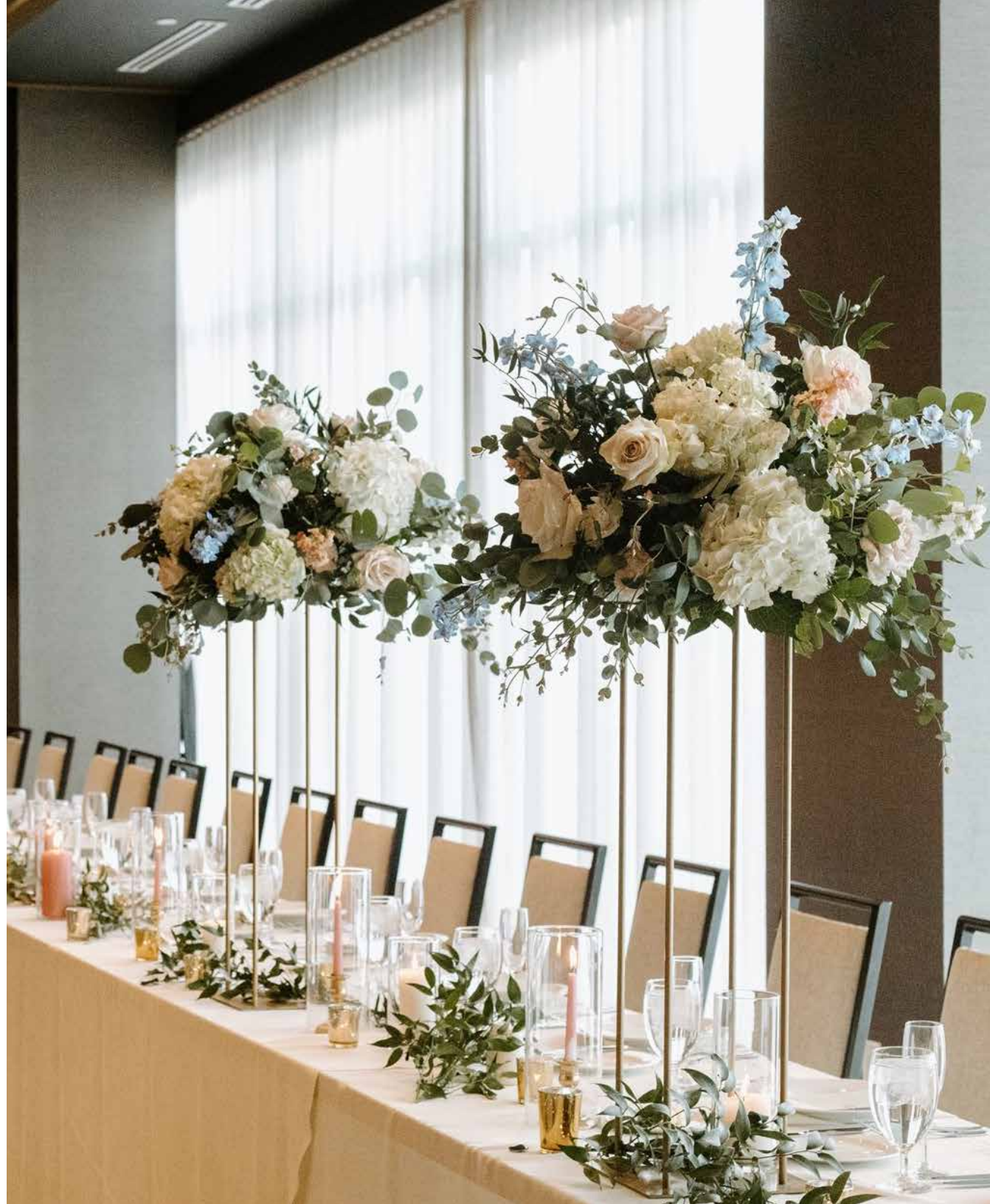




WEDDING MENU

INCLUSIONS

- Complimentary Bridal Suite the Night of the Reception
- House Linens and Napkins
- Chairs, Tables, China, Glassware and Flatware
- Champagne Toast
- Dance Floor
- Special Event Valet Parking for Wedding Guests
- Menu Tasting for up to 4 People
- Children's Meal Options
- Anniversary Stay with reservations at B&GC, with a Celebratory Cocktail
- Kid's meals available
- Vendor meals pre-ordered from Local Jones



COCKTAIL HOUR

HOT HORS D'OEUVRES

GOUGERES - \$8

Gruyere, Prosciutto

CRISPY PORK BELLY (GF) - \$8

Tomato Agrodolce

BEEF WELLINGTON - \$9

Dried Cherry Demi Jus

BEEF SKEWER (GF, DF) - \$8

Horseradish Gremolata

CHICKEN LOLLIPOP - \$8

Brown Sugar Chili Rub

CRISPY DUNGENESS CRAB CAKE - \$9

Remoulade

MUSHROOM ARANCINI (V) - \$7

Duzelles Dip, Parmesan

ARTICHOKE BEIGNETS (V) - \$7

Lemon Yogurt

VEGETARIAN SAMOSAS (V) - \$7

Sauce Chimichurri

COLD HORS D'OEUVRES

DEVILED EGGS - \$7

Gruyere, Prosciutto

+3 Salmon Roe

CURRY CHICKEN SALAD WRAP (GF) - \$8

Golden Raisins, Bibb Lettuce

TUNA TARTARE (GF) - \$9

Yuzu, Rice Crackers

SMOKED SLAMON RILLETTE - \$8

Dill, Creme Fraiche, Crostini

SHRIMP CEVICHE (GF) - \$8

Grilled Pineapple

EGGPLANT CAPONATA (V) - \$7

Pine Nuts, Crostini

BEET HUMMUS (V, DF) - \$7

Credite, Flatebrad, Olive Oil

MELON SKEWER (V, GF) - \$7

Feta Cheese, Fresno Chiles

+\$3 Prosciutto

CAPRESE SKEWER (V, GF) - \$8

Mozzarella, Tomato, Basil,

Balsamic Reduction



PLATED DINING

Choice of 2 Entrees - \$100 per person | Choice of 3 Entrees - \$115 per person
Includes a choice of 3 Hors D'Oeuvres from the previous page
Guarantee numbers of each due 72 working hours prior to event
Served with warm rolls and butter

STARTERS

Select one (1) for your guests to enjoy

CAESAR SALAD

Shaved Parmesan, Garlic Croutons,
Traditional Caesar Dressing

WEDGE SALAD (GF)

Bacon Lardons, Red Onions, Crumbled
Blue Cheese Dressing

LOCAL LETTUCES (GF, V)

Shaved Vegetables, Fine Herbs, Oregano Vinaigrette

CRAB CAKE

Frisée, Pickled Red Onion, Remoulade
additional +\$6

TUNA TARTARE (GF)

Cucumber, Fresno Chilies, Dill
additional +\$6

FROM THE GARDEN

RISOTTO (GF)

Seasonal vegetables, aged parmesan, fresh herbs

WARM GRAINS &

CHARRED VEGETABLES

Quinoa, cous cous, seasonal vegetables,
tahini dressing, mint

FROM THE SEA

OVEN ROASTED SALMON (GF)

Broccolini, butter poached redskin potato,
sauce gribiche, dill

COLORADO STRIPED BASS

Almond Romesco, cauliflower, roasted peppers

SHRIMP SKEWER (GF)

Bell pepper, pineapple, red onion, brown rice,
sweet and spicy sauce, cilantro

FROM THE LAND

HERB ROASTED CHICKEN BREAST (GF)

potato puree, pastrami spiced baby carrots, bourbon
chicken jus, micro arugula

or

Snap peas, radish, farro, lemon yogurt, pickled shallot
and herb salad

SLOWLY BRAISED COLORADO BEEF (GF)

braising jus, pearl onion, carrot, potato

SMOKED PORK SHOULDER (GF)

Fried Brussels Sprouts, mashed sweet potato
Pickled Onions, Mustard Jus

BEEF TENDERLOIN +\$10 (GF)

cremini mushroom, confit garlic, potato puree, beef jus
add Shrimp +\$8
+add Lobster +\$30

PRIME RIB (GF) +\$15

Colorado Beef, Horsey Sauce, Au jus, Potato Puree,
Seasonal Vegetable



CUSTOM STATION DINNER

Choose minimum of 3 Stations

FROM THE GARDEN

Select Three | \$25 per person

LOCAL LETTUCES (GF, V)

Shaved Vegetables, Fine Herbs, Oregano Vinaigrette

CAESAR SALAD

Garlic Croutons, Shaved Parmesan, Caesar Dressing

CAPRESE SALAD (GF)

Mozzarella, Cherry Tomatoes, Basil, Olive Oil, Balsamic Reduction

MELON SALAD (GF)

Ricotta Salata, Mint, Fresno Chile Vinaigrette

GREEK SALAD (GF)

Tomatoes, Cucumber, Feta Cheese, Red Onion, Olives, Oregano Vinaigrette

FROM THE SEA

\$50 per person

TUNA CRUDO

Crab Claws, Shrimp Cocktail
Cocktail Sauce, Mignonette, Fresh Lemons

SMOKED SALMON

Crème Fraiche, Crostini, Minced Red Onion, Chopped
Hardboiled Egg, Crostini

ADD FRESH SHUCKED OYSTERS +\$52 PER DOZEN

PASTA

select two | \$35 per person

CHEESE TORTELLINI (V)

Marinara Sauce

ORECCHIETTE & PESTO (V)

Pine Nuts, Basil, Parmesan

PENNE & MUSHROOM (V)

Garlic Cream

CASARECCE BOLOGNESE

Roma Tomatoes, Pork, Beef

SPAGHETTI AND MEATBALLS

SOUTHERN

\$35 per person

FRIED CHICKEN

with Hot Sauce & Sweet Glaze

PULLED PORK (GF)

Collard Greens with Smoked Turkey, Country Style Baked
Beans, Red Bliss Potato Salad, Cornbread

MEDITERRANEAN

\$40 per person

CURRIED SPATCHCOCK CHICKEN (GF)

HOUSE FALAFEL (GF)

Tzatziki & Marinated Cucumbers

COUSCOUS SALAD

Market Vegetables, Olive, Pine Nuts, &
Lemon Tahini Dressing

BEEF HUMMUS

Crudité & House-made Pita



CARVING STATIONS

Served by The Whole Piece & Carved to Order
add onto Cocktail Reception or Custom Dining Station
Each Piece Serves 20-25 People

PRIME RIB - \$750

Beef Au Jus, Horseradish

ROASTED BONE-IN PORK LOIN - \$750

Madeira Pork Jus, Fennel & Orange Agrodolce

OVEN ROASTED SALMON - \$750

Dill Crème Fraîche, Herbed Butter Sauce

ROASTED BEEF TENDERLOIN - \$750

Au Poivre, Potato Purée

SALMON - \$750

Cucumber Radish Salad,
Preserved Lemon Crème Fraîche



A close-up photograph of a bartender's hands. On the left, a hand holds a clear glass bottle with a textured surface and a label that includes the word "ALBU". On the right, another hand holds a metal strainer over a glass. A thick, light-colored liquid is being poured from the strainer into the glass. The glass already contains a similar liquid and some ice cubes at the bottom. The background is dark and out of focus.

BEVERAGE SERVICE

BANQUET BEVERAGE MENU

\$175 Bartender Free Per 50 Guests

BEER + WINE

*UNLIMITED PACKAGE - \$24 per person: 1Hour, \$13 per person: each additional hour
WINE - \$45 per bottle & \$50 house sparkling bottle | BEER - \$7 per domestic beer & \$9 per craft beer*

HOUSE WINE, WHITE

Chardonnay, Joel Gott | Pinot Grigio, Scarpetta
Rosé, Bieler Piere et Fils | Sparkling, Silver Gate 'Brut'

HOUSE WINE, RED

Cabernet Sauvignon, Franciscan | Pinot Noir, Carmel Road

CRAFT BEER

Rotating Seasonal Options

DOMESTIC BEER

Coors Light, Coors Banquet, Modelo

TRULY

*UNLIMITED PACKAGE - \$29 per person: 1Hour, \$16 per person: each additional hour
COCKTAILS + WINE - \$14 per cocktail & \$45 per wine bottle & \$50 house sparkling wine bottle
BEER - \$7 per domestic beer & \$9 per craft beer*

VODKA

New Amsterdam

GIN

Citadelle

RUM

Don Q Cristal

BOURBON

Four Roses

TEQUILA

Lunazul Blanco

RYE

Rittenhouse

HOUSE WINE, WHITE

Chardonnay, Pinot Grigio, Rosé, Sparkling 'Brut'

HOUSE WINE, RED

Cabernet Sauvignon & Pinot Nior

CRAFT BEER

Rotating Seasonal Options

DOMESTIC BEER

Coors Light, Coors Banquet, Modelo



BANQUET BEVERAGE MENU

\$175 Bartender Free Per 50 Guests

SINCERELY

*UNLIMITED PACKAGE - \$31 per person: 1Hour, \$18 per person: each additional hour
COCKTAILS + WINE - \$15 per cocktail & \$45 per wine bottle & \$50 house sparkling wine bottle
BEER - \$7 per domestic beer & \$9 per craft beer*

VODKA - Wheatley	HOUSE WINE, WHITE Chardonnay, Pinot Grigio, Rosé, Sparkling 'Brut'
GIN - Tanqueray	HOUSE WINE, RED Cabernet Sauvignon & Pinot Nior
RUM - Plantation 3 Star	CRAFT BEER Rotating Seasonal Options
BOURBON - Elijah Craig	DOMESTIC BEER Coors Light, Coors Banquet, Modelo
TEQUILA - Espolon Reposado & Espolon Blanco	
RYE - Locke + Co.	
SCOTCH - Naked Grouse	

EXCLUSIVE

*UNLIMITED PACKAGE - \$33 per person: 1Hour, \$20 per person: each additional hour
COCKTAILS + WINE - \$17 per cocktail & \$45 per wine bottle & \$50 house sparkling wine bottle
BEER - \$7 per domestic beer & \$9 per craft beer*

VODKA - Tito's & Ketel One	HOUSE WINE, WHITE Chardonnay, Pinot Grigio, Rosé, Sparkling 'Brut'
GIN - Hendricks	HOUSE WINE, RED Cabernet Sauvignon & Pinot Nior
RUM - Santa Teresa	CRAFT BEER Rotating Seasonal Options
BOURBON - Woodford Reserve	DOMESTIC BEER Coors Light, Coors Banquet, Modelo
TEQUILA - Costa Blanco & Costa Reposado	
RYE - Whistle Pig 'Piggy Back'	
SCOTCH - Dewars	

A LITTLE LIGHTER

Add to any beverage package, low ABV seltzers | \$96 per 12 cans

PLANT SELTZER - 4.5% ABV
Vodka Based, Rotating Flavors



BANQUET BEVERAGE MENU

ENHANCE YOUR SPIRITS

Add to any beverage package, priced per bottle

JAPANESE & SCOTCH WHISKY

Glenfiddich 12 year - \$180

McCallan 12 year - \$220

Suntory 'Toki' - \$320

TEQUILA

Casa Noble Blanco - \$160

Casamigos Reposado - \$200

Don Julio Anejo - \$230

Clase Azul Reposado - \$550

GROUP COCKTAIL EXPERIENCE

\$240 per gallon, serves 25 5oz servings

Start your party with a signature cocktail pass for all guests

We provide the elixir; you provide the name

#1 • Gin, Litchi Purée, White Tea, Lemon, & Mint Syrup

Floral & Refreshing

#2 • Rum, Campari, Lime, Pineapple, & Honey

Tropical & Fruity

#3 • Pineapple - Jalapeño Tequila, Lime, Simple & Club

Sweet & Spicy

#4 • Whiskey, Passionfruit, Lime & Ginger Beer

Bold & Sour

INCLUDED WITH THE PACKAGE

Orange, Grapefruit, Pineapple & Cranberry Juice

Coca Cola, Diet Coke, Sprite, Ginger Beer, Club Soda, Tonic Water,
House-made Sour Mix, Grenadine

Fever Tree Soda Products included with both Sincerely & Exclusive Packages

Angostra Bitters, Peychaud's Bitters, Sweet & Dry Vermouth

Lemons, Lime, Orange, Olives & Maraschino Cherries



BANQUET WINE LIST

By the Bottle Options

SPARKLING

CHAMPAGNE - Piper-Heidsieck Cuvee Brut, Champagne, FR \$120

CHAMPAGNE - Nicolas, Feuillatte, Epernay FR \$100

SPARKLING WINE - Chandon 'By the Bay', Carneros, CA \$100

SPARKLING ROSE - Graham Beck, South Africa \$60

WHITE

PINOT GRIGIO - Jermann, Friuli-Venezia Giulia, IT \$60

PINOT GRIGIO - Terlan, Trentino-Alto Adige, IT \$80

ARNIES - Vietti, Roero Arnies, IT \$80

SAUVIGNON BLANC - Domaine Paul Cherrier 'Sancerre', Loire, FR \$100

SAUVIGNON BLANC - Orin Swift 'Blank Stare', Russian River Valley, CA \$120

SAUVIGNON BLANC - Cade, Napa Valley, CA - \$100

SAUVIGNON BLANC - Allen Scott, New Zealand \$60

CHARDONNAY - El Enemigo, Medoza, AR \$80

CHARDONNAY - Rutherford Ranch, Napa Valley, CA \$60

CHARDONNAY - Simi, Russian Rivery Valley, CA \$120

CHARDONNAY - Louis Latour 'Chablis', Bourgogne, FR \$120

CHARDONNAY - Beringer Vineyards 'Luminus', Oak Knoll District, CA \$100



BANQUET WINE LIST

By the Bottle Options

ROSÉ

ROSÉ - Chateau D' Escalans 'Whispering Angle', Cotes De Provence, FR \$80

ROSÉ - Daou Discovery Rose, Paso Robles \$60

ROSÉ - Rattoria Sardi, Toscana, Italy \$60

RED

PINOT NOIR - Erath Resplendent, Oregon \$60

PINOT NOIR - Etude, Carneros, CA \$120

RED BLEND - McBride Sisters, Central Coast, CA \$120

SANGIOVESE - Villa Antinori, Chianti Classico, IT \$100

MERLOT - Chelsea Goldschmidt, Alexander Valley, CA \$60

MALBEC - Susana Balbo Signature, Mendoza Argentina \$60

CABERNET SAUVIGNON - Adaptation, Napa Valley, CA \$120

CABERNET SAUVIGNON - Oberon, Napa Valley, CA \$80

CABERNET SAUVIGNON - Booker 'My Favorite Neighbor', Paso Robles, CA \$100

CABERNET SAUVIGNON - Juggernaut 'Hillside Vineyards', CA \$60

CABERNET SAUVIGNON - Simi Alexander Valley Landslide Vineyard, CA \$100

CABERNET SAUVIGNON/PETIT SYRAH - J.Lohr Pure Paso, Central Coast, CA \$80

ZINFANDEL - 8 Years in the Desert, Saint Helena, CA \$100



BEVERAGE POLICIES

WINE SELECTION

Banquet Wine list are wines that are available year-round in the needed quantities for a banquet function.

Wines chosen from our Banquet Wine List will be charged per bottle on consumption.

Wines chosen outside of our Banquet Wine List will be charged per case.

The Halcyon Hotel will source the request wine; if said wine is not available in Denver &/or Colorado (or in the amounts needed), we will offer comparable options. Selected wines are guaranteed 60 days out.

WINE PARING | TASTING

A wine tasting may be organized with the Beverage Director &/or Beverage team; available dates and times will be provided.

Recommend to have the wine tasting 60 days before the event.

Wine tasting is not included in a scheduled food tasting; it is available at an additional cost.

Cost will vary based on the cost & quantity of wine selected for tasting.

ADDED SPIRITS | BEER

Spirits added to a bar will be priced based on bottle price; guest must guarantee the number of bottles to be utilized before the event.

Substitution of a spirit within a packaged may increase the package cost based on the bottle cost/retail price; prices of packages will not decrease

Beers chosen outside of our Banquet Beverage List will be charged per case.

NOTES

Due to the nature of Colorado's allocation of wine & spirits, there may be limits on availability of preferred wines and spirits.

The Halcyon Hotel does not hold an 'Off Premise' Alcohol License; guests are not allowed to take residual wine, beer, or spirits off property

No shots poured during receptions.



DESSERTS

PLATED DESSERTS

\$12 per person

BLACK FOREST CAKE

Chocolate Cake, White Chocolate Butter Cream,
Cherries, Raspberry Coulis

LEMON MERINGUE BAR

Butterscotch Cake, Raspberry Coulis,
Mascarpone Chantilly

SALTED CARAMEL CHEESECAKE

Brown Butter Graham Streusel, Almonds,
Strawberry Compote

FLOURLESS CHOCOLATE TORTE (GF)

Crème Anglaise, Fresh Berries

DESSERT DISPLAY

*add onto plated dinner or custom dining station,
display must be based on the full guarantee*

PETITE & SWEET TOWER

+\$18 per person

Assorted Macarons

(custom to match your Wedding Colors +\$4)

GIVE ME ALL THE DONUTS

+\$22 per person

Old Fashioned, Classic Vanilla Glazed,
Chocolate, Cinnamon Sugar

CHOCOLATE LOVER'S

+\$18 per person

Cupcakes, Truffles, Tartlets, Cream Puffs, Parfaits

MINI BUNDT CAKES

+\$22 per person

Assorted flavors to include Vanilla, Chocolate, Red Velvet,
& Funfetti



CUSTOM CAKES AVAILABLE

cakes made by our in-house pastry chef
Starting at \$9 per person

CAKE FLAVORS

CHOCOLATE
VANILLA
RED VELVET
CARROT CAKE
FUNFETTI
STRAWBERRY
PINK CHAMPAGNE
LEMON OLIVE OIL
BROWN BUTTER CAKE
COCONUT
BANANA
ALMOND
CITRUS POPPYSEED
PISTACHIO

FILLINGS

DARK CHOCOLATE MOUSSE
WHITE CHOCOLATE MOUSSE
MILK CHOCOLATE MOUSSE
LEMON CURD
LIME CURD
STRAWBERRY JAM
RASPBERRY JAM
BANANA CARAMEL MOUSSE

FROSTING

CHOCOLATE
VANILLA
CREAM CHEESE
PISTACHIO
HAZELNUT
LEMON
STRAWBERRY
MOCHA
ALMOND

SHEET CAKE PLATED

\$7 per person
Vegan & GF option
+\$3/person



ELOPE WITH HALCYON

\$180 per person, 25 persons or less
includes the following

Complimentary Presidential Suite
the Night of the Reception

House Linens and Napkins, Chairs, Tables,
China, Glassware and Flatware

Anniversary Stay with reservations at B&GC,
with a Celebratory Cocktail

DINING

Plated Dinner

COMPLIMENTARY CHAMPAGNE
TOAST COCKTAIL HOUR
Selection of 3 Passed Hors D' Oeuvres
8" Cutting Cake

PLATED ENTRÉE
Selection of 1 Salad
Selection of 2 Plated Entrees

NOTE:

\$4,000 FOOD AND BEVERAGE MINIMUM DOES APPLY.



LATE NIGHT BITES

each station \$20 per person
45 minute duration

NACHO BAR

Jalapenos, Tomatoes, Cheese, Onions, Salsa
Carne Asada, Grilled Chicken, or Carnitas

BAR SNACKS PLATTER

Pretzels, Chips, Nuts, Jalapeno Poppers, Chip Dip,
Nacho Cheese Dip

MAC & CHEESE BAR

Local Jones Mac and Cheese
Served on Side: pickled jalapenos, Roasted Chicken,
Hot Sauce, Roasted Veggies

DOGS

Beef Franks, Corn Dogs
Kraut, Mustard, Chopped Red Onion, Jalapeño
Relish, Pickles, Bacon Bits, Cheese, Nacho Dips

GRILLED CHEESE SHOOTERS

Bacon, Tomato Soup

PIZZA PARTY!

Customize Your Pie, Focaccia Base
Choose One: Mozzarella, Parmesan, Ricotta
Choose Two: Roasted Vegetables, Olives,
Jalapenos, Mushrooms
Choose One: Pepperoni, Sausage, Ham

SLIDERS AND FRIES

Served with ketchup, mustard, pickles, Ranch

GIVE ME ALL THE DONUTS

Old Fashioned, Classic Vanilla Glazed, Chocolate,
Cinnamon Sugar



GETTING READY

Minimum of 6 people, \$10 per person if under the minimum

DISPLAYS

priced per person

MORNING TREATS 20

Assorted Donuts, House-Baked Cinnamon Rolls, Coffee Cake

RECHARGE 20

Green Juice, Carrot-Ginger Juice, Energy Bars, Whole Fruit

FARMER'S MARKET 20

Beet Hummus, Olive Tapenade, Green Goddess Dressing
Feta Cheese in Olive Oil, House-made Flat Bread, Market
Vegetable

CHARCUTERIE + CHEESE 28 GFO

Cured Meats with Domestic & Imported Cheeses
Marinated Olives, Spiced Nuts, Cornichons, Crackers

HAPPY HOUR 18

Pretzels, Beer Cheese, Marinated Olives, Spiced Nuts
House-made Potato Chips (gf), Charred Scallion Dip

AFTERNOON TEA 20

Assorted Tea Sandwiches, Petit Fors
Scones, Lemon Curd, Cream, House-made Jam

PLATTERS

serves 6-8 people

DELI PLATTER 175

Sliced Turkey & Ham, Sliced Cheeses, Lettuce, Tomato,
B&B Pickles, Sliced Bread, Mayonnaise, Dijon Mustard

CRUDITÉ PLATTER 175

Hummus, Green Goddess Dip, Market Vegetables,
Pita Bread



BREAKFAST BITES

BREAKFAST SANDWICHES 96/6ea 185/doz
Brioche Bun, Scrambled Eggs, Breakfast Sausage,
American Cheese, Sauce

YOGURT & GRANOLA PARFAIT 72/6ea 140/doz
Greek Yogurt, House-Made Granola, Berries, Honey
Roasted Pork and Green Chili Breakfast Burritos 96/6ea
185/doz

BEVERAGES

KIR ROYALE 85
Bottle of Sparkling Wine, Blackberry Liqueur
5 servings per bottle

MIMOSA 70
Bottle of Sparkling Wine, Fresh Orange & Grapefruit Juice
5 servings per bottle

LOCAL JONES BLOODY MARY 75
32 oz pitcher
choice of Vodka, Tequila, or Gin
Gardeniera, Limes, Olives

BUCKET O' BEER 100
Mixed 12-Pack of Local Brews on Ice



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