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breakfast table	enhancements
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transform your day from the start. breakfast tables include freshly brewed regular, decaffeinated starbucks® coffee and hot taza® teas selections and a choice of one, fresh florida orange juice or cranberry juice.

based on 60 minutes of continuous service

the continental

assorted bagels and bake shop pastries
sweet butter, colorado honey, and preserves
seasonally inspired fresh fruits and berries 19

the evolved continental

pastry chef's selection of bake shop specialties
butter, jam, preserves and marmalade
seasonally inspired fresh fruits and berries
assorted yoplait® yogurts
fresh baked granola 21

front range breakfast

display of fresh sliced fruits and berries
southwestern breakfast burrito, scrambled eggs,
flour tortilla, jack cheese, green chiles and sweet onions
salsa and pico de gallo
griddle pancakes
huckleberry syrup and colorado honey butter
apple serrano potato hash
pastry chef's selection of bake shop specialties
butter, jam, preserves and marmalade 29

all american table

assorted breakfast bakeries
sweet butter, fruit preserves and
whipped cream cheese
seasonal sliced fruit
country fresh scrambled eggs
with peppers, mushrooms, and onions
breakfast potatoes
your choice of applewood smoked bacon, country ham,
or breakfast sausage links 28

*requires 1 culinary attendant fee 1 per 50 guests~per station 150

- low fat yogurt and berry parfait with house-made granola 8
- cold cereal, low fat and skim milk 3
- applewood smoked bacon 3
- mile high fritatta 4
- chicken apple breakfast sausage 3
- traditional bircher® muesli with oats, milk, fruits, and hazelnuts 5
- scrambled farm fresh eggs 2
- southwestern breakfast burrito
scrambled eggs, chorizo, flour tortilla,
jack cheese, green chiles and sweet onions 5
- croissant sandwich filled with black forest ham, swiss cheese, scrambled eggs 6
- steel cut oatmeal with raisins and walnuts 4
- cold atlantic salmon,
vine ripened tomatoes, capers, red onions, bagel chips 10
- griddle banana pancakes, blueberry pancakes or apple cinnamon pancakes choice of vermont maple syrup or huckleberry syrup 5
- eggs and omelets made to order with cheddar and swiss cheese, mushroom, onions, peppers, tomatoes, black forest ham, applewood bacon, salsa, shrimp, chiles, fresh spinach* 6
- brioche french toast, marscapone cheese, orange zest, local honey, raspberry coulis* 5
- belgian waffle with strawberries, pecans, whipped cream and vermont maple syrup* 4

All pricing is per person, unless otherwise noted. Prices are exclusive of 21% taxable service charge, 8.45% state sales tax and 4.6% service charge tax.

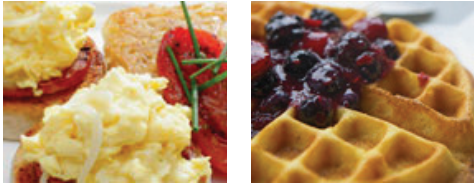


additional fees for guarantes less than 40~per person 5

- seasonal whole fresh fruit~per item 3
- assorted yoplait® yogurt cups~per item 3.75
- hard boiled egg
served warm~per item 2
- starbucks® frappucino~per item 6
- diet and regular pepsi® products~per item 3.75
- republic of tea®~per item 7
- red bull®~per item 6
- naked® juices~per item 8
- izze® sparkling juice~per item 6
- bottled water~per item 3.75
- individual bottled juice~per item 4
- gatorade®~per item 4

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plated breakfast	enhancements
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all plated breakfasts include a choice of florida fresh orange juice or cranberry juice. pastry chef's selection of bake shop specialties, butter, colorado honey, preserves. freshly brewed regular and decaffeinated starbucks® coffee, hot tazo® teas selections.

country fresh scrambled eggs
 soft scrambled eggs topped with fresh herbs and cheddar cheese
 applewood smoked bacon
 roasted red potatoes with caramelized onions
 grilled roma tomato 20

classic benedict
 two poached eggs
 toasted english muffin
 pan seared canadian bacon
 hollandaise sauce
 hash browns 19

nutty french toast
 thick brioche bread
 vanilla orange batter with pecans, almonds
 flax and sunflower seeds
 blueberry syrup
 grilled banana and pineapple 19

morning fajita skillet
 scrambled eggs
 spicy chicken
 red potatoes, peppers, onions, jack cheese
 salsa fresca
 flour tortillas on the side 22

citrus berry blintzes
 soft farmers cheese
 lemon zest golden crepes
 strawberry and preserved orange compote
 applewood smoked bacon 19

blueberry banana smoothie shot 6
 sweet chicken apple sausage 4
 applewood smoked bacon 3
 orange and grapefruit segments, key lime marscapone and honey 6
 seasonally inspired fresh fruit bowl 5
 low fat yogurt and berry parfait with house-made granola 8
 tomato juice 2
 apple juice 2
 florida grapefruit juice 2
 naked® juice~per item 8
 diet and regular pepsi® products~per item 3.75
 izee® sparkling juice~per item 6
 red bull®~per item 6
 bottled water~per item 3.75
 starbucks® frappucino~per item 6.50

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brunch	enhancements
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brunch includes florida fresh orange juice, ruby red grapefruit juice, cranberry juice. pastry chef's selection of bake shop specialties, butter, colorado honey, preserves. freshly brewed regular and decaffeinated starbucks® coffee, hot tazo® teas selections.

based on 90 minutes of continuous service

westin brunch

chilled station:

crisp garden greens, english cucumbers, cherry heirloom tomatoes and carrots
dried cherries and artisan cheese
merlot vinaigrette, peppercorn ranch

tropical fruit display:

assortment of pineapple, kiwi, mango, cantaloupe, honey dew and fresh berries

chilled smoked salmon and colorado trout
poached shrimp, chilled mussels, eggs, capers, red onion, lemon, cream cheese
bagel chips

breakfast station:

fresh, soft scrambled eggs in
crisp tortilla cups with chives

applewood smoked bacon and chicken sausage

farmers cheese blintzes
citrus strawberry compote, crème fraîche

entree:

pan seared chicken marsala, risotto à la milanaise
oven roasted rosemary potatoes
chef's seasonal vegetable

chef carved prime rib of beef*
au jus, horseradish cream and onion marmalade 48

*requires culinary attendant fee 1 per 50 guests~per station 150

traditional bircher® muesli with oats, milk, fruits and hazelnuts 5

grilled asparagus, orange segments, ripe tomatoes, sweet olive vinaigrette 6

low fat yogurt and berry parfait with house-made granola 8

antipasto of cured meats, cheeses, grilled mediterranean vegetables, olives 12

classic eggs benedict-english style muffin, canadian bacon, soft poached egg and rich hollandaise 6

chef prepared omelets and eggs to order with black forest ham, sausage, cheese, onions, peppers, tomatoes, mushrooms, shrimp, chiles, spinach and salsa to customize your creation* 6

belgian waffles made to order, maple syrup, strawberries, pecans and whipped cream for topping* 4

starbucks® frappucino~per item 6.50

red bull®~per item 6

naked® juice~per item 8

izze® sparkling juice 6

diet and regular pepsi® products~per item 3.75

bottled water 3.75

starbucks® iced tea 53

gatorade® 4

bloody mary bar 11

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the westin westminster

10600 westminster boulevard . westminster . colorado 80020 . usa . phone: (303) 410-5000



additional fees for guarantes less than 40~per person 5

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morning **enhancements**

invigorate your meeting with a mid morning break.

based on 30 minutes of continuous service

healthy start

- fresh fruit smoothies
- whole fresh fruit and berries
- assorted yoplait® yogurt cups
- energy bars 17

coffee house

- assorted italian biscotti
- freshly baked almond english scones
- warm cinnamon coffee cake
- chilled starbucks® frappuccinos 15

- sliced seasonal fruit 9
- cinnamon rolls with fondant 5
- warm pecan sticky buns 5
- fruit and brie cheese skewers 7
- chef's selection fresh fruit smoothies 6
- low fat yogurt and berry parfaits with house-made granola 8
- an assortment of fresh baked muffins
sweet butter, preserves and colorado honey~per dozen 36
- pastry chef's selection of bake shop pastries
sweet butter, preserves and colorado honey~per dozen 40
- fresh assorted bagels
whipped cream cheese, preserves and butter~per dozen 42
- assorted yoplait® yogurt cups~per item 3.75
- seasonal whole fresh fruit~per item 3
- hot chocolate~per gallon 46
- hot apple cider~per gallon 46
- regular and diet pepsi® products~per item 3.75
- starbucks® frappuccino~per item 6.50
- red bull®~per item 6
- izze® sparkling juice~per item 6
- naked® juice~per item 8
- bottled water~per item 3.75
- regular and decaffeinated starbucks® coffee

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hot tazo® tea selections~per gallon 53

individual bottled juice~per item 4

gatorade®~per item 4

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afternoon

enhancements

renergize your afternoon with one of our breaks.

based on 30 minutes of continuous service

home run

- warm pretzels with mustard and con queso
- m&m's®
- cracker jacks®
- lemonade 9

young at heart

- twinkies® and ho-hos®
- rice krispies® treats
- chex mix®
- brownies
- ice cold milk 12

everyday is sundae

- ice cream sundae bar to include:
- chocolate and vanilla häagan dazs® ice cream
- whipped cream
- chopped nuts
- maraschino cherries
- hot fudge, caramel, strawberry sauce
- assorted candy toppings 15

wii® juvenate

- candy bars
- assorted soft drinks
- tv screen
- wii® console
- 4 wii® controllers
- 3 wii® games
- (based on 50 attendees) 20

- chips, guacamole, salsa 7
- variety of fresh plain, cheese and carmel popcorn 5
- fruit and brie cheese skewers 7
- chef's selection of fruit smoothies 6
- low fat yogurt and berry parfaits with house-made granola 8
- individual bags of pretzels~per item 3
- individual bags of potato chips~per item 3
- trail mix~per item 4
- raspberry linzer tarts~per dozen 32
- lemon bars~per dozen 32
- rice krispies® treats~per dozen 32
- brownies and blondies~per dozen 32
- seasonal whole fresh fruit~per item 3
- fresh baked cookies~per dozen 32
- freshly brewed regular and decaffeinated starbucks® coffee
- hot tazo® tea selections~per gallon 53
- starbucks® iced tea~per gallon 53
- naked juice®~per item 8
- izze sodas®~per item 6
- diet and regular pepsi® products~per item 3.75
- bottled water~per item 3.75
- starbucks® frappuccino~per item 6.50
- gatorade®~per item 4

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chilled microbrew beer-per item 5

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all day breaks **enhancements**

elevate your day with a continental breakfast.
 inspire your best thoughts with a mid morning break.
 recharge your afternoon with an afternoon treat.

enliven your meetings in a minute package with our enhancements

each break is based on a 30 minute continuous service

meetings in a minute

- fresh squeezed fruit juices
- assorted breakfast bakeries
- fruit preserves, honey, and sweet butter
- starbucks regular and decaffeinated coffee
- tazo tea selections

mid morning

- assorted soft drinks and bottled water
- starbucks regular and decaffeinated coffee
- tazo tea selections

afternoon

- a selection of fresh baked cookies
- assorted soft drinks and bottled water
- starbucks regular and decaffeinated coffee
- tazo tea selections 34

enhancements per person

- chef's selection of fruit smoothies 6
- fruit and brie fruit skewers 7
- variety of fresh plain, cheese and caramel popcorn 5
- low fat yogurt with berry parfait and house-made granola 8
- warm pecan sticky buns 5
- cinnamon rolls with fondant 5
- raspberry linzer tarts~per dozen 32
- rice krispies® treats~per dozen 32
- lemon bars~per dozen 32
- trail mix ~per item 4
- assorted yoplait® yogurt cups~per item 3.75
- brownies and blondies~per dozen 32
- fresh baked cookies~per dozen 32
- seasonal whole fresh fruit~per item 3
- cold cereal, low fat and skim milk 3
- bottles of republic® tea ~per item 7.50
- starbucks® iced tea~per gallon 53
- starbucks® frappuccino~per item 6.50
- red bull®~per item 6

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izze® sparkling juice~per item 6
naked® juice~per item 8
hot chocolate~per gallon 46
hot apple cider~per gallon 46
individual bottled juice~per item 4
gatorade® ~per item 4
chilled microbrew beer~per item 5

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chilled lunch table

enhancements

all lunch tables include starbucks® iced tea.

based on 60 minutes of continuous service

marketplace deli

- sun fresh lettuce salad, poppy seed vinaigrette
- hawaiian papaya and english cucumber salad
- home-style potato chips
- display of black angus roast beef
- oven roasted turkey and black forest ham
- grilled chicken
- fontina, swiss emmenthaler
- american cheddar cheeses
- albacore tuna salad
- garnish platter: sliced vine ripened tomatoes
- red onion, kosher dill pickle spears
- green leaf lettuce
- mayonnaise, dijon mustard and horseradish
- variety of sliced breads and deli rolls
- fresh baked pies 35

additional fess for guarantees less than 40 ~ per person 5

- soup of the day 4
- freshly brewed regular and decaffeinated starbucks® coffee
- hot tazo® tea selections~per gallon 53
- diet and regular pepsi® products soft drinks~per item 3.75
- bottled water~per item 3.75
- red bull®~per item 6
- izze® sparkling juice~per item 6
- starbucks® frappuccino~per item 6.50
- gatorade®~per item 4

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hot lunch table

enhancements

all lunch tables include starbucks® iced tea.

based on 60 minutes of continuous service

designer pizza and pasta

salad italiano, vine ripened tomato wedges, sliced cucumbers and provolone cheese tossed in a basil oregano emulsion

fresh foccacia and extra virgin olive oil

pizza margherita: pesto sauce, sliced tomatoes, soft mozzarella cheese, basil leaves

baja chicken pizza:

bbq chicken. monterrey jack cheese, black beans, corn, and cilantro lime cream

stromboli: sausage, pepperoni, imported cheeses and marinara sauce

four cheese lasagna

layers of fresh tomatoes and basil

fresh almond and berry tarts

chocolate amaretto mousse 35

minestrone soup 4

tortilla soup 4

freshly brewed regular and decaffeinated starbucks® coffee

hot tazo® tea selections~per gallon 53

regular and diet pepsi® soft drinks~per item 3.75

bottled water~per item 3.75

red bull®~per item 6

starbucks® frappuccino~per item 6.50

izze® sparkling soda~per item 6

gatorade®~per item 4

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southwest

tossed mixed greens, cucumbers, tomatoes, jicama
ranch and cilantro lime vinaigrette

roasted tomatillo, salsa fresca and tortilla chips

chipotle spiced ground beef
taco shells

grilled chicken and beef fajitas
soft tortillas

refried beans
southwestern lime rice

cheese and red chile enchiladas

shredded lettuce, sour cream, guacamole, onions, black
olives, shredded cheddar and jack cheese

mexican chocolate tart
papaya flan with caramel 37

asian infusion table

hot and sour soup, crispy wonton

spinach salad with mandarin oranges, peanuts, pear tomatoes,
fresh jalapeños, oriental dressing

crisp vegetable spring rolls with sweet chile sauce

exotic fruit arrangements of mango, mexican papayas,
hawaiian pineapple, field strawberries, australian kiwi

mongolian marinated beef with green onions, red & green bell
peppers, szechuan chiles & fresh ginger

chinese lettuce wrap; stir fry of ground chicken, chopped
chestnuts, sliced shiitake mushrooms, fresh ginger, green
onions & ice berg lettuce bowls

fried rice with carrots, celery, scallions and egg

pad thai noodles with baby shrimp and snow peas, red curry
sauce

mango tarts
passion fruit delice dome 42

additional fees for guarantees of less than 40 ~ per person 5

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chilled plated lunch **enhancements**

re-energize with a two course luncheon. choose one salad and one entrée. all chilled plated lunches include fresh bread with creamery butter and starbucks® iced tea.

field fresh goodness

bibb lettuce wedge, shaved red onion, point Reyes blue cheese, spicy walnuts
red wine vinaigrette

crisp romaine, cherry heirloom tomatoes, asiago cheese garlic crouton
caesar dressing

oven roasted beet salad with baby iceberg lettuce
riesling vinaigrette

entrée

pepper roasted turkey club
gruyère, bacon, basil slaw, fried egg
seasoned french fries 25

grilled chicken wrap
mint tabbouleh, marinated tomatoes, spinach tortilla
fresh fruit 24

chilled asian chicken noodle bowl
avocado, mango, peanuts, basil
thai vinaigrette 27

mediterranean veggie wrap
roasted sweet peppers, summer squash
pepper jack cheese 22

additional fees for guarantes less than 40~per person 5

- gazpacho 5
- poached shrimp cocktail, spicy remoulade 9
- house-made potato chips 4
- tiramisu martini 5
- fruit tart and chantilly cream 3
- traditional new york style lemon cheesecake 3
- madagascar vanilla crème brûlée 3
- black forest chocolate cake 3
- regular and diet pepsi® soft drinks~per item 3.75
- bottled water~per item 3.75
- freshly brewed regular and decaffeinated starbucks® coffee
- hot tazo® tea selections~per gallon 53

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hot plated lunch

enhancements

choose of one soup or salad, entrée and dessert. all hot plated luncheons include fresh bread with creamery butter and starbucks® iced tea.

soups

yellow squash bisque with curried ginger

french onion soup with gruyère croutons

salads

bibb lettuce wedge, shaved red onion, point Reyes blue cheese, spicy walnuts
red wine vinaigrette

crisp romaine, cherry heirloom tomatoes, asiago cheese garlic crouton
caesar dressing

poached shrimp cocktail, spicy remoulade 9

tiramisu martini 5

fuji apple and tarragon purée 4

regular and diet pepsi® soft drinks~per item 3.75

bottled water~per item 3.75

freshly brewed regular and decaffeinated starbucks® coffee

hot tazo® teas~per gallon 3

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selection of entrées

stuffed chicken romesco
spinach, roasted red pepper
goat cheese and hazelnuts
roasted chicken demi glace, orzo pasta 35

herb grilled chicken breast
topped with avocados, monterrey jack cheese
harvest rice blend 34

herb rubbed top sirloin
chimichurri
basil whipped potatoes 36

grilled prime flat iron steak
au gratin potatoes 38

lemon and rosemary seared salmon
wild mushroom risotto 36

sole stuffed with spinach and pine nuts
oven roasted potatoes 38

quinoa cucumber and mint
roasted sweet pepper, chayote squash, tomatoes spinach
32

grilled portobello stack
fontina cheese, grilled poblano, asparagus, baby carrots
fresh fruit 35

desserts

fruit tart and chantilly cream

traditional new york style lemon cheesecake

madagascar vanilla bean crème brûlée

black forest chocolate cake

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grab and go

all grab and go lunches include whole fresh fruit, individual bags of chips, home baked cookie, condiments. you may choose up to three different lunches.

roast beef panini

ciabatta bread, roast beef, caramelized onions, parmesan cheese, horseradish aioli 27

chicken breast with roasted pepper

brioche, grilled chicken breast, basil, lettuce, roasted red peppers 27

apple walnut chicken salad

seven grain bread, lettuce, chicken, apples, walnuts, mayo 27

turkey club

whole grain bread, lettuce, tomato, applewood bacon, turkey and mayo 27

ham and cheese

sourdough bread, lettuce, tomato, swiss, black forest ham 27

veggie wrap

wheat tortilla, cream cheese, lettuce, tomato, red onion, cucumber, red pepper, cheddar cheese, provolone, olives, sprouts 27

additional fees for guarantes less than 40~per person 5

enhancements

assorted candy bars 4

italian lemon ice 5

frozen ben and jerry's® ice cream cups, häagen dazs® ice cream bars 7

diet and regular pepsi® products~per item 3.75

bottled water~per item 3.75

gatorade®~per item 4

red bull®~per item 6

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reception table

enhancements

the nights come alive and so do your senses.

based on 60 minutes of continuous service

display of imported and domestic cheese wedges

dipping oil, artisan breads, dried fruit, flatbreads, and crackers 12

warm whole baked brie

berry compote, baguette and crackers per person~minimum 20 ppl. 4

seasonal fresh fruits and berries

raspberry yogurt dip and agave syrup 9

garden's finest crudité's

onion dip and sun dried tomato dip 8

mediterranean marinated grilled vegetables

balsamic syrup and blue cheese aioli 9

iced shrimp display

cooked and peeled jumbo shrimp horseradish cocktail sauce and lemon wedges~per dozen 66

chilled smoked salmon

assorted bagels, chopped eggs, red onion and capers~minimum 20 ppl. 9

vermont country baked ham*

glazed with maple syrup and five spices dijon mustard~minimum 50 ppl. 4

tender roasted prime rib*

au jus, horseradish cream and silver dollar rolls~minimum 40 ppl. 12

oven roasted steamship round of beef*

warm jus lie and horseradish sauce silver dollar rolls~minimum 150 ppl. 5

antipasto display 12

hummus, pita chips 4

olive tapenade, french bread 5

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whole tenderloin of beef*

creamy béarnaise
dijon mustard, horseradish cream
silver dollar rolls~minimum 20 ppl. 15

carved oven roasted turkey*

orange cranberry relish and spicy dijon mustard
silver dollar rolls~minimum 30 ppl. 6

*requires 1 culinary attendant fee 1 per 50 guests~per station
150

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cold canapés

enhancements

all prices are per piece with a minimum of 36 pieces required.

based on 60 minutes of continuous service.

tequila marinated shrimp with honey dew 6

prosciutto wrapped asparagus 4

smoked chicken onion jam on brioche 5

cherry tomato stuffed with herb goat cheese 4

tomato and basil bruschetta 4

medjool date stuffed with maytag blue cheese 5

southwest chicken crostini 5

california rolls, wasabi, pickled ginger 6

vegetable spring roll, sweet chile sauce 5

spicy tuna roll, wasabi, pickled ginger 6

pretzels~per lb. 15

mixed nuts~per lb. 15

butler pass service
per hour/per server 25

All pricing is per person, unless otherwise noted. Prices are exclusive of 21% taxable service charge, 8.45% state sales tax and 4.6% service charge tax.





hot canapés

enhancements

all prices are per piece with a minimum of 36 pieces required.

based on 60 minutes of continuous service

chicken sate with peanut sauce 5

goat cheese and sweet pear phyllo purse 5

spring roll with sweet chile sauce 5

artichoke heart with boursin cheese 4

crab wonton rangoon 6

mushroom stuffed with chorizo 5

forest mushroom in phyllo 5

mini cheese and green chile quesadilla with cilantro sour cream 4

blue cheese and onion tartlett 5

dried cherry won ton 5

asian tempura shrimp with ponzu 7

mini beef wellington 6

pretzels~per lb. 15

mixed nuts~per lb.15

butler pass service~per hour/per server 25

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action stations	enhancements
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experience the sights and aromas of some of our action stations as our chefs prepare a sumptuous meal before your eyes.

based on 60 minutes of continuous service

catalan spanish paella*
 saffron rice, baby clams, mussels, shrimp, chicken, spanish sausage, scallops
 saffron broth with green peas~minimum of 20 ppl. 20

beijing dim sum*
 assortment of pan fried duck gyoza, pork dumpling, crab rangoon and vegetable shoma
 star anise, plum sauce, and soy dipping sauces
 per person~minimum of 20 ppl. 22

acapulco fajita station*
 chicken and beef fajitas, flour tortillas, sour cream, oaxaca cheese, guacamole, sweet bell pepper and onions
 fire roasted chipotle salsa~minimum of 20 ppl. 20

windy city station*
 pepperoni, mozzarella, sweet bell pepper pizza
 roma tomatoes, black olives, fennel, sausage pizza
 chipotle chicken wings
 blue cheese and celery~minimum of 20 ppl. 16

pretzels~per lb. 15
 mixed nuts~per lb. 15
 liquid nitrogen sorbet or ice cream 6

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taste of tuscany station*

choose three pasta, three sauces, eight toppings

pasta combinations

cheese tortellini, penne, mushroom ravioli, cavatappi and cracked pepper linguine

sauce combinations

basil pesto, plum tomato marinara, alfredo, mushroom ragout and garlic infused oil

toppings

asparagus, grilled chicken, rock shrimp, mild italian sausage, spicy italian sausage, bottom mushrooms, oven roasted tomatoes, pancetta, three color bell peppers, pearl onions, braised fennel, pepper flakes, green peas, roasted garlic, parmesan cheese, white wine, mediterranean olives and artichokes~minimum of 20 ppl. 20

dessert*

warm country style apple crisp

ice cream or sorbet~minimum of 20 ppl. 20

*requires 1 culinary attendant fee 1 per 50 guests~per station 150

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dinner table

enhancements

all dinner tables include fresh bread and creamery butter, regular and decaffeinated starbucks® coffee, hot tazo® tea selections.

based on 60 minutes of continuous service

long's peak table

beefsteak tomato and mozzarella, focaccia bread salad oregano vinaigrette

wine flights 22

smoked corn and poblano chowder

red skin mashed potatoes
chives and sour cream

microbrew braised short ribs

stuffed chicken breast goat cheese, spinach, red pepper

pan seared colorado trout with lemon beurre blanc

orchard apple and cranberry crumble
vanilla ice cream
bittersweet chocolate cake 52

All pricing is per person, unless otherwise noted. Prices are exclusive of 21% taxable service charge, 8.45% state sales tax and 4.6% service charge tax.



northern italian mediterranean table

salad niçoise with boiled eggs, red skin potatoes niçoise olives, tomato wedges, and haricot verts in red wine vinaigrette

forestiere style chicken breast mushrooms, bacon, onion, and demi glace

traditional spanish paella

beef bourginion

oven roasted rosemary potatoes

swiss chard with mornay

assorted french pastries to include profiteroles, éclairs, neapolitan cheesecake 55

south pacific table

sweet and sour soup

baby spinach, mandarin orange, ginger, cilantro, garlic dressing
crispy noodles

grilled chicken breast sate
spicy peanut sauce
beef sate
sweet chile glaze

banana leaf wrapped ono
sweet potato purée

steamed bok choy
sautéed snow peas and shiitake mushrooms

pistachio crusted new zealand lamb chops
mint chutney

chocolate banana macadamia cake
rice pudding
mango sorbet 60

additional fees for guarantes less than 40~per person 5

All pricing is per person, unless otherwise noted. Prices are exclusive of 21% taxable service charge, 8.45% state sales tax and 4.6% service charge tax.





plated dinner

enhancements

dinner menus are served in three courses and include fresh bread and creamery butter, regular and decaffeinated starbucks® coffee, hot tazo® tea selections. choose one soup or one salad, one entrée and conclude your dinner experience with a dessert selection.

intro (choice of one)

chicken tortilla soup
avocado, queso fresco, tortilla strips

wisconsin cheddar and broccoli soup

fire roasted tomato soup with goat cheese

boston butter lettuce, heirloom tomatoes, soft mozzarella
basil pesto vinaigrette

traditional mixed greens
english cucumber slices, tomato wedge, and carrot curls
balsamic vinaigrette

hearts of romaine
cherry tomatoes, caesar dressing, crisp parmesan
baguette

spinach and jicama salad
orange chile vinaigrette

intermezzo 3
gazpacho 5
wine flights 22

All pricing is per person, unless otherwise noted. Prices are exclusive of 21% taxable service charge, 8.45% state sales tax and 4.6% service charge tax.



plated dinner entrées

chicken stuffed with hatch chiles and jack cheese
yellow pepper purée
garlic mashed potatoes
asparagus 39

red bird free range chicken
chardonnay cream
lemon risotto, haricot verts 40

alaskan halibut
sea salt, olive oil, fresh herbs
roasted yukon gold potatoes
broccolini 53

cedar plank atlantic salmon
champagne beurre blanc
au gratin potatoes
snow peas 49

herb crusted beef tenderloin
crimini mushroom glaze
apple whipped potatoes, petit pan squash
parmesan tomato 58

grilled prime flat iron steak
merlot sauce, twice baked potato
broccoli and carrots 43

braised boneless beef short ribs
cheddar whipped potatoes, haricot verts 48

pork tenderloin
apricot and walnuts, cabernet demi glace
gorgonzola polenta, broccolini 41

grilled portobello stack
fontina cheese, grilled poblano, asparagus, baby carrots,
spinach and tomatoes 35

quinoa cucumber and mint
roasted sweet pepper, tomatoes, spinach, chayote
squash 32

All pricing is per person, unless otherwise noted. Prices are exclusive of 21% taxable service charge, 8.45% state sales tax and 4.6% service charge tax.



designer duets

roasted beef tenderloin and grilled shrimp
wild mushroom risotto
baby carrots 62

grilled top sirloin of beef and maryland crab cake
purple, white, sweet potato stack
asparagus 58

grilled prime flat iron steak and organic chicken
carbonara cous cous, oven roasted tomato 53

conclude (choice of one)

pear and blueberry, almond tart

chocolate crème brûlée

mango glazed vanilla bean cheesecake

wild strawberry short cake

chocolate decadence

additional fees for guarantes less than 40~per person 5

All pricing is per person, unless otherwise noted. Prices are exclusive of 21% taxable service charge, 8.45% state sales tax and 4.6% service charge tax.





host	enhancements
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host bar prices are per drink and include appropriate mixers and garnish.

deluxe cocktails

cutty sark scotch®, seagrams 7 blended whiskey®, jim beam®, bacardi light rum®, sauza® blanco tequila, sobieski vodka®, beefeater gin® 5.25

premium cocktails

dewars white label®, crown royal®, jim beam black®, bacardi 8 year®, sauza hornitos®, plata tequila®, absolut vodka®, bombay sapphire gin® 6.25

house tier wine

ck mondavi chardonnay®
medium bodied with hint of oak aromas of lemon and citrus

ck mondavi sauvignon blanc®
brilliant clarity with lemon and herbaceous notes

ck mondavi cabernet sauvignon®
cherry and blackberry that is perfectly balanced

ck mondavi merlot®
rich in the mouth and ends in a soft filled finish 32

domestic beer

coors®, budweiser®, miller light®, michelob ultra® 4

microbrews and imports

sam adams lager®, heineken®, corona®, and fat tire® 4.75

1 bartender for every 100 guests
bartender fee (waived with 500 in bar sales) ~ per bar 100
additional hour over 3 hours ~ per hour 25

premium tier

veramonte chardonnay
veramonte sauvignon blanc
veramonte cabernet sauvignon
veramonte merlot
veramonte pinot noir
per bottle 37

grand cru tier

benziger chardonnau
benziger sauvignon blanc
benziger merlot
benziger cabernet sauvignon
benziger syrah
per bottle 42

All pricing is per person, unless otherwise noted. Prices are exclusive of 21% taxable service charge, 8.45% state sales tax and 4.6% service charge tax.





cash	enhancements
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cash bar prices are per drink and include appropriate mixers and garnishes.

deluxe cocktails

cutty sark scotch®, seagrams 7 blended whiskey®, jim beam®, bacardi light rum®, sauza blanco tequila®, sobieski vodka®, beefeater gin® 6

premium cocktails

dewars white label®, crown royal®, jim beam black®, bacardi 8 year®, sauza hornitos®, plata tequila®, absolut vodka®, bombay sapphire gin® 6.75

house wines

ck mondavi chardonnay®
medium bodied with hint of oak aromas of lemon and citrus

ck mondavi sauvignon blanc®
brilliant clarity with lemon and herbaceous notes

ck mondavi cabernet sauvignon®
cherry and blackberry that is perfectly balanced

ck mondavi merlot®
rich in the mouth and ends in a soft filled finish 7

domestic beer

coors®, budweiser®, miller light®, michelob ultra® 4.50

microbrews and imports

sam adams lager®, heineken®, corona®, and fat tire® 5.25

1 bartender for every 100 guests
bartender fee (waived with 500 in bar sales) ~ per bar 100
additional hour over 3 hours ~ per hour 25

premium tier

veramonte chardonnay
veramonte sauvignon blanc
veramonte cabernet sauvignon
veramonte merlot
veramonte pinot noir
per bottle 37

grand cru tier

benziger chardonnau
benziger sauvignon blanc
benziger merlot
benziger cabernet sauvignon
benziger syrah 42

All pricing is per person, unless otherwise noted. Prices are exclusive of 21% taxable service charge, 8.45% state sales tax and 4.6% service charge tax.





specialty bar

enhancements

create a unique style to your reception by adding one of our specialty bars.

margaritas and mojitos (m&m)

various flavors of both margaritas and mojitos to add some spice to your meeting~per drink 8

pretzels~per lb. 15

mixed nuts~per lb. 15

wine flights

3 tasting glasses of various wines to be paired with menu or on their own for your drinking pleasure~per person 22

scotch flight

various scotches from different regions ~per person 25

1 bartender for every 100 guests
 bartender fee (waived with 500 in bar sales) ~ per bar 100
 additional hour over 3 hours ~ per hour 25

All pricing is per person, unless otherwise noted. Prices are exclusive of 21% taxable service charge, 8.45% state sales tax and 4.6% service charge tax.





bar packages

enhancements

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

deluxe package

deluxe cocktails include
cutty sark scotch®, seagrams 7 blended whiskey®, jim beam®, bacardi light rum®, sauza blanco tequila®, sobieski vodka®, beefeater gin®,
house wine
domestic beers
imported and microbrew beers
regular and diet pepsi® soft drinks, mineral water

1 hour deluxe

per person 14

2 hour deluxe*

per person 20

3 hour deluxe*

per person 24

4 hour deluxe*

per person 30

premium package

premium cocktails include
dewars white label®, crown royal®, jim beam black®, bacardi 8 year®, sauza hornitos®, plata tequila®, absolut vodka®, bombay sapphire gin®,
house wine
domestic beers
imported and microbrew beer
regular and diet pepsi® products, mineral water

1 hour premium

18

2 hour premium*

24

All pricing is per person, unless otherwise noted. Prices are exclusive of 21% taxable service charge, 8.45% state sales tax and 4.6% service charge tax.



3 hour premium*

28

4 hour premium*

34

*hourly packages are run concurrently

1 bartender for every 100 guests

bartender fee (waived with 500 in bar sales) ~ per bar

100

additional hour over 3 hours ~ per hour 25

All pricing is per person, unless otherwise noted. Prices are exclusive of 21% taxable service charge, 8.45% state sales tax and 4.6% service charge tax.





wine - red

wine - white

wine prices are per bottle.

merlot

- calina 32
- robert hall 44
- cavasde crianza 46
- swanson 50

cabernet sauvignon

- ray's station 38
- kendall jackson 40
- sebastiani 42
- robert hall 46
- sequoia grove 50

pinot noir

- macmurray 40
- carmel road 42
- erath 44
- clos du val 50

zinfandel

- cline av 36
- folie à deux 40
- francis coppola directors cut 44

shiraz

- mcwilliams 34
- rosemount 36
- penfolds hyland 40

syrah

- jade mountain 42

chardonnay

- frei brothers 38
- kendall jackson 40
- markham 44
- sequoia grove 48

sauvignon blanc

- pepi 36
- charles krug chilensis reserve 38
- robert hall 44
- cakebread 54

pinot grigio

- ecco domani 32
- montevina 34
- santa margherita 42

riesling

- wente 30
- kendall jackson 34
- trimbach 46

sparkling

- kenwood yulupa cuvee brut 32
- gruet blanc de noirs 40
- schramsburg mirabelle 46
- domaine carneros brut cuvée 48
- veuve clicquot 95
- dom pérignon 250

All pricing is per person, unless otherwise noted. Prices are exclusive of 21% taxable service charge, 8.45% state sales tax and 4.6% service charge tax.





above and beyond

enhancements

brewmaster reception*

heirloom tomatos, italian mozzarella,
white achovies, basil e.v.o.o. and white balsamic

deconstructed caesar salad, baby romaine,
shaved parmesan, focaccia croutons

hoegarden witbier

~~~

flatbread with chorizzo, pico de gallo  
spicy guacamole

tempura shrimp  
chipotle chile sauce

stella artois

~~~

prince edward island mussels
in garlic, white wine, parsley
saffron, yukon gold potatoes

grilled french bread

oven roasted pork loin, chimichurri sauce
apples and red cabbage

affligem blonde ale

~~~

braised buffalo short ribs in chimay beer  
cheddar whipped potatoes  
baby leeks

smoked chicken and mushroom risotto  
green peas and sweet onions

All pricing is per person, unless otherwise noted. Prices are exclusive of 21% taxable service charge, 8.45% state sales tax and 4.6% service charge tax.



chimay grande rouge

~~~

nitrogen rochefort ice cream float

maytag blue cheese
chile spiced walnuts and dried fruits

rochefort eight, abbaye notre-dame de saint remy

75 beer not included
90 beer included

*chef demonstration fee
150

All pricing is per person, unless otherwise noted. Prices are exclusive of 21% taxable service charge, 8.45% state sales tax and 4.6% service charge tax.





holiday | enhancements

winter is here when the sweet smell of the holidays travels in the air.

all plated dinners and dinner tables include fresh baked bread and creamery butter.
regular and decaffeinated starbucks® coffee and hot tazo® tea selections.

bliss reception package

passed selection of:
smoked salmon and cream cheese canapé
boursin stuffed artichoke heart
mini beef wellington

~~
display of imported and domestic cheese wedges
dried fruit, artisan bread and crackers 22

joy reception package

passed selections of:
vegetable tapenade stuffed artichoke
barbeque chicken and chipotle spring roll
wild mushroom pesto turnover

~~
display fo mediterranean grilled vegetables
balsamic syrup and blue cheese aioli 18

reception tables

winter table displays:
items are priced per person

display of imported and domestic cheeses, artesian breads and dried fruits 12

cooked jumbo shrimp cocktail, horseradish sauce, lemon 5

mediterranean marinated grilled vegetables 8

lemon thyme cold smoked atlantic salmon,
chopped egg, capers, red onions, bagel chips
(20 guest minimum) 9

reception starters

items are priced per piece
(minimum order of 24 pieces)
cold selections:

french brioche with smoked turkey and cranberry orange relish 5

asparagus wrapped prosciutto 4

traditional california rolls, soy sauce
pickled ginger, wasabi 5

cherry tomato stuffed with laura chenele goat cheese 4

tomato basil bruschetta 4

hot selections:

crab wonton rangoon 6

asian tempura shrimp, ponzu sauce 7

stuffed white mushrooms, chorizo, lime aioli 4

forest mushroom phyllo, chive butter 5

mini beef wellington, truffle demi 6

All pricing is per person, unless otherwise noted. Prices are exclusive of 21% taxable service charge, 8.45% state sales tax and 4.6% service charge tax.



winter carving tables*

items are priced per person and require 1 chef per 100 guests

herb crusted oven roasted prime rib of beef
horseradish cream, dijon mustard, silver dollar rolls
(40 guest minimum) 12

seared whole tenderloin
béarnaise sauce, dijon mustard, creamy horseradish,
silver dollar rolls
(20 guest minimum) 15

oven roasted turkey
cranberry mayonnaise, spicy mustard, silver dollar rolls
(30 guest minimum) 6

baked country honey glazed ham
(50 guest minimum) 4

plated starters (choice of one)

asparagus, hearts of palm, arugula and cherry orange
lavender vinaigrette

smoked corn chowder, crème fraîche

boston lettuce, lolla rossa and micro greens
oven dried plum tomato and champagne vinaigrette

baby spinach and spiced walnut, cranberry salad with
citrus dressing

All pricing is per person, unless otherwise noted. Prices are exclusive of 21% taxable service charge, 8.45% state sales tax and 4.6% service charge tax.



plated dinner selections

stuffed chicken breast
twice smoked bacon and jack cheese
cabernet sauvignon sauce
duchess potatoes with caramelized onions and leeks
broccolini with almonds 43

pistachio crusted chicken breast
wild mushroom sauce
garlic whipped potatoes
baby carrots and yellow squash 47

seared atlantic salmon fillet
creamy gorgonzola polenta
caramelized fennel and mushroom ragout
baby carrots and haricots verts 48

roasted prime rib of beef, dry rubbed with fresh herbs,
essence of beef
creamed horseradish sauce
buttermilk whipped potatoes
asparagus lemon butter 53

horseradish crusted petit filet mignon
sugar cane skewered scallops
herb risotto
wrapped asparagus and seasonal vegetable medley 55

australian lobster tail with drawn butter
petit filet mignon with bordelaise sauce
au gratin potatoes
haricots verts with baby peppers 78

plated desserts (choice of one)

cranberry mousse cone with vanilla cream on sugar
cookie

carmel cheesecake pyramid
raspberry sauce

belgium chocolate à la orange with a grand marnier panna
cotta

baileys irish cream pumpkin cheesecake
chocolate praline sauce

All pricing is per person, unless otherwise noted. Prices are exclusive of 21% taxable service charge, 8.45% state sales tax and 4.6% service charge tax.



holiday dinner table selection 1

selection 1:

butternut squash and granny smith apple soup

baby field greens, spiced walnuts and poached pears
cranberry citrus vinaigrette

cavatappi with roasted sweet bell peppers, artichoke
hearts, cucumber, beef steak tomato salad, oregano
vinaigrette

country style green beans
carrots with dill
herb roasted potatoes

oven roasted turkey with sage and chestnut stuffing
natural pan gravy
sliced top sirloin with bordelaise sauce
honey glazed ham

pastry chef's selection of holiday delights 60

holiday dinner table selection 2

asparagus soup with cornbread croutons

baby spinach with mushrooms and tear drop tomatoes
walnut dressing

tricolor farfalle pasta with smoked bay scallops and fresh
herbs

white & wild rice blend with cranberries
sweet potato dauphinoise
balsamic roasted vegetables
spaghetti squash and carrots

lemon chicken roulade with apricots and cherries
grilled salmon with red pepper cream sauce

roast prime rib of beef (carved to order)
dry rubbed with fresh herbs
essence of beef and creamed horseradish,
silver dollar rolls

pastry chef's selection of holiday delights 65

*chef attendant fee
150

All pricing is per person, unless otherwise noted. Prices are exclusive of 21% taxable service charge, 8.45% state sales tax and 4.6% service charge tax.





weddings

enhancements

your day deserves a beautiful venue, instinctive service, delectable cuisine, sublime details.

the westin westminster is proud to offer an array of intuitive wedding packages, offering an array of amenities and upgrades
each package can be personalized
we invite you to explore the choices

indoor and outdoor ceremony and reception locations available

call our wedding specialists for more details
303.410.5822 or visit our website at westinweddings.com

inclusive packages to include

- sophisticated cocktail receptions
- passed hors d'oeuvres
- non-alcoholic bridal punch
- selective table linen
- beveled glass cylinder centerpieces and votive candles
- elegant banquet chair covers with personalized sashes
- custom designed wedding cake from our preferred bakeries
- champagne toast

- heavenly guestroom for the bride and groom on the evening of your wedding
- day room for the bride
- welcoming hotel accommodations for friends and family
- complimentary overnight stay with breakfast on your first anniversary

All pricing is per person, unless otherwise noted. Prices are exclusive of 21% taxable service charge, 8.45% state sales tax and 4.6% service charge tax. All services are subject to applicable tax and service charge





sustainable options - breakfast

enhancements

breakfast tables are served with freshly squeezed florida orange juice, grapefruit, apple and tomato juices. freshly brewed shade grown, fair trade starbucks® coffee and a collection of green, black and herbal teas.

continental

array of market fresh fruits and berries
assorted whole wheat and grain cereals, all natural granola
organic milk, whole, 2% and soy
whole grain raisin and carrot bran muffin
sweet organic butter and preserves 19

from the ranch

best of seasons organic fruit juices
sustainable grown fresh and roasted fruit offerings
organic farmed poached egg
niman ranch dry cured apple bacon, natural turkey sausage
oven roasted lemon & thyme fingerling potatoes
sliced whole grain bread selection
sweet organic butter and preserves 30

american

bran muffins, whole wheat bagels, colorado honey and orchard fruit preserves
winter harvest of whole, sliced and spice poached fruits
green tea orange banana smoothie
blueberry yogurt all natural granola parfait
bob's red mill steel cut oatmeal baked in organic apple
free range poached egg in a prosciutto cup
miniature smoked ham and cheddar croissants

All pricing is per person, unless otherwise noted. Prices are exclusive of 21% taxable service charge, 8.45% state sales tax and 4.6% service charge tax.



harvest collection

blood orange and citrus fruits salad with lavender honey
drizzle

market fresh fruit martinis, strawberry juice and sugar
cane

all natural walnut, apple and granola parfait with
pomegranate essence

hardwood smoked alaskan salmon and gravlax
poached free range eggs on potato & trout hache,
ground mustard hollandaise

area artisanal made cheese and cured meats 42

All pricing is per person, unless otherwise noted. Prices are exclusive of 21% taxable service charge, 8.45% state sales tax and 4.6% service charge tax.





sustainable options - break

enhancements

power up

fresh pure and blended juices to include: carrot, citrus, cucumber, celery
rolled oat bars
market basket of locally grown vegetables with warm goat cheese dressing
pure still water 22

freshly brewed shade grown, fair trade starbucks® coffee and a collection of green, black and herbal teas ~ per gallon 53

refuel

fruit and spice infused organic teas,
pure local flower honey
sustainable grown apples
baked and filled with chocolate and raisin bread pudding, apple crumble shots
crispy apple fritters enrobed with cinnamon sugar, apple straddle 25

All pricing is per person, unless otherwise noted. Prices are exclusive of 21% taxable service charge, 8.45% state sales tax and 4.6% service charge tax.





sustainable options - lunch

enhancements

luncheons are served with freshly brewed fair trade starbucks® coffee, assorted teas and iced water for chilled plated luncheon options choose one starter, one entrée and one dessert.

chilled plated lunch starter

local farm field greens, roasted golden beets, soft mozzarella and basil

faro grain with roasted pearl onions, red peppers, lemon & long beans

assortment of artisan farmed cheeses, cured grass-fed meats and salamis

chilled plated entrée

grilled line caught tuna, lettuce & sun dried tomato wrap 39

artisanal brie and prosciutto on grilled baguette with red current relish 30

roasted red bird farms chicken & berkshire smoked bacon wrap 35

chilled plated lunch dessert

warm sweet spice poached fruits with lavender honey ice cream

organic bittersweet dark chocolate cake, vanilla bean sauce

hot plated luncheon

cream of white bean soup, chorizo sausage, basil oil

petaluma farms chicken breast, poached in chervil broth golden potatoes and vegetable nage

roasted apple flan, crème fraiche & caramel glaze 37

All pricing is per person, unless otherwise noted. Prices are exclusive of 21% taxable service charge, 8.45% state sales tax and 4.6% service charge tax.



FOUR POINTS
BY SHERATON



THE LUXURY COLLECTION

MERIDIEN



WESTIN



STARWOOD
PREFERRED
GUEST



sustainable options - dinner

enhancements

dinners are served with freshly brewed fair trade starbucks® coffee, assorted teas and iced water.

plated dinner starter

clear mushroom broth with chicken and sage ravioli

steamed halibut, sweet orange & chervil essence

local field greens, caramelized pecans, roasted pears
point Reyes blue cheese, tarragon pear vinaigrette

plated dinner entrées

seared wild alaskan salmon, port wine reduction
toasted large couscous pearls, shiitake mushrooms,
bacon and peas 51

roasted colorado grass feed rack of lamb
bok choy and young potato borscht 65

spice rubbed broken arrow ranch venison rack red current
glaze
roasted acorn squash with chestnuts 68

plated dinner desserts

vanilla bavaroise, madeleine sponge and roasted banana

assortment of artisanal small farm house cheeses, quince
paste, walnut bread

roasted apple & cinnamon chiboust napoleon, caramel
cider essence

All pricing is per person, unless otherwise noted. Prices are exclusive of 21% taxable service charge, 8.45% state sales tax and 4.6% service charge tax.





planner's edge - planner's edge specialty events

you only live twice
plan an unforgettable event with a james bond 007 theme
minimum of 200 guests required

shaken, not stirred*

passed hors d'oeuvres (based on 3 pieces per person)
goat cheese and dried cherry wontons
prosciutto wrapped asparagus
passed crudité en glass
mini beef wellington
stuffed fingerling potatoes, with blue cheese mousse and air
dried strawberry

~~~

cheese and fruit display  
gratton village white cheddar  
vermont yellow cheddar with jalapeño apple caramel  
lemon stilton and portwine cheese  
haystack mountain goat cheese  
confit and dipping oil, artisan breads, flatbreads, crackers and  
lavosh  
sliced apples, pears and grapes

apple infused martini\*\*

~~~

mashed potato martini station
yukon gold, peruvian purple and idaho potatoes
served in a rocks glass
toppings to include:
sour cream, pancetta bacon bits, green onion, fresh herbs,
asparagus tips, cheddar cheese, blue cheese
peppercorn jus lie and red wine demi

potato vodka martini**

~~~

carving station  
roasted colorado rack of lamb with rosemary and crisp mint  
cocoa crusted tenderloin of beef  
smoked pork loin with cranberry boursin  
whole grain mustard crostini  
carved salmon en croûte  
fresh baked bread, rolls and sweet cream butter

**sushi cones**

7

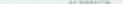
**infused strawberries**

7

**casino style games**

black jack, craps, roulette, poker  
catering manager can provide pricing at time of inquiry

All pricing is per person, unless otherwise noted. Prices are exclusive of 21% taxable service charge, 8.45% state sales tax and 4.6% service charge tax.



# the westin westminster

10600 westminster boulevard . westminster . colorado 80020 . usa . phone: (303) 410-5000



## chocolate martini\*\*

~~~

monte carlo station-salad, risotto, orzo station

caesar salad

wild mushroom risotto and sun dried tomato risotto

toppings include sautéed mushrooms, sun-dried tomatoes, italian parsley, kalamata olives, asparagus tips, roasted pine nuts, freshly grated parmesan cheese

lemon drop martini**

~~~

chef attended asian station

shrimp and chicken pad thai noodle station

sesame pork

fried rice

beef and chicken satay with assorted dipping sauces

crab cheese wontons with spicy mustard sauce

vegetable spring rolls

## asian fusion martini\*\*

~~~

dessert display

cheesecake assortment, dessert cookies, chocolate crème brûlée

assorted petit pastries to include cream puffs, éclairs, mini tarts, molten chocolate lava cake

~~~

late night coffee station

steamy rich hot chocolate

tazo® tea selections

freshly brewed regular and decaffeinated starbucks® coffee

assorted syrups, whipped cream, candied peels, cinnamon sticks

biscotto and chocolate stirs 95

\*chef attendant fee required for carving station

(1 per 100 guests)

150

\*\*bartender fee for each martini station

(1 per 100 guests)

100

All pricing is per person, unless otherwise noted. Prices are exclusive of 21% taxable service charge, 8.45% state sales tax and 4.6% service charge tax.

