

HAPPILY EVER AFTER

a wedding story



the CURTIS

A DOUBLETREE BY HILTON

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CONGRATS

Congratulations on your engagement! We are thrilled and thankful for your consideration to be a part of your big day. We know that selecting your venue is one of the biggest decisions you can make and we would be honored to be the place where you say, "I do."

The Curtis Hotel is home to Denver's most unique Ballroom. It can hold a stunning reception of up to 220 people with our dance floor for all your guests to boogie on down. The adjacent outdoor terrace is perfect for the ceremony itself or extra space for guests to mix and mingle! With the Four Square Ballroom you also get access to the pre-function corridor to host your cocktail reception.

With our fabulous on-site chefs, you can choose one from our exquisitely designed menus or you can create your own dream menu. With the help of one of our inspired on site coordinators, we can help create the food and beverage experience that you've always dreamed of.

For guests that are traveling from afar to celebrate or who may just want to enjoy downtown Denver's most iconic hotel, they can easily book their rooms with a personalized Hilton website link with a discounted room block. Since we're located in the heart of downtown Denver, your guests will have front door access to Colorado's award-winning museums, restaurants, and gorgeous historic landmarks.

Our space can be transformed to highlight your personal style and dream wedding colors with your choice of LED cove lighting and five in-house linen options. We also provide in-house tables, chairs, china, glass, silverware & dance floor, leaving you with more free time to plan other details of your wedding day!

Please don't hesitate to give us a call or email when questions come up.

Until then – Stay Happy!



THECURTIS.COM



INFO@THECURTIS.COM



(303)571-0300



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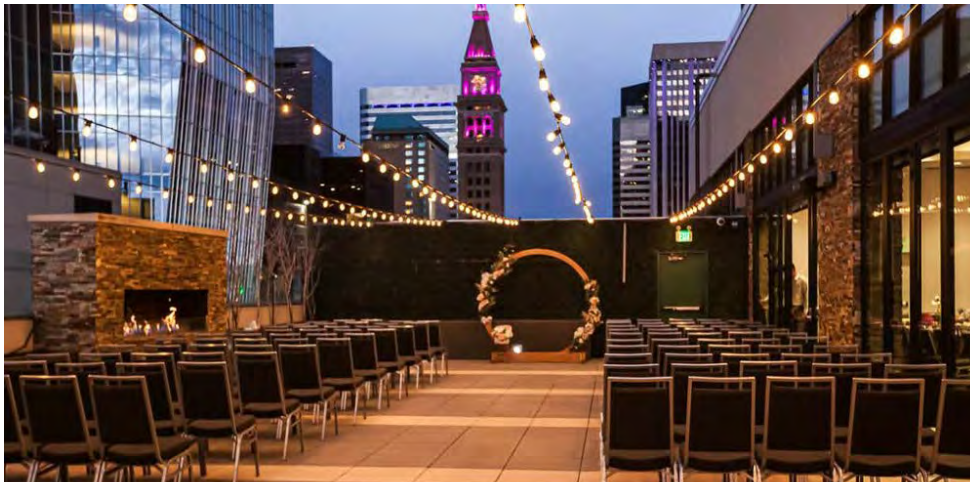


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CEREMONIES

A wedding ceremony is a special event that will be remembered for years to come. We are delighted to be apart of your cherished memory. The Curtis has endless ceremony possibilities & customizable options that will allow you to reflect your style as a couple. Included in your ceremony package is a full ceremony rehearsal, to make sure your wedding party knows the drill before your big day.

Ceremony Fee \$950.00



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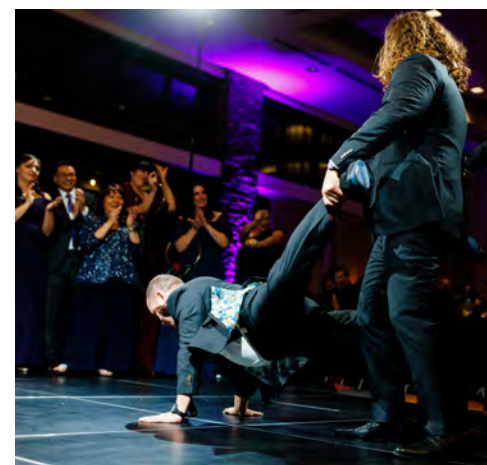
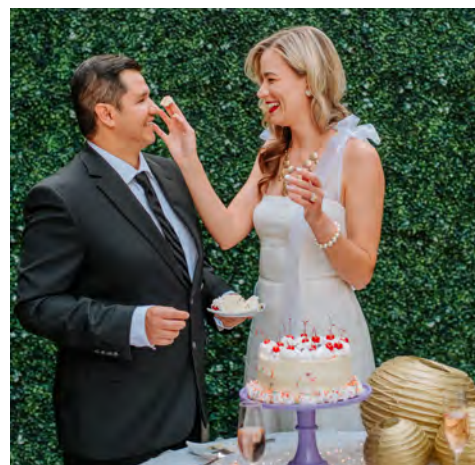
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RECEPTIONS

Let The Curtis – A DoubleTree by Hilton, get you on your way to eternal bliss. Our trendy hotel puts a modern twist on retro pop culture, providing the most unique venue in the heart of Downtown Denver. For couples seeking a truly unique day, the Curtis has over 26,000 square feet of contemporary event space available. Whether you're hosting a lavish, romantic reception for 220 or a hip and trendy cocktail party for 400, the dedicated event staff at The Curtis ensures perfection down to the finest detail.

Our wedding receptions include:

- **ONE COMPLIMENTARY NIGHTS FOR THE COUPLE IN A CORNER KING ROOM WITH OUR CRAZY IN LOVE AMENITY - INCLUDING COMPLIMENTARY PARKING**
- **GUEST ROOM BLOCK - INCLUDING SPECIAL ROOM RATES FOR YOUR GUESTS**
- **PERSONALIZED TASTING WITH YOUR CATERING MANAGER IS COMPLIMENTARY FOR CELEBRATIONS WITH OVER 50 GUESTS IN ATTENDANCE FOR UP TO 2 PEOPLE**
- **FULL COMPLIMENTARY BANQUET SET TO INCLUDE:**
Dining tables and chairs, modern china, silver and glassware, floor-length table linens and choice of black or white linen napkins
- **COMPLIMENTARY DANCE FLOOR AND RISER FOR YOUR ENTERTAINMENT AND DANCING NEEDS**
- **INSPIRED ON-SITE COORDINATOR**



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WEDDING PACKAGES

Want to make it easy? Here are some of our most popular packages.

The Impeccable Pairing

\$125/PERSON

- **PASSED HORS D'OEUVRES**
CHOICE OF THREE PASSED OPTIONS
- **THREE COURSE DINNER**
CHOICE OF SALAD, CHOICE OF CHICKEN OR SALMON ENTRÉE
- **4 HOURS OF BEER AND WINE**

Eat, Drink & Be Married

\$140/PERSON

- **PASSED HORS D'OEUVRES**
4 ASSORTED PASSED HORS D'OEUVRES
- **THREE COURSE DINNER**
CHOICE OF SALAD, CHOICE OF CHICKEN, SALMON OR BEEF ENTRÉE (CHOOSE 2)
- **4 HOURS OF "B-LIST"
LIQUOR, BEER, WINE**

In Perfect Taste

\$155/PERSON

- **PASSED HORS D'OEUVRES**
4 ASSORTED PASSED HORS D'OEUVRES
- **THREE COURSE DINNER**
CHOICE OF SALAD, CHOICE OF ANY ENTRÉE
- **LATE NIGHT SNACKS**
TRUFFLE CHIPS, PRETZELS, MIXED NUTS OR POPCORN
- **5 HOURS OF "B-LIST BAR"
LIQUOR, BEER, WINE**
INCLUDES LOCAL BEER UPGRADE

Spread the Love

\$175/PERSON

- **PASSED WELCOME COCKTAIL**
- **PASSED HORS D'OEUVRES**
5 ASSORTED PASSED HORS D'OEUVRES
- **MEAL OPTIONS, CHOICE OF-**
PLATED ENTRÉE: CHOICE OF SALAD, CHOICE OF ANY ENTRÉE OR DUO ENTRÉE
STATIONS: PLATED SALAD AND 3 STATIONS OF YOUR CHOICE
- **DESSERT TABLE OR LATE NIGHT SNACK STATION**
- **5 HOURS OF "A-LIST" LIQUOR, BEER, WINE**
INCLUDES LOCAL BEER UPGRADE

***UPGRADE YOUR MEAL TO A
BUFFET FOR \$10/ PERSON**

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APPETIZERS

Perfect for cocktail hour and available by the piece. Served as passed or displayed. 25-piece minimum per item.

Cold

CUCUMBER AVOCADO ROLLS, PICKLED GINGER, WASABI \$5
MARINATED ARTICHOKEs, ROASTED HEIRLOOM TOMATOES, AGED GOUDA, BALSAMIC GLAZE \$5
ROASTED GARLIC HUMMUS, GRILLED PITA BREAD, CONFETTI CUCUMBER \$5
AVOCADO TOAST, GRILLED CORN SALSA, GRILLED CIABATTA BREAD \$5
FRIED JAPANESE EGGPLANT, ROASTED HEIRLOOM TOMATOES, BOURSIN SPREAD \$5
GRILLED ASPARAGUS, PECORINO CHEESE, ROMESCO SAUCE, APPLE BALSAMIC \$5
MESQUITE SMOKED CHICKEN, PINEAPPLE CORN SALSA, CILANTRO CREAM, CORN TORTILLA \$5
SHICHIMI TOGARASHI SEARED AHI TUNA, Kewpie WASABI CREAM, WONTON, TOASTED NORI \$6
ROASTED BEEF TENDERLOIN, PICKLED SHALLOTS, HORSERADISH CREAM \$7
BEEF TARTAR, SOY MAYONNAISE, FRIED ONION, WONTON CHIPS \$6
SMOKED SALMON, CRÈME FRAICHE, CAVIAR, FRIED MARBLE POTATOES \$6
CILANTRO MARINATED SHRIMP COCKTAIL, ADOBO CHILI COCKTAIL SAUCE \$6
SPICY TUNA POKE, WASABI GUACAMOLE, CORN TORTILLA \$7
KUMAMOTO OYSTER, PICKLED CUCUMBER AND CARROTS, SIRACHA SAUCE \$7
DUCK CONFIT, MANGO MARMALADE, BBQ SAUCE, SEMOLINA TOAST \$7

Hot

FRIED BABY ARTICHOKEs, PINK PEPPERCORN AIOLI \$5
TRUFFLE POLENTA FRIES, BLACK GARLIC AIOLI \$5
MINI GRILLED BRIE CHEESE, BRIOCHE, ROASTED PEAR, FIG JAM \$5
TOMATO SOUP SHOOTER, GRILLED CHEDDAR CHEESE BITE \$5
SPICY CHICKEN WONTON, APRICOT CHILI SAUCE \$5
LOCAL MARBLE POTATOES, BACON, SOUR CREAM, CHIVES, CHEESE CRISP \$6
YAKITORI CHICKEN, GREEN ONION, YAKITORI GLAZE \$6
SMOKED CHICKEN QUESADILLA, CREMA, SALSA \$6
KATSU CHICKEN WITH SAUCE \$6
SEARED PORK BELLY BITE, BIBB LETTUCE, TEMPERA TOMATO, SPICY BACON AIOLI \$7
BAHN MI STYLE PORK MEATBALL, PICKLED VEGETABLES, SIRACHA MAYO \$5
STUFFED ITALIAN SAUSAGE MUSHROOMS, MANCHEGO CHEESE, ROASTED GARLIC AIOLI \$6
SPICY BEEF SATAY, SESAME SAUCE \$6
BEEF WELLINGTON BITE, BORDELAISE \$6
LUMP CRAB CAKE, CAJUN REMOULADE \$7
COLORADO LAMB MEATBALL, WARM YOGURT SAUCE \$7
COLORADO BABY LAMB CHOP, WILD FLOWER HONEY CHILI JAM \$8
SEARED SCALLOP, PICKLED DAIKON, CHILI JAM \$8
BACON-WRAPPED SCALLOPS, HONEY GRAIN MUSTARD \$8

*ALL PARTIES SUBJECT TO
25% SERVICE CHARGE
AND 8.0% TAX

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PLATED DINNER

Select two meat entrées for your guests to choose prior to your event. Escort or place cards must be provided to indicate each guest's entrée selection. Vegetarian and special dietary requirements are available upon request. All include coffee & tea service, bread & butter, choice of one salad.

Salads (CHOOSE ONE)

GRILLED ROMAINE CAESAR SALAD: PARMESAN, ROASTED TOMATO AND PINE NUTS

BIBB SALAD: APPLES, GOAT CHEESE, DRIED CHERRIES AND HONEY DIJON

MESCLUN SALAD: CUCUMBER, TOMATO, CARROT, MANDERINE ORANGE, BABY CORN, PEPPERS AND GINGER SESAME DRESSING

GRILLED ROMAINE & ROASTED TOMATO CAPRESE SALAD: OLIVE OIL, MOZZARELLA AND AGED BALSAMIC

SOUTHWESTERN ROMAINE SALAD: BLACK BEANS, MONTEREY CHEESE, CORN BREAD CROUTON, TOMATO, ONION AND CREAMY LIME DRESSING

RAW KALE AND STRAWBERRY SALAD: LOCAL KALE, STRAWBERRY, HAYSTACK GOAT CHEESE AND LEMON OLIVE OIL

ROMAINE SALAD: GRUYERE, SALTED CASHEW, SLICED PEAR, CRANBERRY AND POPPYSEED VINAIGRETTE

MIXED GREENS: BLUEBERRY, MANDERINE ORANGE, GOAT CHEESE AND BLUEBERRY VINAIGRETTE

Red Meats \$80 PER PERSON

BRAISED SHORT RIB: GARLIC-HERB MASHED POTATO, ROASTED ROOT VEGETABLES, RED WINE REDUCTION

PEPPER-CRUSTED BEEF TENDERLOIN: CONFIT MARBLED POTATO, ROASTED FENNEL SALAD, PECORINO AND TRUFFLE BUTTER (+\$5)

PORCINI MUSHROOM-CRUSTED BEEF TENDERLOIN: ROASTED HERB POTATO, BRUSSELS SPROUTS, DEMI-GLACE (+\$5)

MESQUITE HANGER STEAK: ROASTED SHALLOT MASHED POTATO, CONFIT HEIRLOOM CARROT, HERB AU JUS

ALMOND-CRUSTED COLORADO LAMB CHOP: CONFIT MARBLE POTATO, BALSAMIC GLAZED CIPOLINI ONION, THYME JUS

ROASTED LAMB LOIN: PICKLED RED ONION SALSA, ROASTED COUSCOUS, PINENUT COCONUT CREAM

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PLATED DINNER CONT.

Poultry \$65 PER PERSON

ASADERO-STUFFED CHICKEN: CILANTRO MASHED POTATO, ROASTED VEGETABLES, CHIPOTLE CHILI CREAM

SPANISH CORDON BLEU: MANCHEGO CHEESE, SERANO HAM, OLIVE RICE, ROASTED PEPPER BLEND, SUNDRIED TOMATO CREAM

CHICKEN SUPREMES: ROASTED GARLIC AND TARRAGON BRIOCHE PUDDING, ENGLISH PEAS, TARRAGON JUS

CHERRY WOOD SMOKED: BACON-WRAPPED CHICKEN BREAST, CONFIT MARBLE POTATO, ROASTED CARROTS, CORIANDER SEED AND GARLIC

GRILLED QUAIL: BURNT MISO BUTTERSCOTCH AND POMEGRANATE AND WALNUT SALSA

SEARED MAPLE LEAF DUCK BREAST: SWEET POTATO CAKE, ROASTED HEIRLOOMS BEETS, SWEET AND SOUR SAUCE

Pork \$68 PER PERSON

GRILLED PORK CHOP: SMASHED RUSSET POTATO, HUNTER'S SAUCE

SPICED PORK TENDERLOIN: GRILLED EGGPLANT AND ZUCCHINI, HERB CREAM

PORK KATSU: BASMATI RICE, GRILLED HEIRLOOM CARROTS, KATSU SAUCE

Seafood \$75 PER PERSON

SEA BASS: TURMERIC POTATO, ROASTED TOMATO, RASAM BROTH

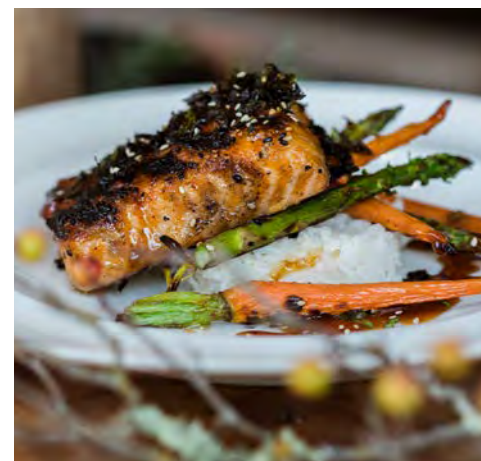
SPICED BUTTERMILK COD: SPINACH COUSCOUS, WHOLE-GRAIN MUSTARD CREAM

BACON-WRAPPED SALMON: HERBED FINGERLING POTATO, ROASTED VEGETABLES, THYME CREAM

PISTACHIO AND PINE NUT CRUSTED SWORDFISH: WILTED ARUGULA AND SPINACH, LENTILS

GRILLED TERIYAKI SALMON: EDAMAME RICE, ROASTED ASPARAGUS AND CARROTS, TERIYAKI GLAZE

SEARED SCALLOPS: CORN AND MERGUEZ SALSA, SORREL SAUCE



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FAMILY STYLE

Family style allows guests to stay seated while platters of food are brought to their table. All include coffee & tea service, bread & butter, choice of one salad, two starches, and two vegetables.

\$86 PER PERSON – SELECT BEEF, CHICKEN AND FISH OPTION (*THREE CHOICES*)

\$80 PER PERSON – SELECT BEEF, CHICKEN OR FISH OPTION (*TWO CHOICES*)

Beef

SHORT RIB: BRAISED WITH A RED WINE REDUCTION

FLAT IRON: SESAME-SOY MARINADE

HANGER STEAK: MESQUITE RUBBED WITH HERB JUS

TENDERLOIN*: PEPPERCORN-CRUSTED WITH A DEMI GLAZE

***ADD \$5/ PERSON**

Poultry

PANCETTA: WRAPPED AIRLINE CHICKEN, MARSALA WINE SAUCE

ASADERO: STUFFED CHICKEN, CHIPOTLE CREAM

PARMESAN: CRUSTED CHICKEN BREAST, LEMON BUTTER

Fish

SALMON: TERIYAKI GLAZE

SEA BASS: COLORADO CATCH WITH CITRUS HERB BUTTER

SALMON: BACON-WRAPPED WITH THYME CREAM

Vegetable

BROCCOLI RABE

GRILLED ASPARAGUS

GLAZED BABY CARROTS

SAUTÉD SUGAR SNAP PEAS

LEMON BRUSSELS SPROUTS

GREEN BEANS

ROASTED HEIRLOOM BEETS

CREAMED SPINACH

WILD MUSHROOM MEDLEY

ROASTED SEASONAL SQUASH

ROASTED ROOT VEGETABLES



Starch

GARLIC – HERB WHIPPED POTATO

SAFFRON RISOTTO

CONFIT FINGERLING POTATO

ROASTED SHALLOT MASHED POTATO

YUKON GOLD POTATO AU GRATIN

SWEET POTATO CAKE

CHEESE POLENTA

WILD MUSHROOM RISOTTO

STEAMED BASMATI RICE

HERB BUTTER PASTA

TOMATO CAPER COUS COUS

GARLIC HERB QUINOA AND RICE

WILD RICE PILAF

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BUFFET

No need for escort cards or worrying about picky eaters. With our buffets everyone gets to pick their favorite dish!
All include coffee & tea service, as well as bread & butter.

#BuildYourOwn \$90 PER PERSON

CHOOSE ONE OF THE FOLLOWING SALADS:

GREEK: CHOPPED ROMAINE LETTUCE, TOMATO, CUCUMBER, RED ONION, OLIVES, FETA CHEESE, GREEK VINAIGRETTE

ITALIAN CAESAR: CHICORY, ROMAINE, LITTLE GEM, GARLIC CROUTONS, PARMIGIANO-REGGIANO, CAESAR DRESSING

RED QUINOA AND WATERCRESS SALAD: WATERMELON RADISH, GOAT CHEESE, SHALLOT-DIJON DRESSING

HEIRLOOM CHERRY TOMATO SALAD: BABY MIXED GREENS, CHERRY HEIRLOOM TOMATOES, PINE NUTS, MICRO-CONFETTI, WASABI MASCARPONE, AGED BALSAMIC

RAW KALE AND STRAWBERRY SALAD: LOCAL KALE, STRAWBERRY, HAYSTACK GOAT CHEESE, LEMON OLIVE OIL

THREE CITRUS SALAD: RADICCO, ENDIVE, BABY LEAF WATER CRESS, BLOOD ORANGE, ORANGE, GRAPEFRUIT, GREEN CHILI, ALMOND SALSA

BIBB SALAD: HYDRO BIBB LETTUCE, ROASTED SEA SALT ALMOND, CRASIN, AGED GOUDA, POPPY SEED DRESSING

CHOOSE TWO OF THE FOLLOWING STARCHES:

GARLIC-HERB WHIPPED POTATO

SAFFRON RISOTTO

CONFIT FINGERLING POTATO

ROASTED FINGERLING POTATO

ROASTED SHALLOT MASHED POTATO

YUKON GOLD POTATO AU GRATIN

SWEET POTATO CAKE

CHEESEY POLENTA

WILD MUSHROOM RISOTTO

STEAMED BASMATI RICE

HERB BUTTER PASTA

TOMATO CAPER COUS COUS

GARLIC HERB QUINOA AND RICE

WILD RICE PILAF

CHOOSE TWO OF THE FOLLOWING VEGETABLES:

BROCCOLI RABE

GRILLED ASPARAGUS

GLAZED BABY CARROTS

SAUTÉ SUGAR SNAP PEAS

LEMON BRUSSELS SPROUTS

GREEN BEANS

ROASTED HEIRLOOM BEETS

CREAMED SPINACH

WILD MUSHROOM MELODY

ROASTED SEASONAL SQUASH

ROASTED ROOT VEGETABLES

GARLIC-HERB WHIPPED POTATO

CHOOSE TWO OF THE FOLLOWING PROTEINS:

PARMESAN CRUSTED CHICKEN

CHIPOTLE HONEY GLAZED CHICKEN

SPICED PORK TENDERLOIN

MESQUITE HANGER STEAK

BRAISED SHORT RIBS

SESAME-SOY MARINATED FLAT IRON

GRILLED TERIYAKI SALMON

BACON-WRAPPED SALMON

TUSCANY BRICK GRILLED CHICKEN WITH A LEMON CREAM

PANKO CRUSTED SALMON WITH A GINGER BUTTER

#AFewOfMyFavoriteThings \$100 PER PERSON

SALAD: BIBB SALAD

STARCH: ROASTED SHALLOT MASHED POTATO & SWEET POTATO CAKE

VEGETABLE: ROASTED ROOT VEGETABLES & GRILLED ASPARAGUS

ENTRÉES: GRILLED TERIYAKI SALMON & PARMESAN CRUSTED CHICKEN, PLUS A PRIME RIB CARVING STATION WITH HORSERADISH CREAM & AU JUS

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STATIONS

Love a little something different? So do we! Food stations are the perfect way to get your guests to get up and mingle. We suggest starting with a plated salad and one carving station, then opening up 3 or more stations for everyone to enjoy. All include coffee & tea service.

Salads

\$10 PER PERSON

GRILLED ROMAINE CAESAR SALAD

PARMESAN, ROASTED TOMATO AND PINE NUTS

BIBB SALAD

APPLES, GOAT CHEESE, DRIED CHERRIES AND HONEY DIJON

MESCLUN SALAD

CUCUMBER, TOMATO, CARROT, MANDARINE ORANGE, BABY CORN, PEPPERS AND GINGER SESAME DRESSING

GRILLED ROMAINE & ROASTED TOMATO CAPRESE SALAD

OLIVE OIL, MOZZARELLA AND AGED BALSAMIC

SOUTHWESTERN ROMAINE SALAD

BLACK BEANS, MONTEREY CHEESE, CORN BREAD CROUTON, TOMATO, ONION AND CREAMY LIME DRESSING

RAW KALE AND STRAWBERRY SALAD

LOCAL KALE, STRAWBERRY, HAYSTACK GOAT CHEESE AND LEMON OLIVE OIL

ROMAINE SALAD

GRUYERE, SALTED CASHEW, SLICED PEAR, CRANBERRY AND POPPYSEED VINAIGRETTE

MIXED GREENS

BLUEBERRY, MANDARINE ORANGE, GOAT CHEESE AND BLUEBERRY VINAIGRETTE

*Carving Station**

INCLUDES ROLLS & BUTTER

OVEN ROASTED TURKEY \$25 PER PERSON

SERVED WITH FRESH CRANBERRY SAUCE, BASIL AIOLI, TURKEY GRAVY

MESQUITE BBQ PORK TENDERLOIN \$25 PER PERSON

SERVED WITH KANSAS-CITY STYLE BBQ SAUCE, GRILLED CORN SALSA

WHOLE HERB-CRUSTED SALMON \$28 PER PERSON

SERVED WITH CITRUS CRÈME FRAICHE, TOMATO CONFETTI, ONION, CAPER AND LEMON

BEEF TENDERLOIN \$34 PER PERSON

SERVED WITH BABY LETTUCE, BALSAMIC CIPOLLINI ONIONS, CABERNET REDUCTION

PEPPERCORN-CRUSTED PRIME RIB OF BEEF \$32 PER PERSON

SERVED WITH HORSERADISH CREAM, STONE-GROUND MUSTARD, AU JUS

ROASTED LEG OF LAMB \$30 PER PERSON

SERVED WITH MINT PESTO, MUSHROOM AU JUS

Mashed Potato Dreams

\$12 PER PERSON

MASHED YUKON GOLD POTATO, MASHED PURPLE POTATO

INCLUDES: BACON, CHEDDAR CHEESE, MONTEREY JACK CHEESE, BROCCOLI, SCALLIONS, SOUR CREAM, COARSE BLACK PEPPER

*MINIMUM OF 50 GUESTS
AND 3 STATIONS REQUIRED.

\$150/ CHEF ATTENDANT -
1 CHEF ATTENDANT/ 50 PPL

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STATIONS

Love a little something different? So do we! Food stations are the perfect way to get your guests to get up and mingle. We suggest starting with a plated salad and one carving station, then opening up 3 or more stations for everyone to enjoy. All include coffee & tea service.

Yakatori Grill Station

\$32 PER PERSON

SKEWERS OF BEEF, CHICKEN, SHRIMP, SEASONAL VEGETABLES AND TOFU

INCLUDES: SWEET CHILI SAUCE, SESAME SOY, WASABI GINGER SOY, SIRACHA

*Mac and Cheese Station**

\$25 PER PERSON; ADD LOBSTER +\$10/ PERSON

INCLUDES: ELBOW MACARONI, TILLAMOOK CHEDDAR, ROASTED CHICKEN, CHORIZO, MUSHROOMS, BROCCOLI, PARMESAN, ROASTED PEPPERS, CARAMELIZED ONION, MASCARPONE

Taco Station

\$24 PER PERSON

SELECT TWO: KOREAN BEEF TACO, SPICY PULLED CHICKEN TACO, BAJA SHRIMP TACO

INCLUDES: FLOUR AND CORN TORTILLA, SALSA, GUACAMOLE, MEXICAN CREMA, ONIONS, CILANTRO, CABBAGE, PICO DE GALLO, KIMCHI, GOCHUJANG SAUCE, NORI

*Pasta Station**

\$24 PER PERSON

SELECT TWO PASTAS AND TWO SAUCES

PASTA: CHEESE TORTELLINI, WILD MUSHROOM RAVIOLI, PENNE, ORECCHIETTI, GNOCCHI, FARFALLE

SAUCE: ALFREDO, MARINARA, BASIL PESTO, PESTO CREAM, SPICY VODKA

INCLUDES: GRILLED CHICKEN, SPICY ITALIAN SAUSAGE, GRILLED SEASONAL VEGETABLES, SPINACH, ROASTED TOMATOES, MUSHROOMS, ROASTED GARLIC, ROASTED SHALLOT, PEPPERS, ONIONS, PARMESAN

Asian Stir Fry Station

\$24 PER PERSON; ADD SHRIMP +\$3/ PERSON

INCLUDES: MARINATED BEEF, BATTERED CHICKEN, SWEET AND SOUR SAUCE, KUNG PAO SAUCE, GARLIC, STEAMED BASMATI RICE, GINGER, ONIONS, CELERY, CARROTS, PEPPERS, BEAN SPROUTS, SCALLIONS, PEANUTS, BABY BOK CHOY, NAPA CABBAGE, CHESTNUTS, BABY CORN



***MINIMUM OF 50 GUESTS
AND 3 STATIONS REQUIRED.**

**\$150/ CHEF ATTENDANT -
1 CHEF ATTENDANT/ 50 PPL**

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LATE NIGHT SNACKS

Food. Drink. More food. After your guests indulge in dinner, drinks and some dancing, why not treat them to a late night snack. A perfect way to keep your guests dancing all night long.

Savory...

CHIPS AND SALSA \$10 PER PERSON

GUACAMOLE, SALSA FRESCO, PICO DE GALLO

HUMMUS \$14 PER PERSON

POMEGRANATE MOLASSES, ASSORTED VEGGIES AND PITA BREAD

BRUSCHETTA \$14 PER PERSON

ASSORTED ARTESIAN BREADS, TAPENADE, TOMATO BRUSCHETTA, GORGONZOLA, FIG AND PROSCIUTTO, CORN RELISH

NACHO BAR \$16 PER PERSON

GRILLED CHICKEN, BLACK BEANS, WARM JALAPEÑO CHEESE SAUCE, MEXICAN CREMA, ROASTED TOMATO SALSA, SALSA FRESCO, GUACAMOLE

HOT POTATOES \$15 PER PERSON

HOT WAFFLE FRIES TOASTED IN BUFFALO HOT SAUCE, CLASSIC FRENCH FRIES, SPICY NACHO CHEESE, CHILI, SOUR CREAM, BLACK OLIVES, SWEET POTATO FRIES WITH CINNAMON SUGAR WHIPPED BUTTER

SAY CHEESE \$16 PER PERSON

GRILLED CHEESE BAR-CLASSIC CHEDDAR ON SOURDOUGH, CAPRESE, HAM AND SWISS, PROSCIUTTO WITH MOZZARELLA AND FIG

SABRETT'S (PIGS IN A BLANKET) \$15 PER PERSON

ALSO KNOWN AS "PIGS IN A BLANKET", GINGER KETCHUP, SPICY MUSTARD

and Sweet!

ROOT BEER STATION \$12 PER PERSON

OLD FASHIONED ROOT BEER, VANILLA ICE CREAM, WHIPPED CREAM, SPRINKLES, MARASCHINO CHERRIES, OREO CRUMBLES

DONUT STATION \$15 PER PERSON

BEIGNET STYLE, CHOCOLATE, BUTTERSCOTCH, VANILLA SAUCES, SPRINKLES, OREO CRUMBLES, COCONUT, NUTS, LEMON CREAM, ASSORTED FRUIT JELLIES

MILKSHAKE STATION \$14 PER PERSON

VANILLA, STRAWBERRY, CHOCOLATE ICE CREAM, WHIPPED CREAM, SPRINKLES, MARASCHINO CHERRIES, CARAMEL, CHOCOLATE SAUCE



*ALL PARTIES SUBJECT TO
25% SERVICE CHARGE
AND 8.0% TAX

HAPPILY EVER AFTER

a wedding story

SPECIAL DIETS & KIDS MENU

We understand that all of your guests may not be able to enjoy the menu you've picked. We can always customize these items based on their dietary needs. What do we suggest? Pick your special me based off your existing menu. Talk to your catering manager about more options.

Vegetarian & Vegan Options

\$55 PER PERSON

EGGPLANT PARMESAN
MARINARA AND BASIL OIL

WILD MUSHROOM AND ORECCHIETTE
CREAMY BÉCHAMEL AND SAUTÉED MUSHROOMS

PESTO TORTELLINI
PESTO CREAM SAUCE, SLOW ROASTED TOMATOES AND PARMESAN

Vegan

TERIYAKI TOFU
NAPA CABBAGE STIR FRY AND JASMINE RICE

EGGPLANT, ROASTED BELL PEPPER AND TOMATO NAPOLEON
BASIL OIL AND BALSAMIC REDUCTION

Kids Menu

\$25 PER CHILD (AGE 5-12; CHILDREN UNDER 5 EAT FOR FREE)

CHOOSE ON

CHICKEN FINGERS AND MAC AND CHEESE
HONEY MUSTARD AND KETCHUP

HOT DOG AND KETTLE CHIPS
KETCHUP AND PICKLE RELISH

HAMBURGER AND KETTLE CHIPS
KETCHUP AND PICKLE SPEAR

INCLUDES: FRUIT CUP AND NON-ALCOHOLIC BEVERAGE FROM THE BAR



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HOST BAR PACKAGES

Exclusively A-List

FIRST HOUR \$24 PER PERSON
+ \$12 PER PERSON EACH ADDITIONAL HOUR
(Includes Hops & Berries)

The A-List Brands

GREY GOOSE
MAKER'S MARK
COINTREAU
HENDRICKS
TEMPLETON RYE
ST. GERMAIN
MOUNT GAY
GRAND MARNIER
KAHLUA
STRANAHANS
HERRADURA
BALVENIE

Buzz Worthy B-List

FIRST HOUR \$20 PER PERSON
+ \$10 PER PERSON EACH ADDITIONAL HOUR
(Includes Hops & Berries)

The B-List Brands

ABSOLUT
EL JIMADOR
DEWARS
APEROL
BEEFEATER
JIM BEAM
JAMESON
TORRES 10
MOUNT GAY
JIM BEAM RYE
COINTREAU

Hops & Berries

FIRST HOUR \$17 PER PERSON
+ \$9 PER PERSON EACH ADDITIONAL HOUR

Domestic Beer

BUDWEISER
MILLER LITE
COORS LIGHT
COORS

Handcrafted Import Beer

FAT TIRE
GOOSE ISLAND 321
CORONA
HEINEKEN

House Wine

TRINITY OAKS
CHARDONNAY
PINOT GRIGIO
CABERNET SAUVIGNON
PINOT NOIR
- Upgraded wines are available

* INCLUDES NON ALCOHOLIC BEVERAGE OPTIONS

Keep it Local

\$6 PER PERSON,
SWAP OUT 3 BEER
OPTIONS FOR 3
LOCAL BREWS

Customize It!

SIGNATURE COCKTAILS FOR YOUR EVENT
ARE INCLUDED AND WILL BE SERVED
FROM THE BAR, IF COCKTAILS CAN BE
MADE FROM THE BAR PRODUCTS
INCLUDED. ADDITIONAL CHARGES WILL
APPLY FOR SPECIALTY PRODUCTS.

HAPPILY EVER AFTER
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A LA CARTE BAR & UPGRADES

Bar Service

	HOST BAR	CASH BAR
THE A-LIST COCKTAILS	\$10	\$11
THE B-LIST COCKTAILS	\$9	\$10
HOUSE WINES	\$36 (BOTTLE)	\$9 (GLASS)
SPIKED SELTZER	\$7	\$8
IMPORTED AND HANDCRAFTED BEERS	\$7	\$8
DOMESTIC AND NON-ALCOHOLIC BEERS	\$6	\$7
ASSORTED SOFT DRINKS, MINERAL WATER	\$4	\$4
ENERGY DRINKS	\$8	\$8

Champagne Toast \$6 PER PERSON

Sparkling Wine List

MIONETTO PROSECCO \$42	VALDOBIADDENE PROSECCO \$65	VEUVE CLIQUOT CHAMPAGNE \$110
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Upgraded Wine List SOLD BY THE BOTTLE

INDIAN WELLS CHATEAU ST. MICHELLE
CABERNET SAUVIGNON \$60
MERLOT \$60
RED BLEND \$60

TALBOTT
CHARDONNAY \$60

ERATH
PINOT NOIR \$60

WAIRAU RIVER
SAUVIGNON BLANC \$50

J VINEYARDS
PINOT GRIS \$48

STAG'S LEAP
SAUVIGNON BLANC \$75
KARIA CHARDONNAY \$80

SANTA MARGHERITA
PINOT GRIGIO \$70

ROMBAUER
MERLOT \$85

LOUIS MARTINI
NAPA VALLEY CABERNET \$85

J VINEYARDS
ESTATE PINOT NOIR \$90

Party Snacks

\$10 PER BOWL
TRUFFLE KETTLE CHIPS
SPICED NUT MIX

GOLDFISH
PRETZELS
KETTLE CHIPS

CHEX MIX
FLAVORED POPCORN

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HAPPILY EVER AFTER

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THE SPECIAL EFFECTS

Sometimes, it's the little things that can leave lasting impressions on your guests. Other times, it's the WOW factors that truly make your event memorable. Think big, as in custom lighting options, fully-integrated microphone systems, large-than-life LCD/ screen combos for slide shows and video displays, chair covers to pull your color scheme together, and much more. Between our dedicated on-site wedding coordinator and our in-house Audio-Visual services, the Curtis ensures an impressively stunning affair from top to bottom.

PSAV is our in house audio visual partner that specializes in lighting that can set the tone and highlight your accent colors. Add a splash of color to the walls for an easy decor option to customize the look of your reception. Have a monogram? Lets display it on a wall or the dance floor for a special and unique effect.

Packages

WEDDING AUDIO PACKAGE \$500
INCLUDES HOUSE SOUND AND 1 WIRELESS MICROPHONE,
ADD 2 SPEAKERS +\$159

WEDDING AUDIO & PRESENTATION COMBO \$800
SPEAKERS OR HOUSE SOUND, 1 WIRELESS MICROPHONE,
SCREEN AND PROJECTOR

6 LED UPLIGHT PACKAGE \$500

10 LED UPLIGHT PACKAGE \$800

WEDDING PRESENTATION PACKAGE \$600
INCLUDES SCREEN/PROJECTOR

CUSTOM GOBO'S STARTING AT \$300

DECORATIVE DRAPE OPTIONS PRICING VARIES



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THE BEFORE & AFTER

We know that the party starts long before you walk down the aisle, and doesn't end right after The Last Dance.

The Curtis provides countless opportunities for you to make memories with your guest outside the hustle and bustle of your main event.

The Corner Office

THE CORNER OFFICE IS OUR ON-SITE, ULTRA-COOL RESTAURANT AND MARTINI BAR. DESIGNED WITH A MODERN EYE FOR COMFORT AND GOOD TIMES, THE CORNER OFFICE FEATURES A BUSTLING BAR AND ENERGETIC PRIVATE EVENT ROOMS.

WHILE YOUR FRIENDS AND FAMILY ARE HERE FOR THE REHEARSAL, TREAT THEM TO A ONE-OF-A-KIND REHEARSAL DINNER IN THE STYLISH PRIVATE DINING ROOM. WHETHER YOU PLAN ON A LAVISH, SIT-DOWN DINNER OR JUST A CONVENIENT MEETING PLACE TO GRAB A COCKTAIL AND CATCH UP, THE CORNER OFFICE HAS YOU COVERED.

AFTER THE BIG DAY, SPEND SOME LAST MINUTE QUALITY TIME WITH YOUR FAMILY, CLOSE FRIENDS, AND OUT-OF-TOWN GUESTS BEFORE YOU KICK OFF YOUR NEW LIFE TOGETHER. ALLOW THE CORNER OFFICE TO BE YOUR GATHERING SPOT!



Contact:

(720) 889-4727

INFO@THECORNEROFFICE.COM

HAPPILY EVER AFTER

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PREFERRED VENDORS

WE LOVE WHO YOU LOVE. YOU ARE FREE TO USE YOUR FAVORITE VENDORS, BUT IF YOU NEED A STARTING POINT, HERE ARE SOME OF OUR FAVORITE VENDORS WHO KNOW OUR SPACE WELL! PLEASE FEEL FREE TO USE SOMEONE FROM THIS LIST, OR ANY OTHER VENDOR THAT HAS SPARKED YOUR FANCY. WE JUST ASK FOR A LIST OF ALL YOUR VENDORS FOR THE DAY-OF SO WE KNOW WHO TO EXPECT.

Disk Jockeys & Entertainment

COMPLETE DJ

(303) 756-7979 | WWW.COMPLETEWDDINGDENVER.COM

DJ GUY

(888) 436-0004 | WWW.DJGUY.BIZ

ELITE DJ

(720) 201-4382 | WWW.MYELITEDJ.COM

IMPRINT GROUP

(303) 623-1492 | WWW.IMPRINTGROUP.COM

Event Design

ECLECTIC HIVE

(303) 482-5777 | WWW.ECLECTICHIVE.COM

DESIGN WORKS

(720) 941-7440 | WWW.DENVERDESIGNWORKS.COM

Photographers & Photobooth

ALL DIGITAL PHOTOGRAPHY

(303) 494-2320 | WWW.ALLDIGITALSTUDIOS.COM

CHRISTINA KIFFNEY PHOTOGRAPHY

(720) 541-8119 | WWW.CHRISTINAKIFFNEY.COM

FOREVER PHOTOGRAPHY STUDIO

(512) 497-1004 | WWW.FOREVERPHOTOGRAPHYSTUDIO.COM

FROM THE HIP

(720) 251-5329 | WWW.FROMTHEHIPPHOTO.COM

SHUTTERBOOTH

(303) 590-4874 | WWW.SHUTTERBOOTH.COM

YELLOW PADDLE

(303) 330-6885 | WWW.YELLOWPADDLE.COM

Linens & Rentals

BUTLER RENTS

(303) 388-5971 | WWW.BUTLERRENTS.COM

EVENT RENTS

(303) 972-0975 | WWW.EVENTRENTSDENVER.COM

Florals

ALAN PERRY DESIGNS

(303) 946-1530 | WWW.ALANPERRYDESIGNS.NET

BOUQUETS

(303) 333-5500 | WWW.BOUQUETS.ORG

THE PERFECT PETAL

(303) 480-0966 | WWW.THEPERFECTPETAL.COM

NEWBERRY BROTHERS

(303) 322-0443 | WWW.NEWBERRYBROTHERS.COM

HAPPILY EVER AFTER

a wedding story

THE NITTY GRITTY DETAILS

Food

ALL PLATED MENUS REQUIRE AN ESCORT CARD AND ARE TO BE PROVIDED BY THE CLIENT. ALL FOOD AND BEVERAGE SELECTIONS ARE REQUIRED 14 DAYS IN ADVANCE OF YOUR EVENT.

Dietary

VEGETARIAN, VEGAN, AND GLUTEN-FREE MEALS ARE AVAILABLE UPON REQUEST PLEASE COMMUNICATE ANY ADDITIONAL NEEDS TO YOUR CATERING MANAGER.

Fees

A SERVICE FEE OF 25% AND AN 8% STATE SALES TAX WILL BE ADDED TO ALL FOOD AND BEVERAGE, AV, AND ROOM RENTAL CHARGES;
BARTENDERS FOR THE EVENING WILL BE CHARGED AT \$125 PER BARTENDER- WE RECOMMEND AT LEAST ONE FOR EVERY 50-75 GUESTS;
CHEF FEES ARE CHARGED AT \$150 PER ATTENDANT; AND A CEREMONY FEE OF \$950.

Tastings

ONCE YOU HAVE CONTRACTED YOUR EVENT, YOU MAY SCHEDULE A COMPLIMENTARY MENU TASTING FOR UP TO TWO (2) GUESTS IF YOUR EVENT IS OVER 50 GUESTS. IT IS RECOMMENDED YOU SCHEDULE YOUR TASTING AT LEAST 3 MONTHS IN ADVANCE OF YOUR WEDDING DATE. MENU TASTINGS ARE HELD TUESDAY OR THURSDAY AT 2:00PM. PLEASE CHECK WITH YOUR CATERING MANAGER FOR PLANNING. YOU MAY TASTE (4) HORS D'OEUVRE SELECTIONS, (2) SALAD OPTIONS, (3) ENTRÉE OPTIONS.

CHOOSING STATIONS? CHECK WITH YOUR CATERING MANAGER ON AVAILABILITY, AS MODIFICATIONS MAY BE NECESSARY.

Deposits

TO CONFIRM THE DATE ON A DEFINITE BASIS, A NON-REFUNDABLE DEPOSIT OF 25% OF THE CONTRACTED FOOD AND BEVERAGE MINIMUM ARE REQUIRED. A SECOND DEPOSIT EQUIVALENT TO 50% OF THE REMAINING ANTICIPATED COST IS REQUIRED 90 DAYS PRIOR TO YOUR EVENT. THE FINAL BALANCE WILL BE DUE 14 DAYS PRIOR TO THE EVENT WITH A CREDIT CARD TO BE HELD ON FILE FOR UNEXPECTED INCIDENTALS AND OVERAGES. IF THE EVENT IS CANCELED, ALL DEPOSITS ARE FORFEITED AS LIQUIDATED DAMAGES AT THE DATE OF CANCELLATION. CHECKS, MONEY ORDERS, OR CREDIT CARDS ARE ACCEPTABLE PAYMENT TYPES FOR DEPOSITS. A CREDIT CARD IS REQUIRED TO BE KEPT ON FILE AND WILL BE USED FOR ANY REMAINING BALANCE AFTER THE EVENT.

HAPPILY EVER AFTER

a wedding story

THE NITTY GRITTY DETAILS

Guarantees

TO ENSURE THE SUCCESS OF YOUR EVENT, WE ASK FOR A GUARANTEE ON THE NUMBER OF ATTENDEES 14 BUSINESS DAYS PRIOR TO YOUR FUNCTION. IF YOUR GUARANTEE OF ATTENDANCE IS NOT RECEIVED BY 12:00 PM THREE DAYS IN ADVANCE OF THE EVENT, THE CONTRACTED NUMBER OF ATTENDEES WILL BECOME YOUR GUARANTEE. ONCE THIS GUARANTEE IS RECEIVED, IT MAY NOT BE REDUCED. FOR YOUR CONVENIENCE, THE HOTEL WILL PREPARE FOR 3% ABOVE THE GUARANTEED ATTENDANCE.

Cocktails Anyone?

IF YOU ARE PLANNING ON HAVING COCKTAILS, LET OUR PROFESSIONAL BARTENDERS TAKE CARE OF YOU. THE CURTIS REQUIRES THAT ONLY HOTEL SERVERS AND BARTENDERS DISPENSE ALCOHOLIC BEVERAGES. WE STICK TO THE RULES! BARTENDERS AND SERVERS WILL REQUEST PROPER PROOF OF AGE (PHOTO IDENTIFICATION) BEFORE SERVING GUESTS, REFUSE BEVERAGE SERVICE IF THE PERSON IS UNDERAGE OR UNABLE TO PRODUCE PROPER PROOF OF AGE, AND REFUSE ALCOHOLIC BEVERAGE SERVICE TO ANY PERSON WHO, IN THE HOTEL'S JUDGMENT, APPEARS INTOXICATED. THE HOTEL ALSO HAS A "NO SHOT" POLICY. WE REQUEST YOUR COOPERATION IN ENFORCING THE HOTEL'S POLICY OF PROHIBITING ALCOHOLIC BEVERAGES FROM OUTSIDE SOURCES.

Our Chefs Rock!

WE LOVE OUR CHEFS AND YOU WILL TOO! THEREFORE, ALL THE FOOD AND BEVERAGE MUST BE CATERED BY THE CURTIS' TEAM OF CHEFS. GUESTS AND ATTENDEES ARE NOT ALLOWED TO BRING FOOD AND BEVERAGE FROM OUTSIDE SOURCES INTO THE FUNCTION. WE CAN'T HAVE OUR CHEF'S GETTING JEALOUS. IN ADDITION, NO REMAINING FOOD AND BEVERAGE SERVED BY THE HOTEL IS ALLOWED TO LEAVE THE PREMISES.

Looking For Fun For the Kiddos?

OUR CHEFS UNDERSTAND THE SPECIAL APPETITES OF CHILDREN AND WILL PROVIDE A KID'S MEAL TO CHILDREN 3 YEARS TO 12 YEARS OLD. THE CURTIS WILL PROVIDE HIGHCHAIRS SUBJECT TO AVAILABILITY.

Entertainment & Decorations

WE LOVE WHO YOU LOVE, BUT ANY DÉCOR BROUGHT INTO THE HOTEL MUST BE APPROVED PRIOR TO ARRIVAL. ADDITIONAL LABOR FEES MAY OCCUR FOR EXCESSIVE DECORATIONS OR CLEAN UP. PLEASE ASK YOUR CATERING MANAGER REGARDING SPECIFIC BAND AND DÉCOR RESTRICTIONS.