



*Weddings at
The Skyline Ballroom*



2017

Wedding Packages and Pricing

*Courtyard by Marriott Denver Cherry Creek
1475 S. Colorado Blvd. Denver, CO 80222
www.courtyardcherrycreek.com - (303) 757-8797*

Wedding Packages

Room Rental Includes:

- White Table Linens; Black Napkins or White Napkins; Black or White Skirting
- Dance Floor
- Gift Table, Guest Book Table, DJ Table & Cake Table
- Round Mirror and Three Votive Candles at Each Table

The Platinum Package Includes:

- Champagne Toast for You and Your Guests
- Vegetable Display & One Passed Appetizers
- Complimentary Cake Cutting & Service
- Complimentary Bridal Suite with Breathtaking Mountain Views for Your Wedding Night and a Bottle of Champagne with a Strawberry Amenity in the Suite.

The Gold Package Includes:

- Complimentary Cake Cutting & Service

**Discounted Room Blocks (Based on Availability)*

Package Upgrades: (Outside Vendor Prices Subject to Change)

Chair Covers & Sashes	\$12.00 per chair
Upgraded Table Linens	\$20.00 per linen
Table Overlays	\$12.00 per linen
Upgraded Linen Napkins	\$ 3.00 per napkin

Menu Prices are Subject to Change; and Will be Considered Final 30 Days Prior to Your Event.

All Prices are Subject to 22% Service Charge and Applicable Sales Tax

Hors d'Oeuvres

(Platinum Package includes Vegetable Display and One Passed Appetizers - if Platinum Package is selected, please choose (1) Appetizer Below)

Hot Selections (50 Piece Minimum - \$3.00/piece)

Feta Cheese and Spinach Filled Spanakopita
Italian Sausage Stuffed Mushrooms
Chipotle BBQ Meatballs
Bacon Wrapped Shrimp
Vegetable Spring Rolls with Plum Sauce
Maryland Crab Cakes with Chipotle Aioli
Teriyaki Beef Skewers
Marinated & Grilled Petit Lamb Chops
Miniature Beef Wellington
Assorted Petit Quiches

~~~~

## *Cold Selections (50 Piece Minimum - \$3.00/piece)*

Prosciutto Wrapped Melon  
Assorted Pinwheel Sandwiches  
Jumbo Shrimp Cocktail  
Assorted Finger Sandwiches  
Caprese Skewers With Balsamic Drizzle

~~~~

Gourmet Displays (One Display Serves 25)

Imported and Domestic Cheese Display with an Assortment of Flatbreads - \$165.00
Baked Brie Display - \$165.00
Fresh Fruit Display with Orange Blossom Honey Yogurt Dip - \$105.00
Antipasto Display - \$138.00
Fresh Seasonal Vegetable Crudités - \$105.00

All Prices are Subject to 22% Service Charge and Applicable Sales Tax

Plated Dinner Options

***Up to two different entrees may be selected (does not include a vegetarian option or children's meals).
Should you wish to select three entrees, the highest price entrée will prevail for all selections.*

Includes

Freshly Brewed Coffee, Decaffeinated Coffee, Freshly Baked Dinner Rolls & Butter, Choice of Salad, Starch and Hot Vegetable Gourmet Side Selection

Chicken Selections

Roasted Chicken

Platinum ~ \$44.00/Gold ~ \$38.00

Pan Roasted Chicken Breast Topped with Shaved Prosciutto & Smoked Provolone with a Sage Chicken Reduction

Brie & Apple Stuffed Chicken

Platinum ~ \$45.00/Gold ~ \$39.00

With Balsamic Cinnamon Reduction

Chicken Cordon Bleu

Platinum ~ \$46.00/Gold ~ \$40.00

Chicken Cordon Bleu Stuffed with Honey Baked Ham, Swiss Cheese & Drizzled with a Chive Supreme Sauce

Chicken Picatta

Platinum ~ \$44.00/Gold ~ \$37.00

Sautéed Chicken Breast with a Lemon Caper Sauce

Chicken Marsala

Platinum ~ \$44.00/Gold ~ \$37.00

Pan Seared Chicken Breast in a Marsala Mushroom Sauce

Rosemary and Lemon Chicken

Platinum ~ \$44.00/Gold ~ \$37.00

Chicken Breast with a Garlic Herb Sauce

Beef Selections

New York Strip

Platinum ~ \$54.00/Gold ~ \$43.00

Sliced New York Strip with Peppercorn Brandy Sauce

The Flatiron

Platinum ~ \$54.00/Gold ~ \$43.00

Herb Encrusted Flatiron Steak with Garlic Mushrooms

Filet of Beef

Platinum ~ \$56.00/Gold ~ \$50.00

Petite Porcini Encrusted Filet Wrapped in Bacon
& Served in a Red Wine Shallot Reduction

Beef Wellington

Platinum ~ \$58.00/Gold ~ \$49.00

Tender Filet of Beef with Goat Cheese & Mushroom Duxell
Wrapped in a Puff Pastry with Rosemary Sauce
(All Served Medium)

All Prices are Subject to 22% Service Charge and Applicable Sales Tax

Plated Dinner Options

Includes

Freshly Brewed Coffee, Decaffeinated Coffee, Freshly Baked Dinner Rolls & Butter, Choice of Salad, Starch and Hot Vegetable Gourmet Side Selection

Pork Selections

Stuffed Pork Loin

Platinum ~ \$54.00/Gold ~ \$43.00

Stuffed with Apricots and Drizzled with a Raspberry Reduction Sauce

Glazed Tenderloin

Platinum ~ \$59.00/Gold ~ \$48.00

Brown Sugar Glazed Pork Tenderloin with Dried Cranberry Port Reduction

Seafood Selections

Grilled Halibut

Platinum ~ \$56.00/Gold ~ \$45.00

Grilled Halibut with a Lemon Pepper Sauce

Grilled Salmon

Platinum ~ \$53.00/Gold ~ \$46.00

With Lemon Herb Sauce

Parmesan Crusted Filet of Salmon

Platinum ~ \$54.00/Gold ~ \$47.00

With Fresh Parmesan and Baked to Perfection

Grilled Swordfish

Platinum ~ \$56.00/Gold ~ \$45.00

Grilled Swordfish with Sautéed Tomatoes

Vegetarian Selections

Vegetarian Lasagna

Platinum ~ \$47.00/Gold ~ \$37.00

With House Made Marinara

Please inquire about additional options and carving stations

All Prices are Subject to 22% Service Charge and Applicable Sales Tax

Buffet Options

Includes

Freshly Brewed Coffee, Decaffeinated Coffee, Freshly Baked Dinner Rolls & Butter

Cherry Creek Buffet

Platinum - \$60.00

Gold - \$54.00

Includes Choice of 2 Salads, 3 Entrees and 2 Sides

Colorado Buffet

Platinum - \$54.00

Gold - \$50.00

Includes Choice of 1 Salad, 2 Entrees and 2 Sides

Chicken Selections

Roasted Chicken

Pan Roasted Chicken Breast Topped with Shaved Prosciutto & Smoked Provolone with a Sage Chicken Reduction

Brie & Apple Stuffed Chicken

With Balsamic Cinnamon Reduction

Chicken Cordon Bleu

Chicken Cordon Bleu Stuffed with Honey Baked Ham, Swiss Cheese & Drizzled with a Chive Supreme Sauce

Chicken Picatta

Sautéed Chicken Breast with a Lemon Caper Sauce

Chicken Marsala

Pan Seared Chicken Breast in a Marsala Mushroom Sauce

Rosemary and Lemon Chicken

Chicken Breast with a Garlic Herb Sauce

Seafood Selections

Grilled Halibut

Grilled Halibut with Sautéed Tomatoes on a Bed of Spinach

Grilled Salmon

With Lemon Herb Sauce

Beef Selections

New York Strip

Sliced New York Strip with Peppercorn Brandy Sauce

The Flatiron

Herb Encrusted Flatiron Steak with Garlic Mushrooms

Filet of Beef

Petite Porcini Encrusted Filet Wrapped in Bacon & Served in a Red Wine Shallot Reduction

Beef Wellington

Tender Filet of Beef with Goat Cheese & Mushroom Duxell Wrapped in a Puff Pastry with Rosemary Sauce

Pork Selections

Stuffed Pork Loin

Stuffed with Apricots and Drizzled with a Raspberry Reduction Sauce

Glazed Tenderloin

Brown Sugar Glazed Pork Tenderloin with Dried Cranberry Port Reduction

Vegetarian Selection

Vegetarian Lasagna

With House Made Marinara

All Prices are Subject to 22% Service Charge and Applicable Sales Tax

Gourmet Side Selections

Salad Options

Mixed Baby Greens with Toasted Almonds, Goat Cheese, Dried Cranberries & Balsamic Dressing

Traditional Caesar Salad with Caesar Dressing

Tortellini Pasta Salad

Classic Mixed Green Salad with Ranch Dressing

Spinach Salad with Pears, Maytag Bleu Cheese & Apple Cinnamon Vinaigrette

Starch Sides

Roasted Garlic Mashed Potatoes

Roasted Fingerling Potato Medley

Rosemary Red Bliss Potatoes

Wild Rice Blend

Risotto with Spinach & Mushrooms

Risotto in a Sun Dried Tomato Cream Sauce

Hot Vegetable Sides

Grilled Seasonal Vegetables

Steamed Broccoli

Green Bean Almondine

Roasted Asparagus Spears

Glazed Carrots with Brown Sugar

Spaghetti Squash

Bar Options

*The Hotel Has Two Options for Bars -
A Per Person Price, or Pricing Based on Consumption.
In Addition, the Hotel Offers a Per Person Price for Wine Service During Dinner.*

Packages - Per Person

Beer & Wine Package

Includes: Budweiser/Bud Light, Coors/Coors Light, Miller Lite, Fat Tire, New Castle, Corona/Corona Light, Heineken, and Tier 1 - House Wine (CK Mondavi Chardonnay, Pinot Grigio, Merlot & Cabernet Sauvignon)

One Hour	\$11	Four Hours	\$24
Two Hours	\$16	Five Hours	\$28
Three Hours	\$20		

Premium Package

Includes: Skyy, Jim Beam, Dewar's, Bacardi, Beefeater, Canadian Club, Jose Cuervo, Budweiser/Bud Light, Coors/Coors Light, Miller Lite, Fat Tire, New Castle, Corona/Corona Light, Heineken, and Tier 1 - House Wine (CK Mondavi Chardonnay, Pinot Grigio, Merlot & Cabernet Sauvignon)

One Hour	\$14	Four Hours	\$29
Two Hours	\$20	Five Hours	\$35
Three Hours	\$24		

Platinum Package

Includes: Greygoose, Jack Daniels, Johnny Walker Black, Captain Morgan, Sapphire Bombay, Crown Royal, Patron Silver, Budweiser/Bud Light, Coors/Coors Light, Miller Lite, Fat Tire, New Castle, Corona/Corona Light, Heineken and Tier 2 - Premium Wine (Clos du Bois Chardonnay, Merlot and Cabernet Sauvignon)

One Hour	\$16	Four Hours	\$39
Two Hours	\$25	Five Hours	\$44
Three Hours	\$32		

Wine Service at Dinner

Includes: Tier 1 - House Wine (Mondavi Chardonnay, Pinot Grigio, Merlot & Cabernet Sauvignon)
\$7.50 per person (Service begins at the start of salads and concludes at the clearing of entrees)

Under 21 and Children's Package

Includes: Sodas, Bottled Water and Iced Tea
\$8.95 per person - unlimited

All Prices are Subject to 22% Service Charge and Applicable Sales Tax

Additional Bar Options

Bar - Based on Consumption (per drink)

	Host	Cash
<i>Cocktails:</i>		
Premium Well	\$6.50	\$7.00
Platinum Well	\$8.25	\$8.75
<i>Bottled Beer:</i>		
Domestic	\$4.50	\$5.00
Import/Micro Brewed	\$5.00	\$5.50
<i>Wine:</i>		
Tier 1	\$6.50	\$7.00
Tier 2	\$8.50	\$9.00
<i>Soda:</i>		
Pepsi Products	\$3.00	\$3.50
Water: Still and Sparkling	\$3.00	\$3.50

Wine by the Bottle

Tier 1:

House Wine by CK Mondavi
Chardonnay, Pinot Grigio, Merlot & Cabernet Sauvignon
\$28.00 by the bottle

Tier 2:

Premium Wine by Clos du Bois
Chardonnay, Merlot, Cabernet Sauvignon
\$32.00 by the bottle

Additional Bar Information / Guidelines

All packages, wine service, bottles of wine and hosted bars are subject to a 22% service charge and 8% tax.

“No Host Bar” or “Cash Bar” simply means your guests are to purchase their own beverages.

“Hosted Bar” means, you, as the host, will purchase beverages for your guests.

\$75 - Bartender Set-up Fee per Bartender Based on a Four Hour Bar / One (1) Bartender per every 100 guests

\$25 - Per Hour Labor Charge Over Four Hours

Courtyard by Marriott Denver Cherry Creek Reserves the Right to Limit and/or Restrict the Sale or Consumption of Alcoholic Beverages Based on Discretion. No Outside Alcohol Is Allowed.