



the ART of a Wedding

Kaitlin Camisa

Catering & Conference Sales Manager

Congratulations!

Congratulations on your engagement and thank you for considering the ART, a hotel for your wedding! At the ART, we create curated and handcrafted experiences and provide an atmosphere that is unlike any other. In the heart of Downtown Denver's cultural district, with views at every turn, we will bring your modern day romance to life.

From the moment you step into our Portico Gallery, the heART of the ART's sole passion is to ensure a seamless and celebratory planning experience. Let us assure that every toast along the way is crafted specifically in honor of you!



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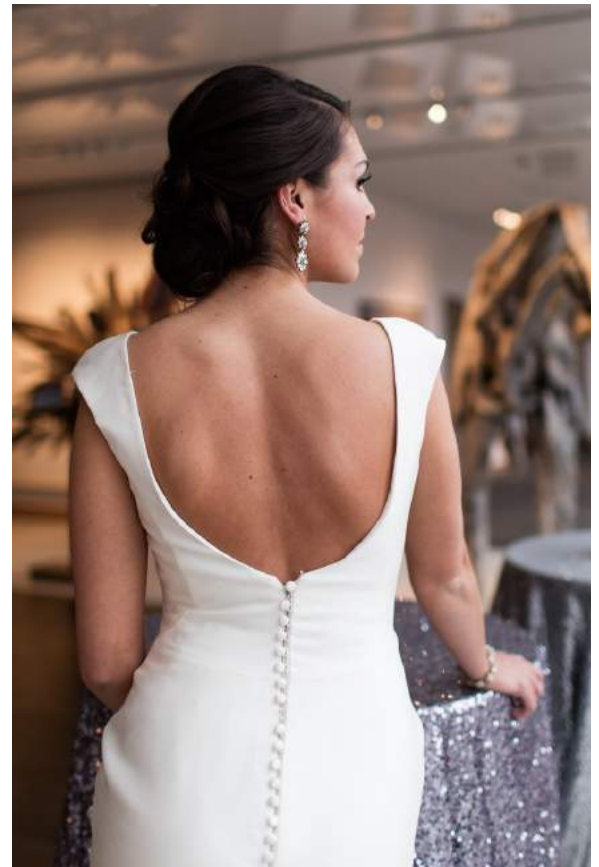
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Ceremony

Bear Den

10-25 guests

FIRE Terrace

15-30 guests

Broadway Ballroom

50-200 guests



Reception

Bear Den

10-22 guests

Broadway Ballroom

50-180 guests

Grand Colonnade

50-150 guests

FIRE Terrace

15-100 guests



Wedding Packages

Silver

\$120 per person
Chair Covers
& Linens Included

Cocktail Hour

Selection of 3 Passed
Hors D'oeuvres

Two Course Dinner

Choice of Soup or Salad
Choice of Entrée

Bar

Two Hour Hosted Bar

Gold

\$130 per person
Chair Covers
& Linens Included

Cocktail Hour

Selection of 4 Passed
Hors D'oeuvres

Three Course Dinner

Choice of Soup
Choice of Salad
Choice of Entrée

Bar

Two Hour Hosted Bar

Platinum

\$140 per person
Chair Covers
& Linens Included

Cocktail Hour

Selection of 4 Passed
Hors D'oeuvres

Buffet Dinner

Choice of 2 Starters
Choice of 2 Entrees
Choice of 2 Side Dishes

Bar

Two Hour Hosted Bar

*All Packages Include complimentary toast w/ Sparkling Wine

*Hosted Bar includes House Red and White Wine, Assorted Domestic Beer, and ART Spirits.

* All menus include house baked rolls and butter

* Vegetarian Meals Upon Request

* A 23% Service Charge and 8% Sales Tax will be added to all food and beverage charges.



Cocktail Hour

Warm Butler Passed Hors D'oeuvres

Mini Croques Monsieur with Tender Belly Ham & Gruyere

Duck Spring Rolls with Green Onion & Sweet Soy

Grilled Colorado Lamb Chops with Mint Pesto

Potato Puffs with Trout Roe

Miniature Crab Cakes with Cucumber and Sauce Tartare

Lobster & Shrimp "Straws"

Veggie Zeppole

Tomato Soup "Shots" with Mini Grilled Cheese

Roasted Potato Soup "Shots" with Chive Oil

Saffron & Parmesan Arancini

Gougeres with Truffle Bechamel

Goat Cheese & Herb Puffs

Miniature Broccoli & Cheddar Quiches



Cocktail Hour

Chilled Butler Passed Hors D'oeuvres

Curried Free-Range Chicken Profiteroles

Free-Range Chicken Medallion with Honey Dijon

Sirloin Tataki with Green Chile

Carpaccio of Colorado Bison with Parmesan & Arugula

Ahi Tuna Tartare

Smoked Trout Rilletes with Chives, Crème Fraiche

Smoked Salmon Mousse & Cucumber

Bruschetta with Tomato Marmalade, Olive, Anchovy

Gazpacho "Shots" with Avocado

Vegetable Summer Rolls with Spicy Mayo

Deviled Eggs with Cornichons

Plated Dinner Menu

Starter Course

Mixed Greens with Shaved Baby Vegetables, Golden Balsamic Vinaigrette

Traditional Caesar Salad

Belgian Endive & Radicchio with Toasted Walnuts, Goat Cheese, Pear

Heirloom Tomato Caprese (Spring & Summer Seasons)

Baby Spinach Salad with Egg, Tender Belly Bacon, Red Onion, Grain Mustard Vinaigrette

Spiced Butternut Squash Veloute (Fall & Winter Seasons)

Curried Cauliflower Veloute

Roasted Tomato Soup

Lobster Bisque

Spicy Black Bean Soup

Summer Corn Veloute (Spring & Summer Seasons)

Entrée Course

Filet of Colorado Beef

Herb & Olive Oil-crushed Potatoes, Asparagus, Bordelaise

Free Range Chicken Breast

Seasonal Mushrooms, Pearl Onions, Natural Jus

Grilled Pavé of Wild Salmon

Tomato Confit, Baby Artichokes, Wilted Spinach, Parmesan Emulsion

Filet of Colorado Trout Grenobloise

Celery Root Puree, Haricots Verts





Plated Dinner Menu

Entrée Course

Rosemary Rack of CO Lamb
Nicoise Olive, Grilled Zucchini, Olive Lamb Jus

Jumbo Lump Crab Cake
Creamed Corn, Herb Pesto, Gruyere Crisp

Medallions of Milk-fed Veal
Crispy Sweetbreads, Creamed Hearty Greens, Mustard & Apple Jus

Stuffed Vegetable Trio
Zucchini with Almond & Ricotta, Tomato with Israeli Couscous & Olive,
Onion with Mushrooms, Truffle Vinaigrette

Roasted Loin of Colorado Venison
Butternut Squash Puree, Brussels Sprouts, Red Wine Venison Jus

Duos

Grilled Petite Filet of Prime Colorado Beef,
Herb & Olive Oil-crushed Potatoes, Asparagus,
Jumbo Lump Crabcake, Sauce Choron

Veal & Tuna
Capers, Baby Tomatoes, Wilted Spinach, Olive Oil, Herb Emulsion



Buffet Dinner Menu

Entrée Course

Roasted Striploin of Prime Beef with Sauce au Poivre

Garlic & Spiced Leg of CO Lamb

Trout Grenobloise Capers, Lemon, Parsley, Croutons, Brown Butter

Wild Mushroom & Ricotta Ravioli, Mushroom Emulsion

Chipotle & Tender Belly Bacon-Rubbed Bison Roast

Truffled Chicken with Artichokes, Tarragon

Prosciutto-Wrapped Chicken with Tomato, Basil, Olive

Zucchini Stuffed with Almond & Ricotta

Striped Bass

Grilled Salmon

Side Dishes

Grilled Vegetables

Garlic & Herb-Roasted Fingerling Potatoes

Whipped Sweet Potatoes

Twice-Baked Potato

Roasted Root Vegetables

Israeli Couscous with Orange & Mint

Roasted Brussels Sprouts with Dried Cranberries, Tender Belly Bacon (F&W)

“Crazy” Basmati Rice with Nuts, Dried Fruits

Gratin of Macaroni with Gruyere

Hearty Squash with Szechuan Pepper & Star Anise

Reception Enhancements

Chef's Selection of Artisanal Charcuterie

Mustard, Pickles, Rustic Bread

\$12.00 per person

Chef's Selection of Imported & Domestic Artisanal Cheeses

with Accompaniments, Rustic Breads

\$12.00 per person

Fresh Vegetable Crudités with Hummus, Housemade

Buttermilk Ranch, Spicy Mayo, Olive Tapenade

\$12.00 per person

Herb & Garlic-Grilled Vegetables

Herb Pesto, Olive Tapenade, Aged Balsamic

\$8.00 per person

Seafood Bar including Oysters on the Half Shell,

King Crab Legs, Jumbo Shrimp Cocktail,

\$24.00 per person

*****Minimum of 50 people*****

Jumbo Shrimp Cocktail

\$9.00 per person

Chicken Wings Station

Choice of: BBQ, Buffalo, Asian

Celery, Carrots

Bleu Cheese & Yogurt Ranch

\$8.00 per person

Bruschetta

Smoked Tomato Jam, Olive Tapenade

Crostini

\$8.00 per person





Reception Enhancements

Action Stations

All Action Stations must be for 100% of Guest Count

All Action Stations require a Chef Attendant Fee at \$125.00 each

Build Your Own Bruschetta

\$12.00 per person

Tomato Jam, Olive Tapenade, Basil Pesto

Fresh Roma Tomatoes with Olive Oil, Haystack Goat Cheese,

Sliced Prosciutto, Rigate

Crostini

Wine Country

\$18.00 per person

Chef's Selection of Artisanal Cheeses & Charcuterie

Marinated Olives & Artichokes, Lavosh & Spicy Chipotle Hummus

Add On Wine Pairing with Sommelier \$18.00 per person for two hours of service

Chicken Wings Station

\$12.00 per person

Traditional Buffalo, BBQ Sauces

Curry Rubbed Chicken Wings, Carrots & Celery

Ranch & Bleu Cheese Dressing

Slider Station

\$12.00 per person

Colorado Lamb, Crab Cake, Colorado Sirloin of Beef

Sautéed Mushrooms, Caramelized Onions, Red Pepper Relish, Sauce Tartare,

Mixed Greens, Goat Cheese, Cheddar Cheese,

Housemade Ketchup, Whole Grain Mustard, Mayo



Reception Enhancements

Action Stations (Continued)

All Action Stations must be for 100% of Guest Count

All Action Stations require a Chef Attendant Fee at \$125.00 each

Taco Truck

\$12.00 per person

Flour & Corn Tortillas

Grilled Chicken, Spicy Braised Beef, Grilled Vegetables

Jalapeños, Cojita Cheese, Shredded Lettuce

Pico de Gallo

Sour Cream

Salad Station

\$12.00 per person

Bibb Lettuce, Spinach, Fresh Herbs

Sliced Red Onion, Cucumbers, Carrots, Mushrooms, Snap Peas,

Hard Boiled Eggs, Chopped Bacon, Bell Peppers,

Cherry Tomatoes, Croutons, Goat Cheese, Shredded Cheese,

Yogurt Ranch, Golden Balsamic, Strawberry Poppy Seed Vinaigrette

Da Vinci's Pasta Station

\$12.00 per person

Pappardelle, Penne, Ravioli

Grilled Chicken, Shrimp,

Parmesan, Mushrooms, Wilted Spinach, Marinated Artichokes

Marinara, Basil Pesto, Olive Oil

Housemade Focaccia

Reception Enhancements

Carving Stations

All Action Stations must be for 100% of Guest Count

All Action Stations require a Chef Attendant Fee at \$125.00 each

Prime Rib Carving Station

\$18.00 per person

Horseradish Crème, Dijon Mustard

Freshly Baked Rolls

Honey Glazed Ham

\$13.00 per person

Whole Grain Mustard

Freshly Baked Rolls

Colorado Leg of Lamb Carving Station

\$16.00 per person

Mint Pesto,

Freshly Baked Rolls

Roasted Turkey Breast Carving Station

\$14.00 per person

Cherry Chutney

Honey Mustard


Striploin Colorado Beef Carving Station

\$15.00 per person

Garlic Aioli,

Freshly Baked Rolls





Dessert Enhancements

Assorted Miniature Ice Cream Sandwiches

\$5.00 per piece

Assorted Miniature Cupcakes

\$3.00 per piece

Assorted Fruit Skewers with Honey Greek Yo-
gurt

\$3.00 per piece

Cigar Tuiles with Assorted Fillings

\$4.00 per piece

Miniature Éclairs

\$3.00 per piece

Sweet Empanadas

\$4.00 per piece

Miniature Lemon Meringue Tartlets

\$3.00 per piece

Miniature Apple & Walnut Tartlets

\$3.00 per piece

Miniature Chocolate Cream Tartlets

\$4.00 per piece

Chocolate-Covered Strawberries

\$5.00 per piece

Sugar & Spice-Dusted Doughnut Holes

\$3.00 per piece

Miniature Salted Caramel Bread Pud-
ding

\$4.00 per piece

Rocky Road Brownie Bites

\$4.00 per piece



Late Night Nibbles

Grilled Cheese Bar

\$12.00 per person

Grilled 3-cheeses on Sourdough, Croques Monsieurs,
Grilled Mozzarella on Focaccia with Tomato & Basil

Slider Bar

\$18.00 per person

Colorado Beef and Portobello Mini Burgers
Toppings include: Sautéed Mushrooms, Sliced Cheddar,
Caramelized Onions, Tzatziki, Green Chile, Mayo,
Ketchup, and Mustard

Crudité

\$12.00 per person

Fresh Vegetable Crudités with Lavosh,
Hummus,
Housemade Ranch, Spicy Mayo,
Olive Tapenade

Chicken Wings Station

\$8.00 per person

Choice of: BBQ, Buffalo, Asian
Celery, Carrots
Bleu Cheese & Yogurt Ranch

Late Night Nibbles

French Fry Bar

\$7.00 per person

Truffle French Fries

Classic French Fries

Variety of Dipping Sauces

Breakfast Burritos

\$9.00 per person

Tender Belly Bacon & Scrambled Eggs

Tender Belly Sausage & Scrambled Eggs

Green Chile Salsa & Pico de Gallo



Bar Enhancements

Hourly Bar Selections

All groups are subject to a \$125.00 bar setup fee and \$75.00 per bartender

<u>Bar Packages:</u>	<u>1st Hour</u>	<u>2nd Hour</u>	<u>Each Additional</u>
Call Liquor Package	Included	Included	\$10.00
Premium Liquor Package	\$25.00	\$17.00	\$10.00
Colorado Proud Package	\$25.00	\$17.00	\$10.00

**All Packages Include House Red & White Wine*

Per Consumption Selections

All groups are subject to a \$125.00 bar setup fee and \$75.00 per bartender

Call Bar Selections

Domestic Beer- \$6
Imported/ Microbrew Beer \$7

Premium Bar Selections:

Domestic Beer- \$6
Imported/Microbrew Beer- \$7

Colorado Proud Selections:

Coors Light & Banquet- \$6
Colorado Microbrew Beer- \$7

Well Liquor- \$10/ cocktail

New Amsterdam Vodka
New Amsterdam Gin
Bacardi Rum
Old Forrester's Bourbon
Dewar's Scotch
Jose Cuervo Silver

Premium Liquor - \$13/cocktail

Grey Goose Vodka
Bombay Sapphire Gin
Captain Morgan's Rum
Makers Mark Bourbon
Dewar's Scotch
Don Julio Silver Tequila

Colorado Proud Liquor - \$13/ cocktail

Woody Creek Vodka- *Basalt*
Leopold's Gin- *Denver*
Montanya Rum- *Crested Butte*
Stranahans Whiskey- *Denver*
Macallan 12yr Scotch
Patron Silver Tequila

Wine

Bubbles

Valdo Prosecco NV, *Veneto, Italy* \$38

Lucien Albrecht Cremant Rose NV, *Alsace, France* \$42

Chandon Brut NV, *California* \$46

Chandon 'Brut Rose' NV, *California* \$48

Mumm Blanc De Blancs NV, *Napa Valley, CA* \$63

Chandon 'Etoile' NV, *Napa Valley, CA* \$70

Veuve Clicquot Yellow Label NV, *Reims, France* \$99

Perrier Jouet Grand Brut NV, *Reims, France* \$143

Dom Perignon, *Reims, France* \$375

Chardonnay

Artesa, *Carneros, CA* \$45

Mer Soleil Silver 'Unoaked', *Monterey, CA* \$48

Albert Bichot Pouilly Fuisse, *Burgundy, France* \$52

Au Bon Climat, *Santa Barbara, CA* \$56

Miner, *Napa Valley, CA* \$60

Rombauer, *Carneros, CA* \$70

Moreau Chablis, *Burgundy, France* \$75

Mer Soleil 'Reserve', *Monterey, CA* \$75

Cakebread Cellars, *Napa Valley, CA* \$90

Guy Bocard Meursault, *Burgundy, France* \$108

Kistler 'Les Noisetiers', *Sonoma Coast, CA* \$124

Dumol, *Russian River, CA* \$165

Latour Puligny Montrachet, *Burgundy, France* \$174



Wine



Sauvignon Blanc

Whitehaven, *Marlborough, New Zealand* \$42

Ferrari-Carano, *Fume Blanc, Sonoma County, CA* \$44

Mulderbosch, *Cape Town, South Africa* \$47

Clarendelle Blanc, *Sauvignon Blanc-Semillion, Bordeaux, FRA* \$50

Dom Prieur Sancerre, *Loire Valley, France* \$54

Duckhorn, *Napa Valley, CA* \$66

Cloudy Bay, *Marlborough, New Zealand* \$82

Merry Edwards, *Napa Valley, CA* \$87

Whimsical Whites

Anselmi Pinot Grigio, *Friuli, Italy* \$34

Nora Albarino, *Rias Baixas, Spain* \$36

Dr. Loosen Riesling, *Mosel Saar Ruwer, Germany* \$38

Weingut Markus Huber Gruner Veltliner, *Austria* \$40

Vouvray Marie De Beauregard, *Loire Valley, France* \$45

Stag's Leap Viognier, *Napa Valley, CA* \$56

Schloss Johannisberg Riesling, *Rheingau, Germany* \$62

Archery Summit Pinot Gris, *Willamette Valley, OR* \$66

Hugel Gewurztraminer, *Alsace, France* \$68

Jermann Pinot Grigio, *Friuli, Italy* \$72

Wine



Pinot Noir

Wither Hills, *Marlborough, New Zealand* \$44

Elouan, *Oregon* \$48

Willful, *Willamette Valley, OR* \$57

Van Duzer, *Willamette Valley, OR* \$60

Drouhin Cote De Beaune Village, *Burgundy, France* \$75

Robert Sinskey, *Napa Valley, CA* \$84

Martinelli, 'Bella Vigna', *Russian River, CA* \$90

Maison L'envoye Les Marconnets, *Burgundy, France* \$98

Domaine Serene, 'Yamhill Cuvee', *OR* \$99

Dupont-Tisserandot Gevrey-Chambertin 'Clos Prieur', *Burgundy, FRA* \$128

Olivier Leflaive Pommard, *Burgundy, France* \$144

Rochioli, *Russian River, CA* \$159

Merlot

Seven Hills, *Columbia Valley, WA* \$44

Flora Springs, *Napa Valley, CA* \$50

Chateau St. Sulpice, *Bordeaux, France* \$48

Truchard, *Napa Valley, CA* \$62

Chateau Cormeil Figeac, *St. Emilion, Bordeaux* \$88

Shafer, *Napa Valley, CA* \$105

Chateau Barde Haut, *St. Emilion, Bordeaux* \$126

Chateau Cormeil Figeac, *St. Emilion, Bordeaux, France* \$88

Wine



Cabernet Sauvignon

- Crios, *Mendoza, Argentina* \$38
- Chappelet "Mountain Cuvee", *Napa Valley, CA* \$60
- Ch. Du Seuil Graves, *Bordeaux, France* \$65
- Justin, *Paso Robles, CA* \$68
- Arrowood, *Sonoma County, CA* \$72
- Ramey 'Claret', *Napa Valley, CA* \$90
- Selene 'Dead Fred Vineyard', *Napa Valley, CA* \$100
- Heitz Cellars, *Napa Valley, CA* \$106
- Stag's Leap 'Artemis', *Napa Valley, CA* \$117
- Ch. Amiral De Beycheville, *St. Julien, Bordeaux, France* \$117
- Duckhorn, *Napa Valley, CA* \$125
- Echo de Lynch-Bages Medoc, *Pauillac, Bordeaux, France* \$130
- Paradigm, *Napa Valley, CA* \$135
- Silver Oak, *Alexander Valley, CA* \$159

Radical Reds

- Aruma Malbec, *Mendoza, Argentina* \$38
- Sierra Cantabria, *Rioja, Spain* \$38
- Orin Swift 'E Red', **Grenache, Tempranillo, Carignan**, *Spain* \$40
- Dupond Renjardiere, *Cotes Du Rhone, France* \$42
- Argiano NC 'Super Tuscan', *Tuscany, Italy* \$52
- Turley 'Juvenile' Zinfandel, *California* \$53
- Pulenta Estate Malbec, *Mendoza, Argentina* \$56

Wine

Radical Reds (Cont.)

Isole E Olena Chianti Classico, *Tuscany, Italy* \$57

Fumanelli Valpolicella, *Veneto, Italy* \$60

Muga Reserva Unfiltered, *Rioja, Spain* \$63

K Vintners Milbrandt Syrah, *Columbia Valley, WA* \$66

La Spinetta 'Langhe Nebbiolo', *Piedmont, Italy* \$69

Glaetzer 'Bishop' Shiraz, *Barossa Valley, Australia* \$72

Produttori Barbaresco, *Piedmont, Italy* \$75

Molino Barolo, *Piedmont, Italy* \$78

Hartford Old Bine Zinfandel, *Russian River, CA* \$90

Ramey 'Rodgers Creek' Syrah, *Sonoma Coast, CA* \$128

Chateau La Nerthe, *Ch. Neuf Du Pape, Rhone, France* \$134

Le Potazzine Brunello di Montalcino, *Tuscany, Italy* \$139



Signature Cocktails & Bars

Signature Cocktails

\$14.00 per cocktail

Cucumber Collins

Black Iron Crush

Rocky Mountain Old Fashion

Blood Orange Margarita

Signature Mules

\$13.00 per cocktail

Mile High Mule- *Woody Creek Vodka, Ginger Beer, Fresh Lime*

Mezcal Mule- *Montolobos Mezcal, Ginger Beer, Fresh Lime*

Fuzzy Mule- *Ciroc Peach Vodka, Gran Marnier, Ginger Beer, Fresh Line*

Copper Bullet- *Michter's Bourbon, Ginger Beer, Fresh Lime*

Champagne Cocktails

\$14.00 per cocktail

Peach, Pomegranate & Strawberry Bellinis

Kir Royale- *Champagne, Chambord, Lemon Zest*

Signature Martinis

\$14.00 per cocktail

Selection of Classic Martinis made with Grey Goose Vodka



Preferred Vendors

Florists

The Perfect Petal

theperfectpetal.com

303-480-0966

Madelyn Claire Floral

MadelynClaireFloralDesign.com

720-936-8359

Bella Calla

bellacalla.com

303-593-0716

DJ & Entertainment

DTP Events

www.dtpevents.com

303-337-1800

Elite Entertainment

myelitedj.com

303-422-3218

Photography & Videography

The Unfound Door

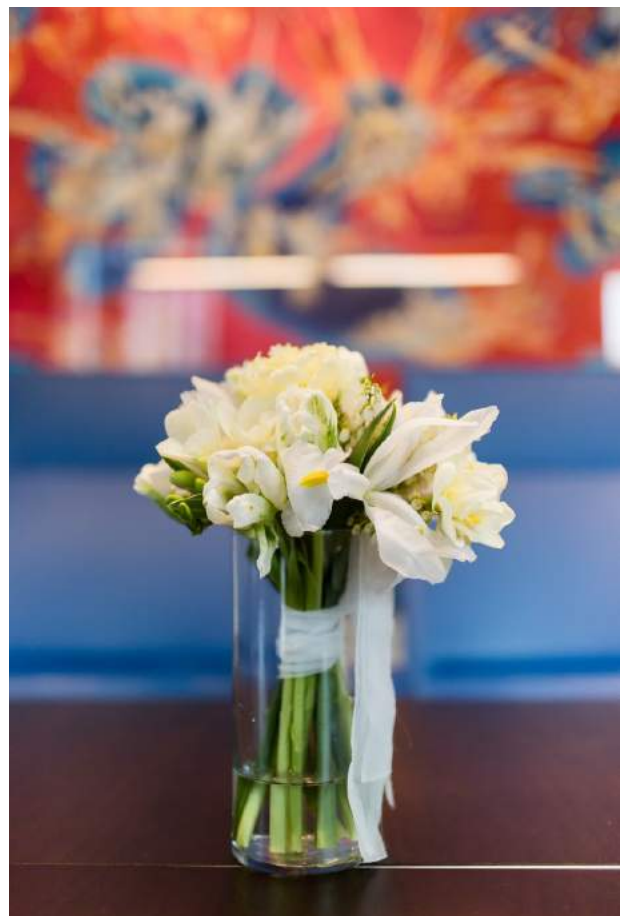
theunfounddoor.com

617-775-9911

Brinton Studios

www.brintonstudios.com

303-875-6422





Preferred Vendors

Audio Visual

PSAV

psav.com

Linens & Chairs

Chair Covers & Linens

www.linenhero.com

855-269-4376

Event Rentals

Event Rents

eventrents.net

303-972-0975

Imprint Group

imprintgroup.com

303-623-1492

Photo Booths

Tap Snap

tapsnap1161.com

720-346-7000

Bridal Shops & Boutiques

Emma & Grace Bridal Studio

emmaandgracebridal.com

720-383-8091

Men's Formal Wear

Men's Warehouse Cherry Creek

menswarehouse.com

303-322-1535



Thank You

Thank you to The Unfound Door for providing the beautiful photography showcased throughout this packet. For more from The Unfound Door, please visit <http://theunfounddoor.com/>.