



***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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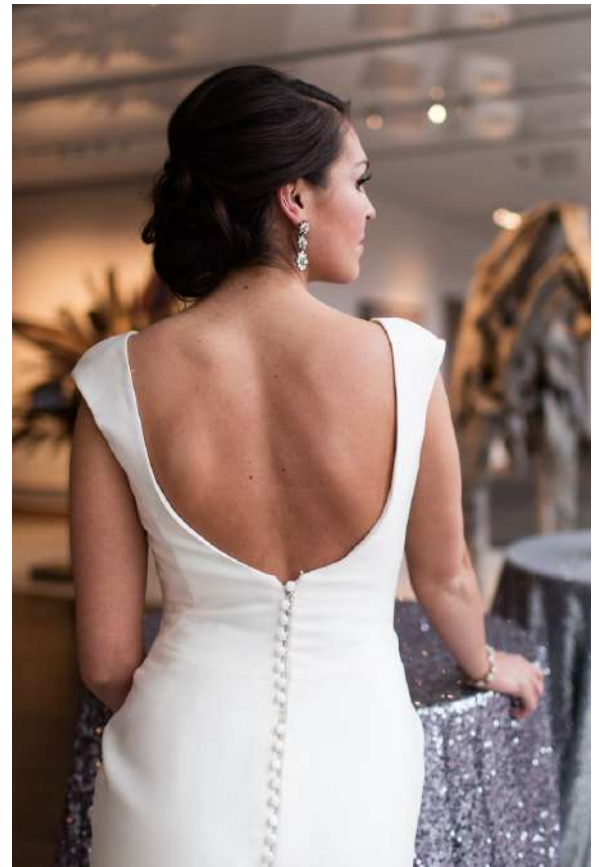
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# *Ceremony*

## **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

### Dessert

Choice of 1 Dessert

### 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

### Dessert

Choice of 1 Dessert

### 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

### Dessert

Choice of 1 Dessert

### 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 and freshly brewed coffee.

\* 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>1<sup>st</sup> Hour</u>	<u>2<sup>nd</sup> Hour</u>	<u>Each Additional</u>
Call Liquor Package	Included	Included	\$9.00
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, *Fruili, 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, *Fruili, 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***

## **Bridal Shops & Boutiques**

### **Emma & Grace Bridal Studio**

<http://emmaandgracebridal.com/>

### **Little White Dress Bridal Shop**

<http://www.lwdbridal.com/>

## **Men's Formal Wear**

### **Men's Warehouse Cherry Creek**

<http://www.menswarehouse.com/>

## **Audio Visual**

### **J&S Audio Visual**

<http://www.jsav.com/>

## **Linens & Chairs**

### **Chair Covers & Linens**

<http://www.linenhero.com/>

## **Event Rentals**

### **Event Rents**

<http://eventrents.net/>

## **All Well Rents**

<http://allwellrents.com/>

## **Photo Booths**

### **Tap Snap**

[www.tapsnap1161.com](http://www.tapsnap1161.com)

# *Preferred Vendors*

## **Florists**

### **The Perfect Petal**

<http://www.theperfectpetal.com/>

### **Bella Calla**

<http://www.bellacalla.com>

### **LeGrue's**

<https://legruesflowers.hanafloreal.com/>

## **DJ's**

### **Elite Entertainment**

<http://myelitedj.com/>

### **DTP Events**

<http://www.dtpevents.com/denver-dj-services/weddings/>

## **Musicians**

### **DTP Events**

<http://www.dtpevents.com/denver-dj-services/weddings/>

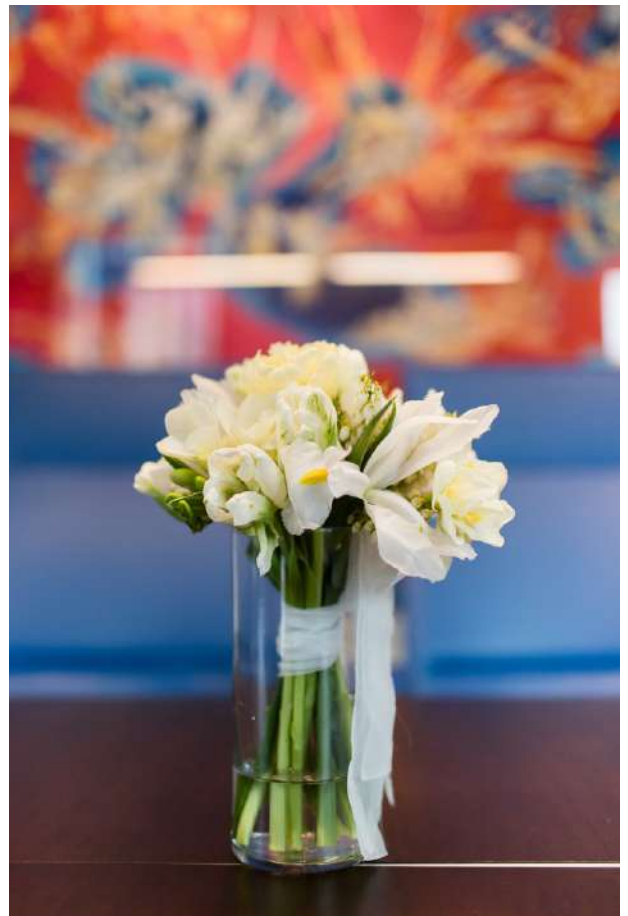
## **Photography & Videography**

### **The Unfound Door**

<http://theunfounddoor.com/>

### **Brinton Studios**

<http://www.brintonstudios.com/>





## ***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/>.