

Weddings by Marriott



package amenities



reception



dinner



beverage



info



crafted for you

JW MARRIOTT DENVER AT CHERRY CREEK

150 Clayton Lane | Denver | CO 80206

303 . 316 . 2700

www.jwmarriottdenver.com

Joy
YOUR DREAM WEDDING SM

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Wedding Package Amenities

Dinner:

Four Pieces Passed Hors D' Oeuvres

3 Course Dinner Selection that Includes the Wedding Cake

Anniversary Wedding Cake to Celebrate your First Year of Marriage

Champagne Toast

Complimentary Menu Tasting for up to 4 Guests

Guest Rooms:

Complimentary Guest Room for the Bride the Night before the Wedding

Complimentary Guest Room for the Bride & Groom the Night of the Wedding

(Includes Turndown Service with Chocolate Covered Strawberries & Champagne)

Breakfast in Bed the Following Morning for the Bride & Groom

Specially Discounted Rates on Hotel Accommodations for your Guests

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Wedding Package Amenities Continued...

Set-Up:

Solid Color Lamour Table Linens

White, Black or Ivory Poly Chair Covers with Satin Chair Ties

Choice of Solid Color Poly Napkins

White or Gold Charger Plates

Glassware, Silver & China

Floating Candle Centerpieces

Crystal Votives

Dance Floor & Stage for the DJ or Band

All Bartender & Attendant Fee

One Dedicated Banquet Captain and a Server for every Twenty Guests

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Passed Hors D'oeuvres

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ESSENCE

canapés
shrimp
wraps
sushi
bruschetta
tenderloin
dim sum
oysters
cheese

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Butler Passed Hors D'oeuvres

Please select Four of the Following:

Vegetarian

Crispy Eggplant ~ Boursin Cheese

Brie Tartines ~ Strawberry ~ Mango Chutney

Phyllo Wrapped Spinach Triangles

Tuscan Pizza ~ Roasted Peppers ~ Gorgonzola

Bruschetta ~ Mozzarella ~ Plum Tomato ~ Basil

Vegetable Spring Roll ~ Pineapple Teriyaki

Bouchee of Woodland Mushroom ~ Goat Cheese

Crostini with Roasted Pear ~ Gorgonzola ~ Candied Walnut

Beef, Lamb and Pork

Beef Wellington with Woodland Mushroom in Pastry

Peppered Beef Tenderloin ~ Pickled Shallots ~ Horseradish Aioli

Beef Satay with Green Onions ~ Thai Basil

Lamb and Artichoke ~ Garlic Baste

Brochette of Buffalo ~ Bordelaise ~ Sweet Onion

Risotto Pancetta Fontina Fritters ~ Basil

Italian Stuffed Mushrooms ~ Peppercorn Sage ~ Sausage



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Butler Passed Hors D'oeuvres

Continued...

Poultry

Chicken Won Ton ~ Jalapeno Dip

Cajun Style Chicken Tender ~ Honey Mustard

Smoked Chicken Quesadilla ~ Brie ~ Basil ~ Asiago

Brochette Chicken Parmesan ~ Garlic Sun-Dried Tomatoes

Smoked Duck ~ Sweet Potato Chip ~ Cherry Chutney

Seafood

Scallops Wrapped in Bacon

Miniature Crab Cake with Bell Pepper Remoulade

Tempura Shrimp ~ Ponzu Sauce

Shrimp Dim Sum ~ Sweet and Sour Sauce

Scallops and Pancetta ~ Pomeray Chutney

Ahi Orange Wasabi ~ Marmalade Satay

Hawaiian Tuna Poke in Tortilla Cup ~ Wasabi ~ Caviar

Smoked Salmon Wrapped in Asparagus

Prawn Cucumber with Tropical Fruit Compote

Alaskan Crab Ceviche in Cucumber Crown

Fire Seared Ahi Tuna on Lotus Root with Wasabi



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DELIGHT

- displays
- platters
- wraps
- antipasti
- stations
- tenderloin
- carving
- fruits
- cheese

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Heavy Hors D'oeuvres Reception

\$86 per person



Specialty Platters

Please Select One of the Following:

Antipasti Platter

Marinated Grilled Vegetables ~ Domestic and Imported Cheeses
Cured Italian Meats ~ Assorted Cocktail Breads

Fresh Fruit Display

Sliced Seasonal Melons ~ Fresh Fruit ~ Mixed Berries

Fresh Brie Baked in Pastry

Warm Brie in Puff Pastry ~ Dried Fruit Compote ~ Mixed Whole Nuts

Dipping Station

Assorted Flat Breads, Crostini, French Bread, and Assorted Dipping Sauces
Including: Artichoke and Crab, Roasted Red Pepper Hummus,
Cheese Fondue, French Onion and Babaganush

Chilled Shrimp Platter

Jumbo Prawns ~ Lemon ~ Tabasco ~ Lime ~ Cocktail Sauce

Smoked Salmon Display

Smoked and Kipperd Salmon ~ Appropriate Garnish
Whipped Cream Cheese ~ Gourmet Crackers and Lavosh

Sushi Platter

Popular Nigiri Style Sushi Rolls ~ California Rolls ~ Maki and Spicy Tuna Rolls

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Heavy Hors d'oeuvres Reception Continued...

Salad Station

Please select one of the following

Spinach and Strawberry Salad
Sliced Almonds ~ Poppy Seed Dressing

Mixed Field Greens
Roasted Bosc Pear ~ Endive ~ Gorgonzola ~ Candied
Walnuts ~ Champagne Vinaigrette

JW Caesar Station
Hearts of Romaine ~ Alaskan Crab ~ Ripe Avocado ~ Garlic Croutons ~
Sun-Dried Tomato Dressing ~ Asiago
Cheese ~ Cracked Pepper

Entrée Station

Please select one of the following

Slow Roasted New York Strip Loin Carving Station
on Rock Salt and Peppercorn ~ Natural Beef Jus
Fresh Horseradish ~ Silver Dollar Rolls

Roasted Boneless Turkey Breast
Basil Aioli ~ Gourmet Mustards ~ Mini Rolls

Accompaniments

Please select two of the following

Roasted Asparagus
Creamed Spinach
Sautéed Mushroom Medley
Chef's Choice of Season's Freshest Vegetables
Chipotle Whipped Sweet Potatoes with Candied Walnuts
White Truffle Infused Whipped Potatoes
Sun-Dried Cornbread Cherry Stuffing
Asiago White Wine Risotto
Homemade Macaroni & Cheese

Specialty Stations

Please select one of the following

Pasta Station

Smoked Chicken with Cavatappi Pasta ~ Alfredo Sauce
Ratatouille with Spicy Sirloin Beef ~ Farfalle Pasta ~ Tomato Sauce
Cheese Tortellini with Tomato Basil Sauce.

Slider Station

(Choose 3 of the Following)
Classic Burger ~ Bleu Cheese ~ Balsamic Onions
BBQ Pork ~ Peanut Slaw
Teriyaki Chicken ~ Mango Black Bean Salsa
Maryland Crab ~ Avocado Cucumber Salsa
Shaved Prime Rib ~ Horseradish Cream
Meatloaf ~ Mashed Potatoes ~ Crispy Onions

Tapas Station

Eggplant Scaloppini with Goat Cheese and Roasted Garlic Basil
Andouille Sausage and Prawns ~ Chili Pepper Cream
Lamb and Green Chile Quesadillas with Goat Cheese
Crab and Prawn Ceviche ~ Peppers ~ Green Onions

Mashed Potato Stuffed Baked Potato Bar

Whipped Mashed Potatoes with Guests Choice of Accompaniments
Served in Baked Potato Skin
Shredded Cheddar Cheese ~ Cheese Sauce ~ Sour Cream ~
Butter ~ Chives ~ Bacon ~ Chili

Pizza Station

(Choose 3 of the Following)
Margherita ~ BBQ Chicken ~ Pepperoni ~ Hawaiian ~ Italian Sausage ~
Three Cheese ~ Wild Mushroom ~ Gorgonzola & Pear ~ Goat Cheese &
Prosciutto ~ Roasted Vegetable & Cream Cheese

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FLAVOR

- salads
- salmon
- poultry
 - filet
- lamb
- desserts
- beverages

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Wedding Feast Buffet

\$90 per person

Imported and Domestic Cheese Display

Smoked Gouda ~ Italian Gorgonzola ~ Triple Crème Brie

Monterey Dry Jack ~ Sky Hill Goat Cheese ~

Lavosh ~ Gourmet Crackers

Roasted Vegetable Platter

Grilled Asparagus ~ Eggplant ~ Summer Squash

Woodland Mushrooms ~ Balsamic Onions ~ Pine Nut Basil Pesto

Please Select Two of the Following Salads:

Mixed Field Greens Salad

Roasted Peppers ~ Cherry Tomatoes ~ Pine Nuts

Gorgonzola Cheese ~ Roasted Shallot Vinaigrette

Chilean Shrimp Caesar Salad

Hearts or Romaine ~ Classic Dressing

Onion Sprouts ~ Grana Parmesan

Organic Baby Greens with Chevre Goat Cheese

Toasted Pumpkin Seeds ~ Onion Sprouts ~ Flower Blossoms

Sun- Dried Cherries ~ Raspberry Ver Jus Vinaigrette

Panzanella Salad

Buffalo Mozzarella ~ Heirloom Tomatoes ~ Fresh Basil ~ Olive

Oil & Balsamic Reduction

Spinach & Strawberry Salad

Candied Walnuts ~ Goat Cheese & Poppy Seed Dressing

Please Select Three of the Following Entrée's:

Mushroom Crusted Pacific King Salmon

Brown Butter Vinaigrette ~ Chive Stick ~ Lemon Squeeze

Petit Filet Mignon

Roasted Garlic Rosemary ~ Woodland Mushroom Abundance

Baked Penne Cioppino

Rustic Marinara ~ Fresh Mozzarella

Grana Parmesan

Dijon Parmesan Crusted Chicken Breast

Chardonnay Caper Sauce

Lemon Chicken Picatta

Capers ~ Asiago Cheese ~ Fresh Herb Splash

Chardonnay White Sauce

Butternut Squash Ravioli

Caramelized Sweet Onions ~ Light Chicken Broth

Gorgonzola Cheese ~ Toasted Walnuts

***All Entrée's are served with the appropriate Vegetables and Starch*

*Freshly Brewed Regular and Decaf Coffee
and Select Teas with Traditional Condiments*

- Additional Entrée may be added at \$6 per Entrée

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Wedding Plated Dinner

First Course Dinner Selections

Please select One Soup or Salad:

Salads

Mixed Field Greens

Roasted Bosc Pear ~ Endive ~ Gorgonzola ~ Candied Walnuts ~
Champagne Vinaigrette

JW Caesar Salad

Watercress ~ Cherry Tomatoes ~ Shaved Asiago Cheese
Garlic Croutons ~ Sun-Dried Tomato Caesar Dressing

Organic Baby Greens with Chevre Goat Cheese

Toasted Pumpkin Seeds ~ Onion Sprouts ~ Flower Blossoms
Sun-Dried Cherries ~ Raspberry Ver Jus Vinaigrette

California Greens with Mango

Corn ~ Avocado ~ Jack Cheese ~ Citrus Vinaigrette

Wedge Salad with Applewood Bacon

Cherry Tomatoes ~ Bleu Cheese Dressing

Spinach & Strawberry Salad

Candied Walnuts ~ Goat Cheese & Poppy Seed Dressing



Soups

Portobella Mushroom Bisque

White Truffle ~ Shaved Asiago

Prawn and Roasted Corn Chowder

Crème Fraiche ~ Chervil

Fresh Pea Soup with Alaskan Crab

Red Pepper Chili Oil ~ Chervil

Chilled Potato Vichyssoise

Fresh Cream Swirl ~ Dungeness Crab

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Wedding Plated Dinner

Entrée Selections

Oakwood Grilled Chicken Breast \$72 per person

Sun-Dried Cherry Cornbread Dressing ~ Seasonal Vegetables

Veal Cabernet Reduction Mosaic ~ Essence Thyme

Dijon Parmesan Crusted Chicken Breast \$74 per person

Chardonnay Caper Butter Sauce ~ Three Cheese

Polenta ~ Herb Salad

Pan Fried Muscovy Duck Breast \$76 per person

Soft Polenta Asiago ~ Italian Rabe ~ Kale ~ Roasted

Peppers ~ Variety Carrots~ Red Currant Demi Glaze

Cedar Planked King Salmon \$74 per person

Pistachio Risotto ~ Yellow Vegetables ~ Broccolini

Vanilla Chardonnay Sauce ~ Cardamom ~ Dill

Herb Crusted Alaskan Halibut \$76 per person

Rock Shrimp Risotto ~ Chive Long Beans ~ Garlic Carrots

Oven Roasted Plum Tomatoes ~ Ginger Beurre Blanc



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Wedding Plated Dinner

Entrée Selections

Coriander Crusted Sea Bass Medallions \$78 per person

Short Grain Rice ~ Yellow Vegetables ~ Broccolini

Micro Celery ~ Oyster Mushrooms ~ Verde Cilantro

Sauce ~ Merlot Drizzle

Pancetta Wrapped Roasted Pork Tenderloin \$76 per person

Angel Hair Alfredo ~ Roasted Plum Tomatoes ~ Braised

Broccoli Rabe

French Veal Chop \$82 per person

Roasted Fingerling Potatoes ~ Seasonal Vegetables

Woodland Mushroom Demi Glaze ~ Rosemary Essence

Grilled Colorado Rack or Lamb \$82 per person

Fresh Vegetable Lentil Ragout

Merlot Demi Glaze ~ Sweet Potato Chips

Seared Beef Filet Mignon \$82 per person

Truffle Whipped Potatoes ~ French Beans ~ Portobello

Mushrooms ~ Pearl Onion ~ Baby Squash ~ Herb

Salad ~ Veal Cabernet Reduction

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Wedding Plated Dinner

Duo Entrée Selections

Herb Crusted Halibut and Roasted Colorado Chicken Breast

\$90 per person

Risotto and Garlic Butter Sauce ~ Chef's Choice of Vegetables

Seared Beef Filet Mignon and Porcini Crusted Salmon

\$90 per person

Goat Cheese Whipped Potatoes ~ Seasonal Roasted Vegetables

Garlic Butter Sauce ~ Herb Salad ~ Tomato Dust

Applewood Grilled Chicken Breast with Sliced Beef Tenderloin

\$90 per person

Woodland Mushroom Risotto ~ Chef's Choice of Vegetables

Seared Beef Filet Mignon and Crab Stuffed Prawn

\$90 per person

Chef's Choice of Vegetables ~ Truffle Infused Whipped Potatoes

Grilled Split Lobster Tail and Baby New Zealand Chop

\$Market per person

Gratin Sweet Potatoes ~ Seasonal Roasted Vegetables ~ Garlic

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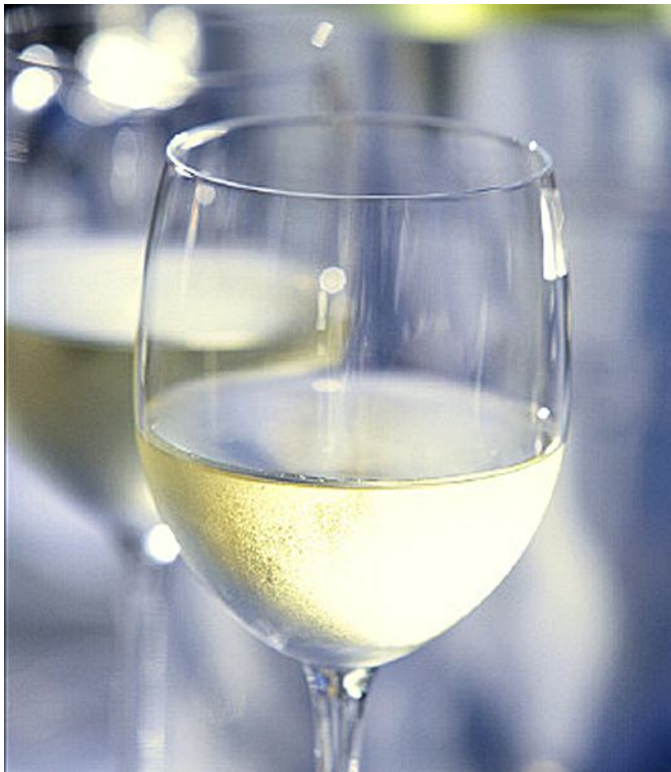
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ENJOY

- martinis
- champagne
- cordials
- margarita
- red wine
- white wine
- tonics
- beer
- non-alcoholic



Beverage Packages

(Includes Wine Service with Dinner)

Call Packages

- * First Three Hours - \$34 per person
- Each Additional Hour - \$10 per person

Premium Packages

- First Three Hours - \$40 per person
- Each Additional Hour - \$12 per person

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Beverage Menu

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Call Brands

- Smirnoff Vodka
- Beefeaters Gin
- Bacardi Silver Rum
- Maker's Mark Bourbon
- Dewars Scotch
- Canadian Club Whiskey
- Jose Cuervo Tequila
- Kenwood
- Chardonnay ~ Cabernet ~ Merlot

Host \$7.50

Cash \$8.00

Premium Brands

- Absolut Vodka
- Tanqueray Gin
- Captain Morgan Rum
- Jack Daniels Bourbon
- Chivas Regal Scotch
- Crown Royal Whiskey
- Herradura Tequila
- Parducci
- Chardonnay ~ Cabernet ~ Merlot ~ Pinot Grigio

Host \$8.50

Cash \$9.00

Luxury Brands

Available Upon Request at Additional Charge

Additional Beverages

	<u>Host</u>	<u>Cash</u>
Domestic/Imported Bottled Beer	\$5.50	\$6.50
Fiji Bottled Water	\$4.00	\$4.75
Fruit juices	\$4.50	\$5.25
Soft Drinks	\$4.00	\$4.75

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Cabernet Sauvignon

Rays Station – North Coast, CA	\$39
Bontera “Organic” – Monterey, CA	\$40
Murphy Goode – Alexander Valley, CA	\$50
Chateau Souvrein – Alex. Valley, CA	\$56

Merlot

Beringer “Founders Estate” - CA	\$36
Clos du Bois – North Coast, CA	\$42
Rutherford Hill Winery – Napa, CA	\$60

Pinot Noir

Parducci – Mendocino, CA	\$36
E-Rath - Oregon	\$46
Beringer – Napa, CA	\$50
Caramel Road – Monterey, CA	\$50
La Crema – Sonoma Coast, CA	\$58

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Bordeaux Style Blends

Guenac Claret – North Coast, CA	\$30
Parducci “Sustainable Red” – Men, CA	\$34
Chateau Des Graves - France	\$36
Kendall Jackson “Meritage” – CA	\$48
Beaulieu Vineyards “Tapestry” – CA	\$66

Specialty Reds

Calina Reserve Carmenere - Chile	\$30
Pepi Sangiovese – CA	\$32
Kendall Jackson Zinfandel – CA	\$34
Rosemount Estate Shiraz – Australia	\$35
Broquel Malbec – Argentina	\$42
Cline Mouvedre – Sonoma, CA	\$40
Bontera “Organic” Syrah – Mont, CA	\$40
Morgan “Cote de Crows” – Mont, CA	\$44
Prima Voce “Super Tuscan” – Tuscany	\$48

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Champagne & Sparkling Wine

Segura Viudas "Aria" Estate Brut	\$32
Gloria Ferrer Brut	\$44
Mumm Napa "Prestige" Brut	\$52
Domaine Carneros Cuvee Brut - Napa	\$60
Taittinger "La Francaise" Brut	\$75

Chardonnay

Pepi - California	\$32
Kendal Jackson - Napa, CA	\$36
Bontera "Organic" - Monterey, CA	\$40
La Crema - Sonoma	\$44
Rodney Strong Vineyards - Sonoma, CA	\$46

Pinot Grigio/Gris

Tiamo - Zonin Terre Palladine, Italy	\$32
Bollini - Trentino, Italy	\$36
Santa Margherita - Alto Adige, Italy	\$48

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Sauvignon Blanc

Pomelo - California	\$32
Matua - Marlborough, New Zealand	\$36
Rutherford Grove - Napa, CA	\$36
Jax "Y3" - Sonoma, CA	\$48

Specialty Whites

Beringer White Zinfandel - California	\$30
Chateau Ste. Michelle Riesling - WA	\$30
Cline Viogner - CA	\$32
Tera Alta Garnacha Blanco - Spain	\$32
Parducci "Sustainable White" - CA	\$34
Next Riesling - Willamette, OR	\$34
Luna "Freakout" - Napa, Ca	\$40
Kim Crawford "Dry Riesling" - Australia	\$40

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Banquet Terms and Conditions

All reservations and agreements are made upon, and subject to, the rules and regulations of the hotel and the following terms and conditions:

Service and Labor Fees

A taxable Twenty- Two Percent service charge and the applicable state sales tax will be applied to all food and beverage charges.

Breakfast and Lunch service less than thirty (30) guests and Dinner service less than fifty (50) guests can be subject to a minimum taxable surcharge of 100.00.

Buffet service is available as listed on the menus – a 25% surcharge per person for each additional 30 minutes.

Charges for specialized services such as carvers, chefs, and bartenders are noted on the banquet menus.

Any time there is a change in setup/style on the day of the event or unusual set up requirements there will be an additional labor fee assessed.

Food and Beverage

The JW Marriott Denver at Cherry Creek is the only licensee authorized to sell, serve or distribute any food and beverages on property. No food or beverages of any kind will be permitted to be brought into the hotel by any guest. No food or beverage provided by the JW Marriott may leave the property after the event concludes based on Colorado Health Code

Menu Selection and Prices

Our creative staff will assist you in planning special menus, theme parties and events. We do ask that your final menu selection be submitted no later than four (4) weeks prior to the event. All menus are limited to one entrée selection. In the event it is deemed necessary to have a second entrée choice, the higher priced entrée will prevail. Prices are subject to changes without notice; however, guaranteed prices will be confirmed 60 days prior to the event.

Guarantees

In arranging for private functions, the final attendance must be definitely specified and communicated to the hotel by 12p.m. a minimum of three (3) working days prior to the event. This number will be considered a guarantee not subject to reduction and charges will be made accordingly. Guarantees for Saturday and Sunday are due by 12p.m. on Wednesday. Guarantees for Tuesday and Wednesday are due by 12p.m. on Friday. If a guarantee is not given to the hotel by 12p.m. on the date it is due, the expected number(s) indicated on the banquet event order will become the guarantee. The hotel will not be responsible for identical service to more than 3 percent over the guarantee. For parties of 30 people or less for lunches or 50 people or less for receptions and dinners, the hotel will charge an additional 100.00 set up fee.