Blue Moon Wheat
Avery IPA
Angry Orchard

IMPORTED BEER

Heineken
Guinness
Newcastle Brown Ale
Stella Artois
Corona Extra

WINE

BV Century Cellars Cabernet Sauvignon & Chardonnay
Canyon Road Pinot Noir
Placido Pinot Grigio
Two Vines Sauvignon Blanc
Banfi Centine Rose
J Roget Brut

FEES

\$125 Bartender Fee
1 Per 100 Guests

HOURLY

1 Hour, \$18 Per Person
2 Hours, \$26 Per person
3 Hours, \$33 Per person
4 Hours, \$38 Per person

PER DRINK

Liquor \$8
Wine \$8
Beer \$6



PLATINUM BAR PACKAGES

LIQUOR

Absolut Vodka
Bombay Sapphire Gin
Bacardi Superior Rum
Jack Daniels Bourbon
J. Walker Black Label Scotch
Jose Cuervo Gold Tequila
Crown Royal Whiskey

DOMESTIC BEER & MICROBREWS

Coors Light
Bud Light
Fat Tire Amber Ale
Blue Moon Wheat
Avery IPA
Angry Orchard

IMPORTED BEER

Heineken
Guinness
Newcastle Brown Ale
Stella Artois
Corona Extra

WINE

BV Century Cellars Cabernet Sauvignon & Chardonnay
Canyon Road Pinot Noir
Placido Pinot Grigio
Two Vines Sauvignon Blanc
Banfi Centine Rose
J Roget Brut

FEES

\$125 Bartender Fee
1 Per 100 Guests

HOURLY

1 Hour, \$20 Per Person
2 Hours, \$28 Per person
3 Hours, \$35 Per person
4 Hours, \$41 Per person

PER DRINK

Liquor \$9
Wine \$9
Domestic Beer \$5
Imported Beer \$6



COLORADO BAR PACKAGES

COLORADO LIQUOR

Spring 44 Vodka
Dancing Pines Gin
Stranahans Whisky
Montanya Rum
Breckenridge Small Batch Bourbon
Arta Tequila

COLORADO BEER

Coors Light
Fat Tire Amber Ale
Blue Moon Wheat
Avery IPA
Breckenridge Oatmeal Stout
Odells Loose Leaf Session
Great Divide Denver Pale Ale

COLORADO WINE

Grand River Vineyards Viognier
Grand River Vineyards Cabernet Franc

FEES

\$125 Bartender Fee
1 Per 100 Guests

HOURLY

1 Hour, \$22 Per Person
2 Hours, \$30 Per person
3 Hours, \$36 Per person
4 Hours, \$42 Per person

PER DRINK

Liquor \$10
Wine \$10
Beer \$6



PREMIUM WINE LIST

SPARKLING

La Marca Prosecco, Italy 36
Côte Mas Crémant de Limoux Rosé, France 45
Domaine Carneros 'By Taitanger' Brut, California 60

CHAMPAGNE

Piper-Heidsieck, Cuvee Brut, France 120
Veuve Clicquot Yellow Label, Brut, France 150
Bollinger Brut Rose, France 240

ROSÉ

Marques De Caceres, Tempranillo, Spain 30

PINOT (WHITE)

Masi Masianco Pinot Grigio, Italy 35
Hugel 'Cuvée Les Amours' Pinot Blanc, France 39

SAUVIGNON BLANC

Kim Crawford, New Zealand 45
Cloudy Bay, New Zealand 90
Pascal Jolivet, Sancerre, France 60

CHARDONNAY

Franciscan, California 50
Domaine Laroche, Chablis Grand Cru, France 60
Cakebread, California 90
Far Niente, California 140

OTHER WHITE GRAPES & BLENDS

Grgich Hills Estate, Fume Blanc, California 75
Chateau Ste. Michelle & Dr Loosen "Eroica" Riesling Washington 60
Franciscan "Equilibrium" White Blend, California 55

CABERNET SAUVIGNON

Arrowood Vineyards, California 65
Chateau St. Michelle 'Indian Wells', Washington 42
Mount Veeder, California 90
Jordan Vineyards, California 120

PINOT NOIR

Emeritus, Hallberg Ranch, California 75
Archery Summit 'Premier Cuvée', Oregon 110
Louis Jadot, Gevrey-Chambertin, France 120

ZINFANDEL

Maurtison, Dry Creek Valley, California 60

OTHER RED GRAPES & BLENDS

Matanza Creek, Merlot, California 60
Palcios 'La Vendemia' Tempranillo, Spain 45
Diseno Malbec, Argentina 40
Travlaglini Gattinara, Italy 70
Yangarra Estates, Shiraz, Australia 60
Chateau Lassegue, 'Les cadrans' Bordeaux Blend, France 68



BRIDES SUITE GROOMS ROOM



BRIDE

GLASS OF BUBBLES
brut or rose -8ea

MIMOSAS
sparkling wine & fresh juices -8ea

AFTERNOON TEA
selection of Tazo® teas, sandwiches, pastries and
white chocolate-covered strawberries -20pp

FRESH FRUITS & BERRIES
seasonal fruit - 5pp

INDIVIDUAL GRANOLA PARFAIT
low-fat vanilla yogurt, granola, fresh fruit -8ea

ARTISAN CHEESE DISPLAY
imported & domestic cheeses, rustic bread,
crackers, fresh fruit & nuts and jams -14pp



GROOM

BOTTLED BEERS
Coors Light, Bud Light, Fat Tire, Heineken,
Guinness, Newcastle Brown Ale, Stella Artois
-5ea

GOURMET SUBS
Selection of gourmet sub sandwiches, chips and
cookies -20pp

CHIPS & DIP
tortilla chips, pita, vegetables, fresh salsa &
guacamole, bean dip, hummus -6pp

ANTIPASTO DISPLAY
imported cheese, peppers, onions, marinated
olives, sopresatta, mortadella, prosciutto,
capicola, tapenade, seasoned focaccia breads
-17pp

JALAPENO BISON SAUSAGE BURRITOS
smothered Colorado green chili, roasted red
potatoes, fire roasted salsa and sour cream -7pp

XBOX GAMES CONSOLE
selection of multiplayer games and controllers
-200

REHEARSAL DINNER

FAMILY STYLE DINNER 50++

Includes fresh baked artisan breads, custom cake, Starbucks® coffee & rocky mountain water

SALADS (Select One)

CAESAR
SPINACH
FIELD GREENS

ENTRÉE (Select Two)

GRILLED CHICKEN BREAST
thyme veloute (GF)

PRIME RIB
horseradish aioli (GF)

RED WINE BRAISED SHORT RIBS (DF) (GF)

SEARED SALMON
citrus beurre blanc (GF)

WILD MUSROOM RISOTTO
white wine, parmesan (GF) (V)

ACCOMPANIMENTS (Select Two)

FRESH COLORADO CORN SUCCOTASH (DF) (GF) (V)
GARLIC MASHED POTATOES (GF) (V)
GRILLED SEASONAL VEGETABLES (DF) (GF) (V)
HERB ROASTED FINGERLING POTATOES (DF) (GF) (V)
OVEN ROASTED BABY VEGETABLES (DF) (GF) (V)
ROASTED BRUSSEL SPROUTS (DF) (GF) (V)
RICE PILAF (DF) (GF) (V)
MACORONI & CHEESE (GF) (V)

DESSERT (Select One)

TIRAMUSU
BREAD PUDDING
VANILLA BEAN CHEESCAKE
CHOCOLATE FLOURLESS TORTE

ENHANCEMENTS

Additional 8pp

BRUSCHETTA

roma tomatoes, fresh mozzarella, red onions, olive oil and balsamic vinegar, served with parmesan crostini (V)

PAN FRIED POTATO GNOCCHI

sage, butter sauce (V)

CAPRESE

vine-ripened tomatoes, fresh mozzarella, basil leaves and basil-infused olive oil (GF) (V)

CELEBRATORY BRUNCH

FARMERS MARKET BUFFET BRUNCH 45++

FRESH FRUIT JUICE

orange, grapefruit, pineapple, cranberry

COFFEE & HOT TEA

freshly brewed Starbucks® coffee & Tazo® teas

FRESH SEASONAL FRUIT

sliced pineapple, melons, seasonal berries

ROSEMARY BREAKFAST POTATOES

PASTRIES & BREADS

butter, jams and preserves

BREAKFAST MEATS (Select Two)

smoked applewood bacon

breakfast sausage

locally crafted chicken apple sausage

turkey bacon

FARM FRESH, SCRAMBLED EGGS (Select One)

tomato & basil (GF) (V)

smoked salmon & herbs (GF)

cheddar, spinach & mushrooms (GF) (V)

green Chile (GF)

CHEF PREPARED OMELET STATION 12

Chef Fee -150

Farm fresh eggs,

cheddar & Monterey jack cheese,

diced bacon, sausage & ham,

diced tomatoes, onions & scallions,

diced red & green peppers, sliced mushrooms,

spinach & salsa

BELGIAN WAFFLE STATION 8

Chef Fee -150

Served with fresh seasonal berries, vanilla whipped cream and warm maple syrup

BOTTOMLESS MIMOSA

sparkling wine & fresh juices -14ea

BLOODY MARY

celery, peppers, olives & bacon -10ea

PREFERRED VENDORS

DESIGN/DÉCOR & RENTALS

ACCESS COLORADO

303.330.9588 | www.accessdmc.com

DESIGN WORKS

719.599.4104 | www.cosdesignworks.com

EVENT RENTS

303.972.0975 | www.eventrents.com

FLORAL

DESIGN WORKS

719.599.4104 | www.cosdesignworks.com

PERFECT PETAL

303.480.0966 | www.theperfectpetal.com

FIORI DI FLAVIO

303.424.3033 | www.floridiflavio.com

HANAH STYLE

970.215.9238 | www.hanahstyledesigns.com

LACE & LILIES

815.739.4106 | www.laceandliliesllc.com

PHOTOGRAPHERS

AUTUMN BURKE

303.344.0710 | www.autumnburke.com

ALLEÉ

720.936.5678 | www.allee-photo.com

VAN PELT

970.412.3783

www.photographybyvanpelt.com

HARPER POINT

970-692-4925 | www.harperpoint.com

CORRIE KRAFT

720.378.7808 | www.corriekraft.com

AUDIO VISUAL

PRESENTATION SERVICES AUDIO VISU-

ALS 719.599.4104 | www.cosdesignworks.com

PHOTO BOOTH RENTAL

SHUTTERBOOTH

303.590.4874 | www.shutterbooth.com

LIGHTBOOTH

720.588.0718 | www.lightboothphoto.com

ENTERTAINMENT

NOBLE PRODUCTIONS

303.434.1172 | www.nobleproductionsinc.com

THE ARCHIE FUNKER BAND

970.493.5316 | www.archiefunker.com

FUNKIPHINO

303.444.3865 | www.funkiphino.com

MY ELITE DJ

303.422.3218 | www.myelitedj.com

ABC MUSIC, VIDEO & PHOTOGRAPHY

303.987.0303 | www.abc-mvp.com

PASTRIES/CAKE

AZUCAR BAKERY

720-283-3294 | www.azucarbakery.com

CHAIRCOVERS & LINENS

LINEN HERO

(855) 269-4376 | www.linenhero.com

EVENT RENTS

303.972.0975 | www.eventrents.com



AUDIOVISUAL SERVICES

From helping small gatherings create a great impact to amplifying a stage experience for hundreds of attendees, PSAV's event technology enhances every image, note and nuance of your important communication. Our goal is to achieve yours, effectively delivering your messages and making your meeting a memorable success.

POPULAR PACKAGES

Meeting Room Projector Package - \$640

AV Cable Lot LCD Projector
Projection Stand Tripod Screen

Projection Support Package - \$185

AV Cable Lot Projection Stand
Tripod Screen

In-Room TV Package - \$495

AV Cable Lot 52" LCD Monitor

Podium Microphone Package – House Sound - \$255

Podium Microphone Meeting Room House Sound
4-Channel Mixer

Flip Chart Package - \$65

Flip Chart Easel Flip Chart Pad
Markers

Post-it® Flip Chart Package - \$85

Flip Chart Easel Post-it® Flip Chart Pad
Markers

POPULAR COMPONENTS

Conference Speaker Phone	\$170
Laptop Computer	\$230
LED Wash Light	\$80
Powered Speaker	\$110
Presidential Microphone	\$80
Wired Microphone	\$65
Wireless Microphone	\$185
4-Channel Mixer	\$70
12-Channel Mixer	\$140
46" LCD Monitor	\$495
52" LCD Monitor	\$525
55" LCD Monitor	\$640
8' Tripod Screen	\$90
6' x 10'5" Fast-Fold® Screen	\$345
7'6" x 13'4" Fast-Fold® Screen	\$380
9' x 16' Fast-Fold® Screen	\$420

STANDARD LABOR RATES

Setup / Strike	\$65/hr.
Event Operation	\$90/hr.

Ask your representative for full details regarding labor rates, which can vary based on complexity and time of operation. All PSAV® solutions may be subject to our property's standard service fee. Above prices do not reflect labor charges, which may apply. All rates are subject to applicable sales tax.

For more information, contact your PSAV representative at: 303.317.1825
or visit us on the Web at: partner.psav.com/thewestindenverinternationalairport



DETAILS

GENERAL

PARKING

As part of the wedding package, the Bride and Groom receive complimentary Valet Parking. Guest can choose to self-park or valet at the following rates:

24 Hour Valet - \$33 per day

24 Hour Self-Parking - \$24

GUEST COUNT

The hotel requires an approximate guest count 30 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 number of guests exceeds the guarantee, appropriate charges will be incurred.

SERVICE CHARGES & TAXES

A service charge, currently 24% of the total food and beverage revenue (plus all applicable taxes), will be added to all food and beverage charges. Approximately 50% of food and beverage revenue from this service charge is paid to banquet staff. The remainder of the service charge is retained by Hotel to cover non-itemized costs of the event. No other fee or charge, including administrative fees, set up fees, labor fees, or bartender or food station fees, is a tip, gratuity, or service charge for any employee

BILLING

An advance deposit equivalent to 30% of the estimated food and beverage charge is required upon signing of contract. We require full prepayment of the function, including all anticipated food and beverage charges, service charge and taxes, ten days prior based on your guarantee number of guests.

ROOM BLOCKS

Our dedicated sales team is happy to block guest rooms for your big day at a special rate. We can offer you a unique "StarGroups" website completely customized to you, making it effortless for your guests to reserve their rooms. From this site you can see the reservations of your guests and how many rooms you have remaining. The website can also be linked to your personal wedding site. The two types of room block we can offer you and your guests are as follows:

COURTESY BLOCK

A group of 20 rooms or less per night that requires no financial commitment on your part. Rooms in a courtesy block are available to your guests up to 30 days before your event.

GUARENTEED BLOCK

A group of 21 or more rooms per night, which holds a financial commitment from you to pick up at least 85% of the total number of rooms reserved. Rooms in a guaranteed block are available to your guests up to 21 days prior to your event. *

*Wedding room block rates are established for you based on the availability of rooms at the time of contracting. Adding rooms at a later time may not be possible or may be at a higher rate, due to changes in our inventory.

DETAILS

FOOD & BEVERAGE

PLATED DINNER

Pre-selected entrée choice: if more than one entrée is selected. The guarantee numbers will be provided one week prior to the function, the highest priced entrée will be charged for all guests. Wedding couple must provide entrée identification for each guest.

A la carte entrée choice: if more than one entrée is selected and choices are made the day of function, an additional charge of \$10.00 ++ per person will be applied on top of menu price. A minimum of three courses must be selected, with a maximum of three entrée choices. Menu is based on highest entrée price chosen.

DINNER TABLE

Dinner buffets are designed for a maximum of two hours.

HOST BAR

All beverages consumed are paid for by the host. Host prices are subject to an additional 24% service charge, and 8% tax. We recommend one host bar per 75 people. Should consumption for the event be less than \$500 per bar, a bartender fee of \$150 will apply for bar.

CASH BAR

Guests are responsible for paying their own beverage. Cash bar prices are inclusive of service charge. Should consumption be less than \$500 per bar, a bartender fee of \$150 will be applied per bar.

*In accordance with CO Liquor laws, all alcohol beverages consumed in licensed areas must be purchased by the hotel through the licensed Distributor.

EVENT SPECIFIC

SET-UP/DÉCOR

Should you wish to decorate your function space, we suggest you appoint someone dedicated to assist with the set up and tear down of your floral and décor items. Floral centerpieces, specialty linens, and/ or chair covers may be arranged through alternate suppliers. Our event team can assist with these rentals, however, you are more than welcome to have them brought in through an alternate source. All candles used must be in enclosed containers. Use of tracks, staples, nail or anything that could mark the wall is not permitted.

Any use of smoke, fog or dry ice will trigger the fire alarm. It is the client's responsibility to provide the hotel with advance notice of any smoke being used. Failing to inform the event manager and activating the fire alarm system is an offence that will result in \$1000 charge to the event host. Set up and tear down time is not included in rental and may be an additional cost. Please advise your event manager if you do require additional time.

DELIVERIES

Please ensure proper labeling of all deliveries. There is limited storage space on property; we are therefore unable to accept shipment earlier than 2 days prior to the event. All shipments are to be delivered to the loading dock. The hotel will not receive or sign for COD shipments or to be responsible for shipment left behind. A charge may be applied for moving and storing of shipped items.