



FOUR SEASONS
HOTEL
DENVER





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Congratulations!

Four Seasons Hotel is Denver's premier luxury wedding venue. Each detail of your special day is brought to life with expert care and coordination, coupled with flawless Four Seasons Service.

Four Seasons Hotel offers flexible spaces to match gatherings of all sizes. The Grand Ballroom is the largest of these spaces, inviting up to 280 guests to step into a dazzling setting featuring custom, hand-strung chandeliers from Singapore and three large, floor-to-ceiling windows. During the cocktail hour, guests can enjoy views of Downtown Denver from our exclusive Pool Terrace that is just an elevator ride away.



Included in your wedding package

COMPLIMENTARY MENU TASTING

For up to four (4) Guests for weddings over 50 guests in attendance

CUSTOM WEDDING CAKE

Created by the Four Seasons Hotel Denver Pasty Team

DÉCOR

Tables, Chairs, Glassware, and China

Social Linens with Matching Napkins

Gold-Rimmed or Ivory Charger Plate

Three votive candles per table

Dance Floor

HOTEL ACCOMMODATIONS

Complimentary Deluxe Accommodations for the Bride & Groom on the night of the wedding

Preferred Room Block Rates for Wedding Guests



Beautiful Beginnings

RECEPTION

Choice of Four (4) Butler Passed Hors d'Oeuvres

THREE-COURSE PLATED DINNER

FIRST COURSE

Soup or Salad

SECOND COURSE

Main Entrée

Select two (2) from the Farm and Sea Menus

THIRD COURSE

Custom Wedding Cake

Select two (2) flavors

*Includes Whole Wheat & Sourdough Rolls with Sweet Butter
Lavazza Coffee and Selection of Teas from Teakoe Tea*

4-HOUR DELUXE BAR PACKAGE

*Hourly Bar Package Includes Tableside Wine Service with Dinner
and Sparkling Wine Toast*

\$155.00++ per person

*17% service charge, 7% administrative fee and 8% sales tax will be added for
all food and beverage charges*



Shared Moments

RECEPTION

Choice of Four (4) Butler Passed Hors d'Oeuvres

THREE-COURSE PLATED DINNER

FIRST COURSE

Soup or Salad

SECOND COURSE

Main Entrée

Select two (2) from the Farm, Sea, Land Menus

THIRD COURSE

Custom Wedding Cake

Select two (2) flavors

*Includes Whole Wheat & Sourdough Rolls with Sweet Butter
Lavazza Coffee and Selection of Teas from Teakoe Tea*

5-Hour DELUXE BAR PACKAGE

*Hourly Bar Package Includes Tableside Wine Service with Dinner
and Sparkling Wine Toast*

\$170.00++ per person

*17% service charge, 7% administrative fee and 8% sales tax will be
added for all food and beverage charges*



Enduring Vows

RECEPTION

Choice of Six (6) Butler Passed Hors d'Oeuvres

FOUR-COURSE PLATED DINNER

FIRST COURSE

Appetizer

SECOND COURSE

Soup or Salad

THIRD COURSE

Duo Entrée

Select one (1) from the Duo Menu

FOURTH COURSE

Custom Wedding Cake

Select two (2) flavors

*Includes Whole Wheat & Sourdough Rolls with Sweet Butter
Lavazza Coffee and Selection of Teas from Teakoe Tea*

5-Hour DELUXE BAR PACKAGE

*Hourly Bar Package Includes Tableside Wine Service with Dinner
and Sparkling Wine Toast*

\$185.00++ per person

*17% service charge, 7% administrative fee and 8% sales tax will be
added for all food and beverage charges*



FOUR SEASONS
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Menus



Hors d'Oeuvres



COLD BITES

Caprese Skewer, Cucumber, Balsamic
Charred Poblano & Corn Tostada, Red Pepper Aioli
Truffled Corn & Boursin Cheese, Brioche
Chicken Salad, Kiwi Habanero Salsa, Brioche
Mini New England Lobster Roll
Shrimp Cocktail Shooter
Tuna Tartare Sesame Cone
Scallop Carpaccio, Chili Lime Salad
Tomato Basil Bruschetta
Citrus Crab Ceviche Spoon
Beef Tataki, Scallion Aioli, Crostini
Butternut Squash & Beet Skewer
Grilled Artichoke Bruschetta, Smoked Onion Aioli
Antipasto Skewer, Bresaola, Artichoke, Tomato, Basil Cheese

HOT BITES

Parmesan Truffle Arancini, Rosemary Herb Aioli
Bacon Wrapped Chorizo Stuffed Date, Date Syrup
Vegetarian Spring Roll, Sweet Chili Sauce
Raspberry, Almond & Brie Puff Pastry
Mushroom & Goat Cheese Tart
Denver Buffalo Reuben
Jerk Chicken Skewer, Pineapple Chutney Dip
Mini Beef Wellington
Crispy Tempura Shrimp, Mirin Dipping Sauce
Mini Duck Confit Grilled Cheese, Chipotle Fig Jam
Beef Empanada, Chipotle Aioli
Berkshire Pork Potsticker, Hoisin Sauce
Grilled Lamb Chop, Horseradish Aioli
Mini Cuban Sandwich

CAPITOL HILL SWEET BITES

Orange Hazelnut Financier
Cherry Pie
New York Cheesecake
Vanilla Cream Puff
Chocolate-Dipped Strawberries
Chocolate Macaron, Whipped Ganache
Basil Lime Shortbread
Hazelnut Chocolate Truffle
Butterscotch Brownie
Raspberry Mint Macaron
Mini Red-Velvet Cupcake
Assorted Cake Pops

Additional hors d'oeuvres available at \$5.00++ per person



Displays & Action Stations

WOK THIS WAY

Chef Prepared Fried Rice, Pan-Asian Condiments

Bacon Scallion Fried Rice

Pineapple Fried Rice

\$21 per guest

TACO TRUCK LOVE*

Select Two (2)

Chimichurri Flank Steak

Chili & Cumin Grilled Chicken

Cilantro & Garlic Roasted Shrimp

Flour & Whole Wheat Tortillas,

Onions & Cilantro, Chili Lime Sour Cream,

Guacamole, Fire-Roasted Salsa, Lime

\$25 per guest

ELECTRIC SLIDERS*

Select Two (2)

Angus, Maytag Blue Cheese, Horseradish Aioli

Togarashi Ahi, Daikon Sprouts, Ponzu Aioli

BBQ Shortrib, Coleslaw, BBQ Sauce

\$25 per guest

SUSHI SUSHI

Select Two (2)

Spicy Tuna roll, Tuna Poke Jalapeno Cucumber

Salmon Roll, Avocado, Bell Pepper, Ginger Kewpie

Larimier Roll, Crab, Lemon Aioli, Cucumber, Avocado

Veggie Roll, Pepper, Cucumber Asparagus, Carrot

\$35 per guest

DIM SUM MORE

Crispy Chicken Potstickers

Shrimp Shu Mai

Vegetarian Spring Rolls

Jalapeno Tamari, Sweet Chili Sauce, Spicy Mustard

\$22 per guest

POKE BOWL

Rice, Tuna, Salmon, Edamame, Seaweed Salad,

Kewpie, Kimchi, Nori, Pineapple Chunks,

Sesame Seeds

Soy Sauce, Ponzu, Sriracha Sauce

\$26 per guest

RAW BAR

King Crab Legs, Jumbo Shrimp, Snow Crab Claws

Red Wine Mignonette, Cocktail Sauce, Drawn Butter,

Lemon & Lime

\$31 per guest

GOURMET PRESSED SANDWICHES

Tomato, Mozzarella, Pesto

Speck & Brie Grilled Cheese

Smoked Chicken, Red Pepper, Aged Gouda

\$23 per guest

CHEESE & CHARCUTERIE BOARD

Selection of Local Cheeses, House Made Jam,

Assorted Artisanal Cured Meats, Quince Paste,

Whole Grain Mustard, Olive Oil, Baguette

\$25 per guest

ROASTED SUCKLING PIG*

Shredded Cabbage, Mojo Aioli, Asian BBQ Sauce,

Bao Buns

\$20 per guest

***\$150.00 Action Station Attendant Required**



Starters, Soups, and Salads

SALADS

Beefsteak Tomato Tower, Burrata, Focaccia Crouton,
Balsamic Reduction

Romaine Hearts, Candied Bacon, Crispy Onion,
Moody Blue Cheese, Cherry Tomato, Bacon Vinaigrette

Butter Lettuce, Roasted Pear, Candied Walnuts,
Haystack Goat Cheese, Red Wine Vinaigrette

Orange Roasted Beets, Goat Cheese Mousse,
Hazelnut Brittle, Pea Tendrils, Lemon Oil

Roasted Squash and Baby Kale Salad, Raspberry
Vinaigrette, Colorado Goat Cheese, Toasted Pepitas

SOUPS

Wood –Grilled Creamy Tomato, Parmesan
Crouton

Lobster Bisque, Chive Crème Fraiche

Sweet Corn & Golden Pepper

Gazpacho, Focaccia Crouton

New England Clam Chowder

STARTERS

Tuna Tartare, Avocado, Edamame, Corn Puree

Seared Ahi Tuna, Ponzu Glaze, Seaweed Salad,
Crispy Noodles

Fresh Mozzarella & Beefsteak Tomato Tower,
Focaccia Crisp, Arugula, Basil Vinaigrette

Citrus Crab Salad, Fried Lotus Root,
Blood Orange Aioli, Watermelon

Citrus Poached Shrimp, Shaved Cucumber,
Bloody Mary Cocktail Sauce,
Freshly Grated Horseradish

SEA

Bourbon Glazed Salmon

Beet Puree, Hazel Dell Mushroom Barley Risotto, Citrus Beurre Blanc

Colorado Trout

Corn Succotash, Citrus Fennel Salad, Beurre Blanc

Seared Alamosa Bass

Onion Soubise, Roasted Broccolini, Roasted Mushrooms,
Cashews Gremolata

Lemon Garlic Roasted Halibut (Seasonal April-November)

Black Lentil, Patty Pans, Red Curry Cream Sauce

LAND

Braised Beef Short Rib

Corn Puree, Heirloom Baby Carrots, Hopped Short Rib Jus

Mustard Rubbed Hanger Steak

Parsnip Puree, Roasted Romanesco, Chili Oil

Roasted Colorado Lamb Chop

White Bean Puree, Smoked Paprika, Cauliflower, Lamb Jus

Herb Marinated Filet Mignon (+\$6/Person)

Corn Chive Risotto, Roasted Asparagus, Thyme Jus

Juniper Rubbed Elk Loin (+\$6/Person)

Boursin Whipped Potatoes, Sautéed Spinach, Juniper Demi-Glace

FARM

Roasted Red Bird Chicken

Saffron Corn Bread Pudding, Asparagus, Honey Carrot Puree,
Thyme Jus

Chicken Saltimbocca

Sautéed Spinach, Smashed Red Bliss Potatoes, Caper Sauce

Goat Cheese & Mushroom Stuffed Chicken Breast

Grilled Asparagus, Garlic & Chive Mashed Potatoes

DUO

Grilled Medallion of Beef & Skuna Bay Salmon

Caramelized Onion & Goat Cheese Mashed Potato,
Sautéed Spinach, Thyme Jus

Braised Beef Short Rib & Seared Jumbo Scallops

Roasted Vegetable & Potato Hash, Thyme Jus

Beef Tenderloin and Lobster Tail

Boursin Whipped Potatoes, Roasted Asparagus, Beurre Blanc



— CAKE FLAVORS —

Premium Light Rum Infused Cake & Key Lime Cream
with blackberry jam

Chocolate Cake & Dark Chocolate Mousse
with raspberry preserves

Amaretto Cake & Toasted Almond Butter Cream
with cherry marmalade

Hazelnut Infused Cake & Light Praline Chocolate Mousse
with chocolate ganache

Vanilla Cake & Lemon Cream
with fresh raspberries

Tiramisu Cake & Sweetened Mascarpone
with mini chips

Pink Champagne
with champagne mousse

— ICING VARIETIES —

American Butter Cream

Italian Butter Cream

White Chocolate Butter Cream

— ADDITIONAL ENHANCEMENTS —

Hand Crafted Gum Paste Flowers

Silver Dragees

Classic Rolled Fondant

Ombre

Bar Packages

DELUXE BRANDS

New Amsterdam Vodka
Cruzan Rum
El Jimador Tequila
Beefeater Gin
Dewar's White Label Scotch
Old Forester Bourbon
Domestic beer selections
Imported beer selections
Assorted sodas/bottled water

Chateau Souverain Chardonnay or Sauvignon Blanc
Prophecy Cabernet or Pinot Noir
Zardetto Sparkling

PLATINUM BRANDS

Grey Goose Vodka
Bacardi 8 Rum
Patron Silver Tequila
Bombay Sapphire Gin
Macallan 12 Scotch
Crown Royal Canadian Whiskey
Woodford Reserve Bourbon
Domestic beer selections
Imported beer selections
Assorted sodas/bottled water

Chateau Souverain Chardonnay or Sauvignon Blanc
Prophecy Cabernet or Pinot Noir
Zardetto Sparkling

UPGRADE:
\$10.00++/person

“EDIBLE” COCKTAILS - \$10 Each

Manhattan
Traditional Cosmopolitan
Jalapeno-Cucumber Margarita
Long Island Ice Tea

Ask your wedding expert about creating your own custom signature drink!

Wine

WHITE WINE

Pinot Griogio, Masi Masianco

Friuli-Venezia Giulia, Italy
\$52 per bottle

Pinot Gris, Adelsheim

Willamette Valley, Oregon
\$60 per bottle

Chardonnay, Carmel Road Unoaked

Monterey, California
\$59 per bottle

Chardonnay, Sonoma Cutrer

Sonoma Coast, California
\$66 per bottle

Chardonnay, Iconoclast

Russian River Valley, California
\$68 per bottle

Sauvignon Blanc, St. Supery “Dollarhide”

Napa Valley, California
\$84 per bottle

Sauvignon Blanc, Villa Maria “Cellar Selection”

Marlborough, New Zealand
\$68 per bottle

SPARKLING & CHAMPAGNE

Brut Prestige, Mumm Napa

Napa Valley, California
\$62 per bottle

Sparkling Rose, Biutiful

Catalonia, Spain
\$52 per bottle

Louis Roederer “Brut”

Champagne, France
\$92 per bottle

Veuve Clicquot “Yellow Label”

Champagne, France
\$134 per bottle

Sparkling Rose, J Vineyards

Sonoma County, California
\$110 per bottle

Dom Perignon Brut

Champagne, France
\$300 per bottle

RED WINE

Pinot Noir, Lyric by Etude

Santa Barbara, California
\$60 per bottle

Pinot Noir, Siduri

Willamette Valley, Oregon
\$78 per bottle

Merlot, Passo Creek

Paso Robles, California
\$56 per bottle

Merlot, Markham

Napa Valley, California
\$69 per bottle

Malbec, Trapiche

Mendoza, Argentina
\$56 per bottle

Malbec, Tapiz

Mendoza, Argentina
\$65 per bottle

Sangiovese Blend,

Villa Antinori “Rosso”

Tuscany, Italy
\$72 per bottle

Syrah, Mira “Hyde Vineyards”

Napa Valley, California
\$85 per bottle

Cabernet Sauvignon, Iconoclast

Russian River Valley, California
\$78 per bottle

Cabernet Sauvignon, Broadside

Paso Robles, California
\$59 per bottle

Cabernet Sauvignon, Markham

Napa Valley, California
\$95 per bottle

Cabernet Sauvignon,

Stonestreet

Sonoma County, California
\$92 per bottle

Syrah, Vidal-Fleury

Crozes-Hermitage

Rhone, France
\$80 per bottle

Zinfandel, St. Francis “Old Vine”

Sonoma, California
\$68 per bottle

Event Professionals List

Wedding Coordinators

Calluna Events

Heather Dwight

303.931.7862

www.CallunaEvents.com

Cloud 9 Weddings

Ann Marlin

720.570.1168

www.cloud9bliss.com

Isabelle Kline Designs

Isabelle Kline

303.856.4140

www.isabelleklinedesign.com

Ashley Nicole Events

Ashley Nicole

720.470.2105

www.ashleynicoleevents.com

Table 6 Productions

Heather Allen

303.956.8566

www.table6productions.com

Creative Events & Occasions

Alisa Zapiler

720.231.8999

www.creativeeventsandoccasions.com

Walli Richardson Events

Walli Richardson

303.725.5740

www.wallirichardsonevents.com

Affair with Flair

Lisa Cook & Leslie Heins

303.770.2200

www.affairwithflair.com

John Tobey Event Design

John Tobey

303.830.0889

www.jtobey.com

Entertainment

Elite Entertainment

303.422.0889

www.myelitedj.com

Jammin' DJ's

303.308.9700

www.myjammindjs.com

Soul X (Band)

303.356.4852

www.soulxband.com

Mannequin the Band

720.3772.0374

www.mannequintheband.com

5 Star Talent and Entertainment, Inc.

303.635.1210

www.5staracts.com

Florist

Newberry Brothers

303.322.0443

www.newberrybrothers.com

Plum Sage

720.328.2190

www.plumsageflowers.com

The Perfect Petal

303.480.0966

www.theperfectpetal.com

Swank Stems

720.982.9639

www.swankstems.com

Linens & Rentals

Charming Chairs

303.578.0443

www.charmingchairs.com

Event Rents

303.972.0975

www.eventrents.com

Chair Covers & Linens

800.260.1030

www.linenhero.com

Linens Unlimited

303.463.6600

www.linensunlimited.net

Photography

Zorn Photography

303.335.5269

www.zornphoto.com

Studio JK Photography

303.949.1999

www.studiojk.com

Jared Wilson Photography

303.916.6409

www.jaredwilsonphotography.com

Jewels Gray

720.771.2200

www.jewelsgray.com

Allée Photography

720.936.5678

www.allee-photo.com

Decor & Lighting

Presentation Services Audio Visuals

303.389.3275

www.psav.com

Max & Livie

720.536.8100

www.maxandlivie.com

Design Works

720.941.7440

www.denverdesignworks.com

Eclectic Hive

303.482.5777

www.eclectichive.com

Pink Monkey Solutions

303.731.4050

www.pinkmonkeysolutions.com

LMD Productions, Inc

303.487.4444

www.lmdproductions.com

Transportation

Hermes

303.577.7600

www.hermesworldwide.com