

Best Western Plus Loveland Special Event Guide

The Best Place in the Sweetheart City for Your Special Day!





970.667.7810

Congratulations!

We are so very pleased that you have chosen to share your special day withus.



Please refer to the following information. If you have any questions, we would be delighted to answer them for you. We look forward to speaking with you!

Carrie Cajka, Director of Sales

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5542 East US Highway 34

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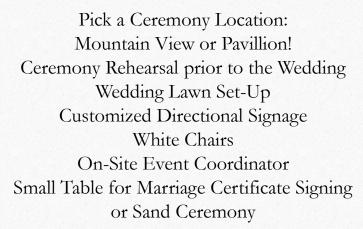


Ceremony Package





Our fabulous Ceremony Package Includes:



Up to 150 Guests: \$500

ask about pricing for additional guests







Reception Package Inclusions



Ballroom Rental

(4 hours prior to start time to decorate – cleanup by midnight)

Tables

(including gift, cake, & sign-in table)

Chairs*

Table Linens in White, Ivory or Black*
Cloth Napkins in White, Ivory or Black*
Bride's "Get Ready" Room
Flatware, China, Glassware
Decorative Mirrors for Centerpieces
Decorative Time 4 Hours Prior
Dance Floor
Champagne Toast
Cake Cutting Service
Bar Setup
Cleanup Services (minus personal items)

Discounted Rooms for Guests



*Upgrades for linens and chair covers available.



The Celebration Package

Minimum of 50 people - Maximum of 170

Priced at \$35 per person**



Package Includes:

Seasonal Fruit Display
Decadent Cheese & Cracker Display
Garden Salad with Dressings
Seasonal Vegetables
Dinner Rolls

1 Hour Bartender for Cocktail Hour Choice of 2 Domestics (served at \$4/each) Choice of 2 Microbrews (served at \$5/each) 1 Signature Cocktail (\$5/well, \$7/call, \$9/Premium) Water, Lemonade, Ice Tea Station Coffee Station

> 1 Entrée 1 Side

Entrée Choices:

Lemon Citrus Chicken
Brown Sugar Apple Roasted Pork Loin
Sweet Chili Lime Tilapia
Cowboy Coffee Rubbed Sirloin

Side Choices:

Creamy Garlic Mashed Potatoes
Cilantro Rice Pilaf
Garlic Butter Broccoli
Herb Butter Roasted Red Potatoes
Creamy Haircot Verts
Honey Butter Glazed Carrots



The Party Package

Minimum of 50 people – Maximum of 170

Priced at \$47 per person**



Package Includes:

Seasonal Fruit Display
Decadent Cheese & Cracker Display
Garden Salad with Dressings
Seasonal Vegetables
Dinner Rolls

1.5 Hour Bartender for Cocktail Hour Choice of 3 Domestics (served at \$4/each)

Choice of 3 Microbrews (served at \$5/each)

2 Signature Cocktail (\$5/well, \$7/call, \$9/Premium)

Water, Lemonade, Ice Tea Station

Coffee Station

2 Entrée Choices 2 Side Choices Additional Salad Choice Additional Appetizer Choice

Uplights in Choice of Color

Honeymoon Suite

Options Include those found in the Celebration Package as well as....



The Party Package

Minimum of 50 people – Maximum of 170

Priced at \$47 per person**



Entrée Choices:

Asian Braised Pork Chops
Honey Citrus Grilled Salmon
Hawaiian Grilled Huli-Huli Chicken
Balsamic Burgundy Marinated Tri Tip Steak
Creamy Tomato Basil Mushroom Ravioli

Side Choices:

Roasted Red Pepper Asparagus
Sauteed California Medley Vegetables
Loaded Potatoes Au Gratin
Southern New Potato Medley

Appetizer Choices

Thai Peanut Chicken Satay Tomato Basil Mozzarella Bruschetta Sesame Ponzu Beef Skewers

Salad Choices:

Caesar Salad Spinach & Mixed Berry Salad Fiesta Salad



The Platinum Package

Minimum of 50 people – Maximum of 170

Priced at \$65 per person**



Package Includes:

Seasonal Fruit Display
Decadent Cheese & Cracker Display
Garden Salad with Dressings
Seasonal Vegetables
Dinner Rolls

1.5 Hour Bartender for Cocktail Hour Choice of 5 Domestics (served at \$4/each)

Choice of 5 Microbrews

(served at \$5/each)

4 Signature Cocktail

(\$5/well, \$7/call, \$9/Premium)

Water, Lemonade, Ice Tea Station Coffee Station 2 Entrée Choices 1 Carving Station 3 Side Choices 2 Additional Salad Choices 2 Additional Appetizer Choice

Uplights in Choice of Color

Honeymoon Suite with Turn Down Service

10 Drink Tickets
Options Include those found in the Celebration
Package & Party Package as well as....

**Price does not include tax, gratuity or PIF $\, \zeta \,$



The Platinum Package

Minimum of 50 people – Maximum of 180



Entrée Choices:

Bacon Wrapped Filet with Port Demi Glaze
Red Wine Rosemary Buffalo Prime Rib
Chicken Oscar
Grilled Rack of Lamb with Raspberry Mint
Sweet & Sour Grilled Mahi Mahi
Garlic Lobster Tail

Side Choices:

Dutchess Potatoes
Loaded Twice Baked Potatoes
Creamy Poblano Rice
Mushroom Risotto
Ginger Sesame Bok Choy
Roasted Tomato Squash Medley

Appetizer Choices

Gardiniera Skewers
Canape of Smoked Salmon
Crab Stuffed Mushrooms
Crostini with Steak, Gorgonzola and Spiced Pear

Salad Choices:

Raspberry Endive Salad Colorado Broccoli Salad Sesame Mandarin Salad



The Platinum Package

Carving Stations



Your choice of one with our professional staff serving your guests include:

Baron of Beef

Spinach, Sundried Tomato and Feta Stuffed Pork Loin

Beef Brisket

Honey Baked Spiral Ham









Microbrow CF/Dottle

Longs Peak Pavilion and Ballroom strictly adheres to all Colorado State Liquor Regulations. No person with out a valid ID or any individual under the legal drinking age of 21 may consume alcoholic beverages on our premises. Staff may refuse to serve alcoholic beverages to any person. The proper authorities may be contacted if necessary to remove individuals from the premises. All alcoholic beverages must be purchased from & remain within Longs Peak Pavilion and Ballroom. Additional Options are available: Please ask our Sales Team for Specific Requests. Required 1 bar per 75 guests with a maximum of 2 bars.

	Domestic \$4/Bottle		Microbrew \$5/Bottle		
	Bottle	½ Keg Price (Average 120 Glasses)	Bottle	½ Keg Price (Average 120 Glasses)	
	Budweiser	\$325	Flat Tire	\$425	
2	Bud Light	\$325	Corona	\$425	S
ζ	Coors Banquet	\$325	Heineken	\$425	/
	Coors Light	\$325	Blue Moon	\$425	
	Miller Light	\$325	Grim Brother's Seasonal	\$425	
1	Michelob Ultra	\$325	Guinness	\$425 (

Signature Drinks





Signature Drinks are those that are anything you'd like to be served during your special occasion. Just let us know what you'd like, and what you'd like to call it. The sky is the limit on what we can do and the full in making your signature drink with all your personality!

Well Choice Liquor Served at \$5/each: Wilderness Vodka, Barton's Rum, Barton's Gin, Montezuma Tequila, Kentucky Gentleman Boubon, Highland Mist Scotch, Juarez Triple Sec

Call Liquor Served at \$7/each: Sminofff Vodka, Bacardi Original Rum, Jack Daniels Bourbon, Johnnie Walker Red Scotch, Sauza Blue Tequila, Bombay Gin

Premium Liquor Served at \$9/each: Tanqueray Gin, Kettle One Vodka, Captain Morgan Spiced Rum, Maker's Mark Whiskey, Crown Royal, Chivas Regal Scotch, and Patron Tequila

Colorado Law States we must pour and serve all alcoholic drinks. Should individuals attempt to bring in their own liquor, Best Western Plus Loveland Inn has to preserve it's responsibility and may remove the individual or close the event down without refund. Best Western Plus Loveland Inn has the right to refuse any persons who appear intoxicated and/or without proper identification.

Please help us help your guests to have a good time!







Chips & Salsa Bar

\$6|per person

Different tortilla chips cascading with a variety of salsas.

The Spuds Café

\$4|per person

Baked potatoes with a variety of toppings including butter, sour cream, bacon, chives, ranch, cheese sauce and chili!

The Candy Bar

\$25/day

Rent 5 whimsical vases to put your candy in! Includes scoops, bags and ties. For \$.25/each, ask us about personalized labels.

The Break

\$4|per person

A variety of candy bars (max 2 per person).

Ultimate Milk & Cookie Bar

\$5/per person

Assortment of cookies as well as white, chocolate and strawberry milk!

The Sundae Bar

\$5/per person

Vanilla ice cream and your imagination make the ultimate sundae! Sauces such as fudge, chocolate sauce, caramel, strawberry sauce as well as whip cream, nuts, sprinkles and a cherry on top, of course!







The Popcorn Bar

\$6/per person

Butter, Caramel and Cheese Popcorn, along with seasonings make this a crowd favorite!

The New York Cheesecake Bar

\$8/per person

Famous New York Cheesecake slices and you enjoy whatever toppings you'd like! From traditional topping such as strawberry, cherry, chocolate and blueberry to daredevil ones such as mini chocolate chips, white chocolate chips and butter toffee, this is our most popular bar for those with a sweet tooth or looking for a break from the traditional wedding cake!

The Mini Tie Bar

\$8 per person

Slices of famous pies including: Apple, Lemon, Pecan and Chocolate Crème along with a Seasonal Pie make this a perfect alternative for a nightcap or for a midday snack!

The All Nighter

\$8/per person

The ultimate bar for those who want to live it up all night long! Multiple choices of energy drinks and Starbucks* Double Shot Espressos in a variety of favors to keep the party going all night long!



The After Party!



So.... You Still Want To Party??

Now, it's time to just sit back and relax. Join us in Monroe's where we keep it going until 1am*. Just let us know approximately how many people we should expect and we will keep the bar open later than normal *just for you*. This is the perfect way to spend time with your friends and family after your event and to top off an already perfect day!





Other Details ...

To Upgrade Your Day

Chair Covers (white or black): \$3.00/each

Sashes/Tie Backs: \$3.00/each

Colored Linens (Matte or Satin) \$15.00/each

Colored Napkins (Matte or Satin) \$2.00/each

Specialty Napkin Folds \$.50/each

Microphone (wired) \$10.00/each

Microphone (wireless) \$15.00/each

Sound System \$100/Day

Premium White Risen Chairs \$4.00/each

Platted Dinners \$7/Plate



Shuttle Runs Available – ask your sales person for more details





Under 50 But Want Pricing or A La Carte Options?



\$1900.00 Friday/Sunday \$1450.00 Monday – Thursday

Dance Floor Rental: \$200.00

Standard Linen Rental: \$7/each
Standard Napkin Rental: \$1/each

Mirror Rental: \$2/each

Cake Cutting: \$1/slice

Bartender: \$50/hour

Bar Setup: \$100/each

Champagne Toast: \$2/per person

Uplights: \$150

Honeymoon Suite: Market Price

Turndown Service: \$40

Get Ready Room: Market Price

Seasonal Fruit Display:

Cheese & Cracker Display:

Celebration Entrée:

Celebration Side:

The Party Entrée:

The Party Side:

The Party Appetizer:

The Party Salad:

The Platinum Entrée:

The Platinum Side:

The Platinum Appetizer:

The Platinum Salad:

\$3/per person

\$3/per person

\$15.00/per person

\$3.00/per person

\$18.00/per person

\$3.50/per person

\$4.00/per person

\$3.00/per person

\$24.00/per person

\$5.00/per person

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\$6/per person

\$5.00/per person



Additional Features



Room Blocks

If you decide you would like to share your special day with us, we do offer special group discounts for you and your guests. Our hotel has 89 sleeping rooms, and each stay includes complimentary WI-FI and a phenomenal breakfast buffet each morning. We would love to host your guests! Please contact us for availability and pricing. We have several different types of rooms available.



Rehearsal Dinners

Booking your rehearsal dinner at Best Western Plus Loveland Inn is easy! Ask us about our Catering Options and/or reserving Monroe's for your dinner today!





Frequently Asked Questions



- Catering is available through Longs Peak Pavilion & Ballroom. Food and beverage menu prices are subject to change due to market fluctuation. We will, however, guarantee pricing 90 days prior to your event.
- Finalized menu selections (as well as guaranteed number of guests) are due 14 days prior to your scheduled event. We will be prepared to serve 5% over the guaranteed guest count. If no guarantee is provided, the estimated attendance will constitute your guarantee.
 - Final guarantee will not be reduced less than 14 days prior
- Linen selections are required 30 days prior to ensure color of choice. Upgraded linens are available, by request.
 - All pricing is subject to a 22% service charge, 3.35% tax and 3% PIF.



Terms & Conditions

**The Wedding Contract outlines all of the deposits, cancellation policies, and due dates.
This will need to be signed prior to booking your special day.**

How To Book

Reservations for all space, including shuttle and suite, are based on first come/first deposit bases.

To Save the Date:

A non-refundable deposit of \$250 is require and \$50 for the shuttle (if requested). A contract must be signed within 3 days of receiving or space will be released.

60 days later, ¼ of your payment is due.

120 days after contract, ¼ of your payment is due.

Balance is due 30 days prior.



Events not paid in full by event date will be considered cancelled. Payments can be made by contacting our Sales Department at 970-667-7810. We accept Visa, Mastercard, Discover, Cash and Personal Checks. Returned checks are subjected to a \$35/fee



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"Your staff was there to oversee and help in any way needed, and the staff working that day were also amazing. Everyone was kind and helpful. That evening during the actual event, again, your staff was there to over see and help and the employees working and assigned to our event were extremely helpful and went above and beyond to help in any way they could. In this day and age it is not always easy to find people who seem to like working at their jobs and were as helpful as the people working that night." — Diana Ainsworth

"Roger and I want to say thank you for giving AJ & Cassie their most perfect day. We will cherish our memories of your fantastic venue and beautiful experience. We could of not asked for a more fantastic group of people the pull off the most happy day of our lives." – Sandra Harmon

"I was floored when I walked into the room on the day of the event. It looked incredible. I couldn't have asked for more. The food was served (prime rib) and my guests devoured it. I can say for certain that I enjoyed every bite and based on the looks on my guests' faces I think it was thumbs up all around. Our compliments and thanks to your chef and his/her team." – Chad Rogers

"Thank you Best Western! I'm truly thankful and very impressed with your caring way of taking care of your customers! I don't want that to go unnoticed! I appreciate you so much! — Karen Slaymaker



Contact Sheet







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