## SKYLINE BALLROOM

## 2018 Wedding Packages

All Prices are Subject to 22\% Service Charge and Applicable Sales Tax

## We believe in providing memorable moments with packages that fit your style

## Both Our Inclusive and Non-Inclusive Wedding Packages Include the Following

White Table Linens; Black Napkins or White Napkins; Black or White Skirting
Dance Floor
White OR Ivory Chair covers with any color sash (for up to 100 guests)
Gift Table, Guest Book Table, DJ Table \& Cake Table
Round Mirror and Three Votive Candles at Each Table
In addition to your Wedding Package choice there will be an additional Ballroom Rental Fee applied to your bill in the amount of $\$ 400$, a $22 \%$ service fee and applicable Denver tax will also be applied.

## GOLD Wedding Package

An all-inclusive Wedding Package. Create your menu and let us detail your special day.
Champagne Toast for You and Your Guests
1 Vegetable display \& 1 Fruit Platter, along with 1 Passed Appetizer for up to 25 guests
Complimentary Mountain View King Suite for night of wedding with a bottle of wine
Discounted Room Blocks based on availability.
Complimentary bar tender for 4 hours of service

## SILVER Wedding Package

Choose a plated menu option and reduce the price by $\$ 8$ per plate, or just choose the non-inclusive wedding buffet option with the listed price of $\$ 54 /$ per guest.

This package does not include champagne toast, but does include the following items:
1 Complimentary vegetable platter
Complimentary Guest Room Suite for night of wedding
Discounted guest room block based upon availability.

# 2018 Wedding Packages Menu 

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## APPETIZERS

Additions that can be made to your existing package
(Minimum of 50 pieces, $\$ 3 /$ per pieces)
Teriyaki Beef Skewers

Fruit Kabob with Sweet Dressing
Jumbo Bacon Wrapped Shrimp
Assorted Finger Sandwiches
Caprese Skewers with Balsamic Pesto Drizzle

# Assorted Mini Quiches (vegetarian \& non-vegetarian options available) <br> <br> PLATED MEALS 

 <br> <br> PLATED MEALS}

Includes Freshly Brewed Coffee, Decaffeinated Coffee, Freshly Baked Dinner Rolls e Butter, Choice of Salad, Starch and Hot Vegetable Gourmet Side Selection

| Chicken Selections | Sautéed Chicken Breast with a Lemon Caper Sauce |
| :---: | :---: |
| Roasted Chicken | Chicken Marsala |
| \$45.00 | \$45.00 |
| Pan Roasted Chicken Breast Topped with Shaved Prosciutto e | Pan Seared Chicken Breast in a Marsala Mushroom Sauce |
| Smoked Provolone with a Sage Chicken Reduction |  |
| Brie \& Apple Stuffe |  |
| Brie Apple Stufred | \$45.00 |
| \$46.00 |  |
| With Balsamic Cinnamon Reduction | Chicken Breast with a Garlic Herb Sauce |
| With Balsamic Cinnamon Reduction | Beef Selections |
| Chicken Cordon Bleu | (All Served Medium) |
| \$47.00 |  |
|  | New York Strip |
| Chicken Cordon Bleu Stuffed with Honey Baked Ham, Swiss |  |
| Cheese e Drizzled with a Chive Supreme Sauce | \$55.00 |
| Chicken Piccata | Sliced New York Strip with Peppercorn Brandy Sauce |
| \$45.00 | The Flatiron |


| \$55.00 | Grilled Halibut |
| :---: | :---: |
| Herb Encrusted Flatiron Steak with Garlic Mushrooms | \$57.00 |
| Filet of Beef | With a Lemon Pepper Sauce |
| \$56.00 | Grilled Salmon |
| Tender Filet of Beef with Goat Cheese © Mushroom Sauce, | \$54.00 |
| Wrapped in a Puff Pastry with Rosemary Saucee Served in aRed Wine Shallot Reduction With Lemon Herb Sauce |  |
|  |  |
| Pork Selections | Parmesan Crusted Filet of Salmon |
| Stuffed Pork Loin | \$55.00 |
| \$54.00 | With Fresh Parmesan and Baked to Perfection |
| Stuffed with Apricots and Drizzled with a Raspberry | Grilled Swordfish |
| Reduction Sauce | \$57.00 |
| Glazed Tenderloin | With Sautéed Tomatoes |
| \$59.00 | Vegetarian Selections |
| Brown Sugar Glazed Pork Tenderloin with Dried Cranberry Port Reduction | Vegetarian Lasagna |
| Seafood Selections | \$48.00 |
|  | With House Made Marinara |
| Side Choices for Entrees |  |
| Salad Options | Wild Rice Blend |
| Mixed Greens with Toasted Almonds, Goat Cheese, Dried Cranberries and Balsamic Dressing | Risotto with Spinach \& Mushrooms |
| Cranberries and Balsamic Dressing | Risotto in a Sun-Dried Tomato Cream Sauce |
| Traditional Caesar Salad with Caesar Dressing | Hot Vegetable Sides |
| Mixed Greens House salad with Ranch Dressing | Grilled Seasonal Vegetables |
| Spinach Salad with Pear, gorgonzola and Cinnamon Dressing | Steamed Broccoli |
| Starch Sides | Green Beans with Almonds |
| Roasted Garlic Mashed Potatoes | Roasted Asparagus Spears |
| Roasted Fingerling Potato Medley | Glazed Carrots with Brown Sugar |
| Rosemary Red Bliss Potatoes | Spaghetti Squash |

## BUFFET Menu Options

All buffets include coffee, tea, water and assorted dinner rolls with butter
For an All-inclusive wedding package your buffet price will be $\$ 62$ per guest (choose 3 sides, 2 salads, 2 entrees)
With a Non-inclusive wedding package your buffet price will be $\$ 54$ per guest (choose 2 sides, 1 salad and 2 entrees)

## The Sides \&e Salads are listed on the previous page underneath the plated options menu.

## Chicken Selections

Roasted Chicken
Pan Roasted Chicken Breast Topped with Shaved Prosciutto e
Smoked Provolone with a Sage Chicken Reduction
Brie \& Apple Stuffed Chicken
With Balsamic Cinnamon Reduction

## Chicken Cordon Bleu

Chicken Cordon Bleu Stuffed with Honey Baked Ham, Swiss Cheese e Drizzled with a Chive Supreme Sauce

## Chicken Picatta

Sautéed Chicken Breast with a Lemon Caper Sauce
Chicken Marsala
Pan Seared Chicken Breast in a Marsala Mushroom Sauce
Rosemary and Lemon Chicken

Chicken Breast with a Garlic Herb Sauce
Beef Selections
New York Strip
Sliced New York Strip with Peppercorn Brandy Sauce

Herb Encrusted Flatiron Steak with Garlic Mushrooms
Filet of Beef
Petite Porcini Encrusted Filet Wrapped in Bacon
$\leftrightarrow$ Served in a Red Wine Shallot Reduction
Beef Wellington

Tender Filet of Beef with Goat Cheese o Mushroom Duxell Wrapped in a Puff Pastry with Rosemary Sauce

Seafood Selections
Grilled Halibut
Grilled Halibut with Sautéed Tomatoes on a Bed of Spinach
Grilled Salmon

With Lemon Herb Sauce
Pork Selections
Stuffed Pork Loin
Stuffed with Apricots and Drizzled with a Raspberry Reduction Sauce

## Glazed Tenderloin

BrownSugar Glazed Pork Tenderloin with Dried Cranberry Port Reduction

The Flatiron

# SKYLINE BALLROOM 

## 2017 Wedding Packages Upgrades

All Prices are Subject to $22 \%$ Service Charge and Applicable Sales Tax
(Outside Vendor Prices Subject to Change)
Drape the Ceiling with 4 swags (Ivory or White) \$1,200
Ivory or White Chair Cover with any Color Sash (minimum of 25 guests required) $\$ 3 /$ per chair Chiffon/Tulle Chair sashes (minimum of 25 guests required) \$3/per chair

Table Overlays (minimum of 4 tables required) \$14/per table
Lamour Linens for tables (minimum of 3 tables required) $\$ 20 /$ per table

## Preferred Vendor List

We proudly partner with vendors that meet our standard for service and excellence. Each one of our vendors goes through a lengthy vetting process and would not be on our preferred list without the feedback and reviews of previous clients.

## Photo Booth \& Photography Services

Lightbooth Photo
Ask for Charlie
(720) $588-0718$

## DJ Services

DJ Mike
Drake Dawson (720) 320-8348

## Game Rentals

Fun Productions
(303) $344-8899$

CASINO Party USA
(303) 280-3096

## Florals

Flintwood Florals (Silk Florals)
Ask for Sandy or Kristin
720-507-8367

Bella Calla (Real Florals)
(303) $596-0716$

DJ Connection
(303) $532-4074$

Twisted Tulip (Real Florals)
Crystal Guise
(303) 355-6996

## Invitations \& Wedding Styling

Trever Scott Martinez (720) 219-0099

## Day of Coordination/Event Planners

PRISMA Events
Aimee Palifroni
(720) 939-3227

LCE
Lori Collier
(729) 300-4014

Sweetly Paired Event Planning
Meredith Harris
(720) 432-1242

## Cakes/Pastries/Candy

French for Sugar
(303) 522-6886

La Vie Catering
(303) 242-5912

Gateaux Bakery
(303) 376-0070

Nothing BUNDT Cakes
(720) 630-7864

## Photography Services

High Altitude Photography
(720) 515-5560

Shutter Bus
hello@theshutterbus.com

## Bridal Boardroom 2018 Package

We believe in creating a warm and comfortable space for Bride's as they prepare for their special day.
Need extra space for getting ready? We can help you.
Our Bridal Boardroom can seat 10-12 guests. Situated conveniently on the first floor of our hotel, the boardroom will have a floor to ceiling mirror along with multiple surfaces for makeup and hair products. 1 coat rack to hang dresses will also be situated in the room.

Concerned about missing out on lunch? This delightful package will create the perfect ambiance to chase that pre-wedding stress away.

Bridal Boardroom Rental for 4 - hours for up to 12 guests 5415
Mimosas (both Cranberry and Orange with garnishes)
1 Fruit platter
1 Platter of Assorted Finger Sandwiches
Spa-Infused Water and Iced Tea station.
Help us ensure your day starts on the perfect note and book the Bridal Board Room Today

