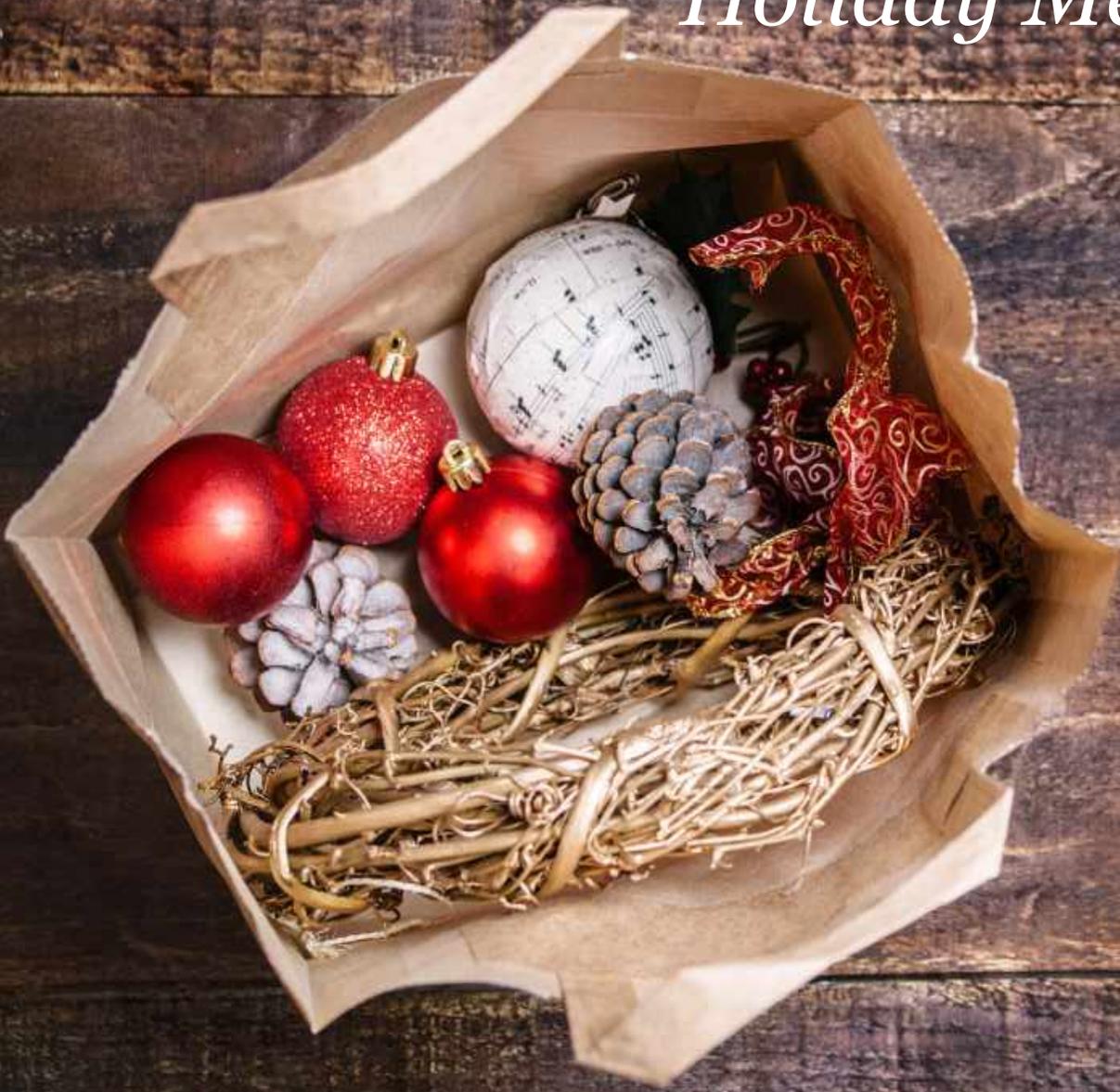


The Westin Denver Downtown Holiday Menu



All menu pricing is subject to 25% service charge and 8% tax

Reception Displays

All reception selections are based on 90 minutes of continuous service

shellfish bar

poached jumbo shrimp, oysters on the half shell & crab claws served with fresh lemon wedges, cocktail sauce, cajun remoulade & smoked chili aioli

3 pieces per person 24

5 pieces per person 32

artisanal cheese display

artisan cheeses, assorted nuts, dried fruits, crusty breads and savory crackers

~ 20 per person

deluxe sushi & sashimi bar

variety of hand crafted nigari, sashimi, California, vegetarian & spicy tuna rolls served with pickled ginger, wasabi and soy sauce

3 pieces per person 26

5 pieces per person 34

baked brie in puff pastry

dried nuts, with colorado honey, grapes, cranberries & crispy baguette

(serves 25) ~ 175 per wheel

chili bar

corn tortilla strips, shredded chicken green chili, bison and red bean chili, vegetarian five bean chili, pico de gallo, sour cream, red onions, diced tomatoes, shredded cheddar and pepper jack cheese pickled jalapeno, mini corn muffins and saltine crackers

~ 22 per person

charcuterie display

hand crafted cured meats, marinated olives, housemade vegetable pickles, crusty breads crackers and oils & vinegars

~ 22 per person

three cheese fondue

velvety cheese fondue with manchego, fontina & gruyere, spanish chorizo, crusty bread, pretzel bites, rosemary madelines, cauliflower, grape tomatoes, pear & apple wedges

~21 per person

vegetable garden display

fresh vegetable display, including broccoli, radishes, cucumber, grape tomatoes, carrots, cauliflower, celery and seasonal favorites served with buttermilk ranch, roasted garlic hummus & bleu cheese dipping sauces

~18 per person

mediterranean display

roasted red pepper hummus, baba ghanoush, minted tabbouleh salad, crispy poppadum's, spiced olive medley, marinated feta, pita crisps, crunchy lemon oil flat bread, cucumber yogurt dip, curried grilled vegetable

~21 per person

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Added Joy ~ Carving Stations & Enhancements

slow roasted prime rib of beef

natural au jus, and horseradish cream, whole grain mustard aioli served with freshly baked artisan rolls (one order serves 30ppl) ~ 600 per order

butter and sage roasted turkey

Cranberry chutney, brown butter & gravy, served with freshly baked mini brioche rolls (one order serves 30ppl) ~ 350 per order

Mint mustard roasted leg of lamb

Mango chutney, roasted garlic rosemary aioli, tomato onion caper tapenade, calamata olive thyme rolls (serves 25) ~ 350 per order

brown sugar glazed bone-in ham

bourbon essence served with assorted mustards and herbed mayo and freshly baked buttermilk biscuits (one order serves 40ppl) ~425 per order

beef steamship

wild mushroom demi-glace, served with horseradish sour cream, assorted mustards, IPA tomato jam and freshly baked rolls (one order serves 150ppl) ~1,050 per order

**all carving stations require a chef attendant at \$150 each*

add-on side options: \$7 per person

potato gratin with gruyere cheese; parmesan risotto with fine herbs; roasted garlic mashed potatoes; roasted fingerling potatoes; chefs choice seasonal vegetables

sweet endings:

chipotle stout dark chocolate fondue- fresh strawberries, pretzel, marshmallows, graham crackers, brownie bites, bacon slices, blackberries, & rice krispy squares ~ 18 per person

assorted petit fours served with whipped cream and fruit sauce ~ 14 per person

bananas foster station- fresh bananas caramelized to order with brown sugar and brandy, served with vanilla bean ice cream ~ 18 per person

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Passed Canapés

cold canapés

smoked trout, cranberry mousse on rye bread - 7

spiced pecan & goat cheese tartlets - 6

ahi poke, ponzu, sambal, cucumber & avocado in spoon - 8 *gf*

cambozola mousse, crisp prosciutto, fig jam on ciabatta - 6

cinnamon seared beef, cranberry mousse, sourdough crostini - 8

hoisin glazed pork belly, wonton crisp, pickled shallot - 7

blue cheese, walnut, chili honey, Belgian endive - 6

citrus poached shrimp shooter—7

with vodka & san marzano tomatoes - 7 *gf*

hot canapés

coconut shrimp, thai chili sauce - 8

seared scallops wrapped in applewood smoked bacon,

maple glaze - 8 *gf*

thai shrimp & rice noodle spring roll - 7 *gf*

griddled crab cake, remoulade - 9

beef wellington medallions, tarragon aioli - 8

gorgonzola fig and walnut in phyllo - 6

apple cider brined chicken tulip - 7

stout honey & thyme roasted lamb lollipop - 8

brie cranberry pecan tartlet - 7

All items are priced per piece

minimum 25 pieces

Three Course Plated Dinners

all plated dinner selections are served with warm dinner rolls, freshly brewed regular & decaf starbucks blend coffee & tazo hot teas

select one beginning for all guests:

winter squash bisque, chili spiced honey, candied pecans

french onion soup baked en croustade

creamy wild mushroom soup, rosemary oil, parmesan cheese straw

little gem caesar, parmesan crostini, poached tomatoes & caesar dressing

artisan lettuce, red wine poached pear, walnuts, buttermilk bleu cheese, pear vinaigrette

baby kale & frisee, cinnamon brioche crouton, roasted butternut squash, dried cranberry, maple vinaigrette

entrees:

grilled 10 oz new york steak

red wine demi glace, caramelized onion bacon bread pudding, tarragon butter roasted root vegetables ~79

porter braised beef short rib

Sweet yam puree, spicy Brussels sprout petals ~72

mushroom risotto

foraged mushrooms, roasted vegetables, butternut squash puree ~63

cedar plank roasted salmon

vegetable israeli cous cous, haricot vert, porcini cream ~68

fresh herb marinated chicken breast

cauliflower potato puree, honey glazed rainbow carrots, Brussels sprouts ~64

angry orchard double cut pork chop

hard cider brined, farro risotto, braised rainbow chard, tasso cream ~68

Guidelines and Procedures:

- up to three entrees may be offered to your guests
- final guarantees are due at noon (3) business days in advance
- indicators must be provided to distinguish entrée selection
- with multiple selections, pricing will be set at the highest entrée price
- beginnings and sweet endings will remain the same for all entrees

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select one sweet ending for all guests:

triple chocolate mousse cake

fruit sauce & macerated berries

flourless chocolate cake

citrus compote

salted caramel cheesecake

pecan brittle

chocolate ganache torte

blood orange, kahlua anglaise, seasonal berries

Apple tart

cinnamon strusel, whiskey caramel

assorted holiday cookies

can be served family style

all available as dessert displays - additional 5 per person

***freshly brewed starbucks blend regular and decaffeinated coffee
and tazo hot teas served with all entrees***

A Decadent Feast—The Holiday Dinner Table

~80 per person

select three beginnings from the following:

winter squash bisque, chili spiced honey, cinnamon brioche croutons

ginger scented sweet potato carrot soup

farro salad, roasted mushroom, butternut squash, and caramelized onion dressing

artisan lettuce, candied pecan, goat cheese, pickled cranberry vinaigrette

baby kale & frisee, pomegranate seed, walnuts, buttermilk bleu cheese, spiced apple vinaigrette

artisan lettuce with toasted pepitas, candied bacon, goat cheese, pickled cranberry vinaigrette

select three entrees from the following:

herb roasted salmon porcini cream, sautéed spinach & wild mushrooms

herb roasted chicken cherry balsamic poultry jus

stuffed chicken breast brioche cranberry brie and chestnut

slow roasted ny strip loin caramelized onion, mushroom ragout, demi glace

butternut squash ravioli braised chard, sage brown butter, toasted walnuts

red wine braised beef short rib, gremolata

maple roasted pork loin pan jus, apple fennel sauté

select two from the following;

creamy parmesan risotto

butter mashed russet potatoes

mixed marble potatoes

herbed mascarpone polenta

rice medley with dried fruit

seasonally harvested vegetables

dessert table to include:

holiday cookies, fruits and berries, miniature cheesecake, crème brulee, pecan walnut caramel bar, chocolate fondue with strawberries, sponge cake, marshmallows & rice crispy squares

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Surprise and Delight

sweet dreams farewell station with hot cocoa, marshmallows, sprinkles, whipped cream and assorted petite cookies - 8 per person

holly jolly candy bar with red peppermint pillows, red & green jelly beans, festive chocolate candies and gingerbread men - 5 per person

late night buffet with breakfast burritos with farm eggs, peppery chorizo, potatoes, cheddar cheese served with green chili, fresh salsa & avocado cream - 8 per person

Beverages & Holiday Spirits

hot chocolate

whipped cream and marshmallows - 75 per gallon

hot cider

cinnamon sticks - 75 per gallon

eggnog - 75 per gallon

special seasonal cocktails ~

hot toddy, cider apple whiskey, coffee or hot chocolate with kaluha or baileys, denver mule, and/or gluhwein
12 per drink

Joyful SPIRITS

PREFERRED BAR

smirnoff® vodka, beefeater® gin, don q® cristal rum, jim beam white label® bourbon, dewars® white label scotch, jose cuervo® traditional silver tequila, hennessy® VS cognac & canadian club® whiskey

PREMIUM BAR

absolut® vodka, tanqueray® gin, jack daniels® bourbon, dewars® white label scotch, bacardi® superior rum, captain morgan® spiced rum, cazadores® blanco tequila, hennessy® VS cognac, makers mark® blended whiskey & canadian club® whiskey

DOMESTIC BEER

coors®, coors lite® o'doul's non-alcoholic®

PREMIUM/CRAFT BEERS

corona, fat tire, michelob ultra, odell's IPA & modelo especial

HOUSE WINES

Magnolia Grove- rose, pinot grigio, chardonnay, merlot, cabernet

	<u>Host</u>	<u>Cash</u>
PREFERRED	11	10
PREMIUM	12	11
DOMESTIC BEER	8	7
CRAFT/IMPORT	9	8
HOUSE WINE	11	10

HOURLY BAR PACKAGE

Designed for those who prefer a fixed price per person. Specialty bar prices are per person and include appropriate mixers and garnishes.

PREFERRED BAR

1 hour- \$24

*each additional hour:
\$12pp

PREMIUM BAR

1 hour- \$27pp

*each additional hour:
\$14pp

CUSTOM SIGNATURE COCKTAIL- \$12pp
*please ask your event manager for details on drink options

Bartender Fee—\$150

1 Bartender for every 100 guests

The Westin Denver Downtown as a licensee is responsible for the sale and service of all alcoholic beverages and the administration of the state regulations. The hotels alcoholic beverage license requires the hotel to : (1) request proper identification (photo id) of any person(s) of questionable age and will refuse alcoholic beverage serve to any person under the age of 21 or to anyone who cannot produce proper identification; (2) will refuse alcoholic beverage service to any person who, in the hotels judgment, appears to be intoxicated. As the sole licensed purveyor of the hotel, it is our responsibility to enforce a policy of not allowing individuals or group to bring in liquor from outside sources onto the Westin's premises. For the well being of our guests, shots will not be served

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The Westin Denver Downtown
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