



*Wedding Guide*  
*The Brown Palace Hotel and Spa*

*2008 / 2009/2010/2011 Recipient of "Best of Weddings" - The Knot*

*The Brown Palace is Pleased to Offer These  
Luxury Standards as Part of Your Wedding Package  
(Requires a 50 Person Minimum)*

- ◆ *White Glove Service During Your Reception*
- ◆ *3 Hour Hosted Bar Package To Include Beer, Wine, Liquor & Soft Drinks*
- ◆ *Floor Length Linens, Overlays, Chair Covers & Sashes From Our Exclusive Linen Provider*
  - ◆ *Floral Centerpieces For your Dining Tables  
Chosen By You & Designed By The Brown Palace Flower Shop*
  - ◆ *Champagne Toast*
  - ◆ *Personalized Wedding Cake  
Designed By You & Prepared By Our Acclaimed Executive Pastry Chef*
  - ◆ *Parquet Dance Floor*
  - ◆ *Chef Attendant Fees & Bartender Fees Waived*
  - ◆ *Personalized Menu Tasting For Up To Four Guests  
(offered weekdays only, restrictions apply)*
- ◆ *One Complimentary Deluxe Sleeping Room For The Bride & Groom On Their Wedding Night  
With A Bottle Of Champagne & Chocolate Dipped Strawberries*
- ◆ *Romantic Dinner For Two At Our Signature Restaurant, Palace Arms  
On Your One Year Anniversary*
- ◆ *Discounted Guest Room Accommodations at the Brown Palace Hotel & Comfort Inn Complex*



*Planning Your Wedding at  
The Brown Palace Hotel and Spa*

# *Elegant Plated Dinners*

*After being greeted by white-gloved servers butler passing hors d'oeuvres, your guests will be seated at beautifully appointed tables for an elegant plated meal that they will not soon forget.*



## *Plated Dinners:*

*The “Brown Palace” Plated Dinner*



*The “Top of the Brown” Plated Dinner*



*The “Grand Dame” Plated Dinner*

*Wedding packages are based on a 50 person minimum*

*22% Service Charge Plus Applicable Taxes Will Apply to all Packages*



# *Elegant Plated Dinners*

*2008 / 2009/2010/2011 Recipient of “Best of Weddings” - The Knot*

# *Brown Palace Plated Dinner*

*\$60 Centerpiece Credit per Table & Basic Linen Package Options  
3 hour Hosted Preferred Bar*

*For Your Cocktail Hour...*

*Passed Hors D'oeuvres*

*please choose four hors d'oeuvres from our list of options  
one piece of each selection prepared per guest*



*Your Plated Dinner Will Feature...*

## *Salad Course*

*please select one*

*Organic Mixed Garden Baby Lettuces  
roma tomato, goat cheese & thyme baguette  
herb vinaigrette*

## *Romaine and Frisée*

*asparagus, wild mushrooms, raspberries, brie cheese  
sherry vinaigrette*

## *Classic Caesar Salad*

*Tossed hearts of romaine leaves, house made dressing,  
cracked tellicherry pepper, shaved parmesan and focaccia croutons*

## *Intermezzo*

*Refreshing sorbet to cleanse the palate*



*Brown Palace Plated Dinner Menu*

# *Brown Palace Plated Dinner*

## *Entrée Course*

*please select up to three entrees for your guests to choose from (must include one vegetarian entrée)*

*Tenderloin of Beef*  
*wild mushroom marsala*

*Herb Crusted Chicken Breast*  
*Carmalized Shallot Marsala Reduction*

*Petit Angus Filet & Sautéed Tiger Prawns*  
*natural veal reduction, lemon thyme beurre blanc*

*Pan Seared Atlantic Salmon*  
*grapefruit beurre blanc*

*Grilled Vegetable Strudel*  
*Smoked gouda cream*

*Polenta and Roasted Vegetable Napoleon*  
*Sun-dried Tomato Coulis*



*Brown Palace Coffee and Tea Co. Selections*  
*our signature organic blend and allegro organic teas*

## *Wedding Cake*

*exclusively designed by you and prepared from scratch in our pastry shop*  
*by our acclaimed executive pastry chef*



# *Brown Palace Plated Dinner Menu*

# *Top of the Brown Plated Dinner*

*\$75 Centerpiece Credit per Table & Basic Linen Package Options  
3 Hour Hosted Premium Bar*

*For Your Cocktail Hour...*

*Passed Hors D'oeuvres*

*please choose four hors d'oeuvres from our list of options  
one piece of each selection prepared per guest*

*Your Plated Dinner Will Feature...*

*First Course*

*please select one*

*Pan Seared Crab Cake  
caper butter sauce*

*Wild Mushroom Ravioli  
spinach sauté, asparagus tips, truffle cream*

*Seafood Martini*

*rock shrimp, scallops, blue lump crab, lemon vinaigrette*

*Salad Course*

*please select one*

*Organic Heirloom Lettuces*

*Plum tomato, hot house cucumbers and endives with citrus vinaigrette*

*Romaine and Frisée*

*asparagus, wild mushrooms, raspberries, brie cheese  
sherry vinaigrette*

*Classic Caesar Salad*

*Tossed hearts of romaine leaves, house made dressing,  
cracked tellicherry pepper, shaved parmesan and focaccia croutons*



*Top of the Brown Plated Dinner Menu*

# *Top of the Brown Plated Dinner*

## *Entrée Course*

*please select three entrees for your guests to choose from (must include one vegetarian entrée)*

### *Tenderloin of Beef*

*wild mushroom marsala*

### *Bacon Wrapped Bison Medallion and Sautéed Shrimp*

*natural veal reduction, lemon thyme beurre blanc*

### *Marinated Grilled Breast of Chicken & Lump Blue Crab Cake*

*marchands de vin, cioppinio tomato jus*

### *Sautéed Alaskan Halibut*

*Moro orange & chervil cream*

### *Grilled Vegetable Strudel*

*Smoked gouda cream*

### *Polenta and Roasted Vegetable Napoleon*

*Sun-dried Tomato Coulis*



## *Brown Palace Coffee and Tea Co. Selections*

*our signature organic blend and allegro organic teas*

## *Wedding Cake*

*exclusively designed by you and prepared From Scratch in pastry shop by our acclaimed executive pastry chef*



# *Top of the Brown Plated Dinner Menu*

*2008 / 2009/2010/2011 Recipient of "Best of Weddings"*

*22% Service Charge Plus Applicable Taxes Will Apply*

# *Grand Dame Plated Dinner*

*\$90 Centerpiece Credit per Table & Upgraded Linen Package Options  
3 Hour Hosted Top Shelf Bar*

*For Your Cocktail Hour...*

## *Passed Hors D'oeuvres*

*please choose four hors d'oeuvres from our list of options  
one piece of each selection prepared per guest*

*Your Plated Dinner Will Feature...*

## *First Course*

*please select one*

*Lobster Bisque  
en croûte*

*Wild Mushroom Ravioli  
spinach sauté, asparagus tips, truffle cream*

*Pan-Seared Crab Cake  
tomato emulsion, chive infused oil,  
organic sweet peas*

## *Second Course*

*please select one*

*Bouquetiere of Baby Lettuces  
cabernet poached pear, toasted pecans, point Reyes blue cheese, citrus vinaigrette*

*Endive Lola Rosa  
baby spinach and arugula, artichoke hearts, kalamata olives, garlic croutons  
roasted shallot vinaigrette*

*Baby Romaine and Frisée  
asparagus, wild mushrooms, raspberries, brie cheese  
sherry vinaigrette*



# *Grand Dame Plated Dinner Menu*

# *Grand Dame Plated Dinner*

## *Entrée Course*

*please select three entrees for your guests to choose from (must include one vegetarian entrée)*

### *Filet of Beef and Lobster Tail*

*wild mushroom marsala demi glace , coriander lime beurre blanc*

### *Seared Angus Filet with Mushroom and Wild Rice Stuffed Chicken*

*marchands de vin*

### *Filet of Beef and Seared Crab Cake*

*caper butter*

*shallot bourbon demi glace*

### *Roasted Chilean Sea Bass*

*caramelized shallots, red wine thyme butter sauce*

### *Grilled Vegetable Strudel*

*Smoked gouda cream*

### *Polenta and Roasted Vegetable Napoleon*

*Sun-dried Tomato Coulis*

### *Brown Palace Coffee and Tea Co. Selections*

*our signature organic blend and allegro organic teas*

### *Wedding Cake*

*exclusively designed by you and prepared From Scratch in our pastry shop  
by our acclaimed executive pastry chef*

### *Wine Service with Dinner*

*featuring Sterling Vintners chardonnay, cabernet sauvignon and merlot*



## *Grand Dame Plated Dinner Menu*

# *Receptions at The Brown*

*Following your cocktail hour, your guests will enjoy mingling while sampling from a delightful array of creative hors d'oeuvres, chef-attended action stations and beautifully arranged reception displays.*



## *Reception Packages:*

*The "Brown Palace" Reception*



*The "Top of the Brown" Reception*



*The "Grand Dame" Reception*

*Reception packages are based on a 50 person minimum and are served for two hours.*

*22% Service Charge Plus Applicable Taxes Will Apply to all Packages*



## *Receptions at The Brown Palace*

*2008 / 2009/2010/2011 Recipient of "Best of Weddings" - The Knot*

# *The Brown Palace Reception*

*\$60 Centerpiece Credit per Table & Basic Linen Package Options  
3 Hour Hosted Preferred Bar*

## *For Your Cocktail Hour...*

### *Passed Hors D'oeuvres*

*please choose three passed hors d'oeuvres from our list of options,  
one piece of each selection prepared per guest*

### *Hors D'oeuvres Display*

#### *Artisan Cheese Board*

*French bread, wafers, crackers  
and organic vine fruits*

### *Garden Vegetable Display*

*choice of two dips*

*blue cheese, onion dip, red pepper hummus  
baba ghanoush, cucumber mint yogurt*

## *Your Reception Will Feature...*

### *Salad Station*

*please select one:*

#### *Classic Caesar Salad*

*Tossed hearts of romaine leaves, house made dressing, cracked tellicherry pepper  
and focaccia croutons, blackened chicken, garlic seared rock shrimp*

*~Or~*

#### *Chopped Salad*

*Chopped Iceberg and Romaine Lettuces with Tomatoes, Cucumbers, Carrots, Croutons  
Hard-boiled Egg, Shredded Cheddar Cheese, Blue Cheese Crumbles & Grilled Chicken  
Served with choice of Garlic Ranch or Balsamic Vinaigrette*



## *Brown Palace Reception Menu*

# *The Brown Palace Reception*

## *Carving Station*

*please select one:*

### *Boneless Whole Roasted Turkey*

*cranberry compote, pan gravy, mini rolls and honey whipped butter*

### *Roasted Prime Rib of Beef*

*horseradish cream, au jus, mini rolls and chive whipped butter*

### *Molasses Cured Smoked Ham*

*tarragon mayonnaise, gourmet mustards and mini black pepper rolls*

### *Oven Roasted & Sautéed Petit Vegetables*

*Chef's selection of seasonal vegetables in Perfumed Olive Oil & Fresh Herbs*

### *Mashed Potato Martini Bar*

*velvety potatoes presented smartly in a warmed martini glass with choice of exotic mushroom beef ragout or lobster Newburg with garniture: sweet peas, green onion, fire roasted corn sour cream, aged cheddar cheese and chopped double thick hickory bacon*

### *Brown Palace Coffee and Tea Co. Selections*

*our signature organic blend and allegro organic teas with imported syrups, rock candy stir sticks, cinnamon, whipped cream and chocolate shavings*

### *Wedding Cake*

*exclusively designed by you and prepared from scratch in our pastry shop  
by our acclaimed executive pastry chef*



## *Brown Palace Reception Menu*

# *Top of The Brown Reception*

*\$75 Centerpiece Credit per Table & Basic Linen Package Options  
3 Hour Hosted Premium Bar*

## *For Your Cocktail Hour...*

### *Passed Hors D'oeuvres*

*please choose three passed hors d'oeuvres from our list of options  
one piece of each selection prepared per guest*

### *Hors D'oeuvres Display*

#### *Baked Triple Cream Brie en Croute*

*Kilo Wheel with Orange Marmalade and Crusty French Bread*

#### *Garden Vegetable Display*

*choice of two dips*

*blue cheese, onion dip, red pepper hummus  
baba ghanoush, cucumber mint yogurt*

### *Salad Station*

*please select one:*

#### *Classic Caesar Salad*

*Tossed hearts of romaine leaves, house made dressing, cracked tellicherry pepper  
and focaccia croutons, blackened chicken, garlic seared rock shrimp*

*~Or~*

#### *Chopped Salad*

*Chopped Iceberg and Romaine Lettuces with Tomatoes, Cucumbers, Carrots, Croutons  
Hard-boiled Egg, Shredded Cheddar Cheese, Blue Cheese Crumbles & Grilled Chicken  
Served with choice of Garlic Ranch or Balsamic Vinaigrette*



## *Top of the Brown Reception Menu*

# *Top of The Brown Reception*

## **Carving Station**

*please select one*

### ***Boneless Whole Roasted Turkey***

*cranberry compote, pan gravy, mini rolls and honey whipped butter*

### ***Roasted Prime Rib of Beef***

*horseradish cream, au jus, mini rolls and chive whipped butter*

### ***Molasses Cured Smoked Ham***

*tarragon mayonnaise, gourmet mustards and mini black pepper rolls*

## ***Oven Roasted & Sautéed Petit Vegetables***

*Chef's selection of seasonal vegetables in Perfumed Olive Oil & Fresh Herbs*

## ***Mashed Potato Martini Bar***

*velvety potatoes presented smartly in a warmed martini glass with choice of exotic mushroom beef ragout or lobster Newburg with garniture: sweet peas, green onion, fire roasted corn sour cream, aged cheddar cheese and chopped double thick hickory bacon*

## ***Pasta Station***

*please select one*

### ***Cheese Tortellini***

*piquillo peppers, parmesan cheese and chardonnay cream sauce,  
Served with Your Choice of Chicken or Turkey*

### ***Macaroni & Cheese Station***

*Macaroni Noodles Sautéed to Order with your choice of Tillamook Cheddar or Gruyere Mornay with Assorted Toppings: Grilled Chicken, Bacon, Diced Ham, Peas, Roasted Tomatoes, Green Onions, Mushrooms and Corn*

## ***Brown Palace Coffee and Tea Co. Selections***

*our signature organic blend and allegro organic teas with imported syrups, rock candy stir sticks, cinnamon, whipped cream and chocolate shavings*

## ***Wedding Cake***

*exclusively designed by you and prepared From Scratch in our pastry shop by our acclaimed executive pastry chef*



# *Top of the Brown Reception Menu*

*2008 / 2009/2010/2011 Recipient of "Best of Weddings"*

*22% Service Charge Plus Applicable Taxes Will Apply*

# Grand Dame Reception

*\$90 Centerpiece Credit per Table & Upgraded Linen Package Options  
3 hour Hosted Top Shelf Bar*

## For Your Cocktail Hour...

### Passed Hors D'oeuvres

*please choose three passed hors d'oeuvres from our list of options  
one piece of each selection prepared per guest*

### Hors D'oeuvres Display

#### *Baked Triple Cream Brie en Croute*

*Kilo Wheel with Orange Marmalade and Crusty French Bread*

### Antipasto Display

*Roasted Sweet Peppers, Balsamic Cipollini Onions, Marinated Artichoke Hearts, Mushrooms Olives,  
Roma Tomatoes, Mortadella, Prosciutto, Capricola, Garlic Bread Sticks & Focaccia Breads*

## Your Reception Will Feature...

### Seasonal Fruits and Berries

*aged balsamic reduction*

### Classic Caesar Salad Action Station

*chef to prepare tossed hearts of romaine leaves, house made dressing,  
cracked tellicherry pepper, focaccia croutons,  
marinated herb grilled chicken, garlic seared rock shrimp*

### Raw Bar

*presented with an ice sculpture  
iced jumbo shrimp, oysters on the half shell, littleneck clams,  
lemons and cocktail sauce*



# Grand Dame Reception Menu

2008 / 2009/2010/2011 Recipient of "Best of Weddings"

22% Service Charge Plus Applicable Taxes Will Apply

# Grand Dame Reception

## Carving Station

*please select one*

### **Garlic Studded Leg of Lamb**

*fresh mint pesto and mini rolls*

### **Roasted Prime Rib of Beef**

*horseradish cream, au jus, mini rolls and chive whipped butter*

### **Herb Crusted New York Strip Loin**

*Whole Roasted shallots, Madeira sauce, horseradish cream, au jus, mini rolls and chive whipped butter*

## Oven Roasted & Sautéed Petit Vegetables

*Chef's selection of seasonal vegetables in Perfumed Olive Oil & Fresh Herbs*

## Mashed Potato Martini Bar

*velvety potatoes presented smartly in a warmed martini glass with choice of exotic mushroom beef ragout or lobster Newburg with garniture: sweet peas, green onion, fire roasted corn, sour cream, aged cheddar cheese, chopped double thick hickory bacon*

## Pasta Station

*please select one*

### **Gemelli and Shrimp, Scallops or Clams**

*roasted zucchini, basil, tomatoes, saffron and extra virgin olive oil*

*~or~*

### **Cheese Tortellini**

*piquillo peppers, parmesan cheese and chardonnay cream sauce.*

*~or~*

### **Macaroni & Cheese Station**

*Choice of Tillamook Cheddar or Gruyere Mornay*

*Assorted Toppings: Grilled Chicken, Bacon, Diced Ham, Peas, Roasted Tomatoes, Green Onions, Mushrooms and Corn*

## Brown Palace Coffee and Tea Co. Selections

*our signature organic blend and allegro organic teas with imported syrups, rock candy stir sticks, cinnamon, whipped cream and chocolate shavings*

## Wedding Cake

*exclusively designed by you and prepared from scratch in our pastry shop  
by our acclaimed executive pastry chef*



# Grand Dame Reception Menu

# Wedding Package Enhancements

To Enhance Your Reception And Truly Create A Unique Experience For Your Guests Consider Embellishing Your Package with the following:

## ***Amuse-Bouche***

our chef's creation to perfectly compliment your menu selection and to tantalize your taste buds  
\$5.00 per guest

## ***Intermezzo***

an elegant and refreshing touch to any meal. your choice of lemon, champagne or peach sorbet  
\$4.50 per guest

## ***Chocolate Fountain***

served with strawberries, pineapple, marshmallows, pretzels and our famous Brown Palace Macaroons  
\$8.00 per guest

## ***Additional Hors D'oeuvres***

\$5 per guest per passed item for your cocktail hour

## ***Hors D'oeuvres Displays***

### ***Garden Vegetable Display***

choice of two dips: blue cheese, onion dip, red pepper hummus, baba ghanoush, cucumber mint yogurt  
\$8.00 per guest

### ***Artisan Cheese Board***

French bread, wafers, crackers and organic vine fruits  
\$10.00 per guest

### ***Baked Triple Cream Brie en Croute***

Kilo Wheel with Orange Marmalade and Crusty French Bread  
\$175 each (serves 20 guests)

### ***Antipasto Display***

Roasted Sweet Peppers, Balsamic Cipollini Onions, Marinated Artichoke Heats, Mushrooms  
Olives, Roma Tomatoes, Mortadella, Prosciutto, Capricola,  
Garlic Bread Sticks & Focaccia Breads  
\$11.00 per guest

### ***Sushi Station***

Assorted Sushi rolls to include: California, Spicy Tuna, Vegetarian, Salmon Cucumber  
& Spider Roll. Served with Light Soy, Wasabi & Pickled Ginger  
\$675.00 per 100 pieces



# Wedding Package Enhancements

# Cold Hors D'oeuvres

*Hors D'oeuvres ~ Butler Passed on Silver Trays*



*Prosciutto de Parma Wrapped Mini Asparagus*

*Salmon Apple Tartare  
salmon caviar on focaccia crouton*

*Sesame Crusted Ahi  
grilled pineapple salsa, wasabi aioli*

*Prosciutto & Peppered Brie  
aged balsamic, buckwheat blini*

*Smoked Duck  
blackberry mascarpone on apricot*

*Medjool Date  
With Boursin cheese*

*Marinated Shrimp Cocktail  
Tomato Horseradish Sauce*

*Seared Lamb Loin  
With cornichon & grain mustard on brioche*

*Bruschetta Fresh Mozzarella & Tapenade  
tomato & basil pesto*

*Roast Portobello & Piquillo Pepper Spread  
toasted baguette*

*Blackened Chicken  
caramelized onion relish & sour cream*

*Curry Chicken Salad  
fried pita bread*

*Macadamia Chèvre & Tangerine Honey  
focaccia crostini*

*Brie Cheese & Orange Marmalade  
French baguette*

*Sun Dried Peach  
With Maytag blue cheese & toasted walnut*



## Cold Hors D'oeuvres

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22% Service Charge Plus Applicable Taxes Will Apply

# Hot Hors D'oeuvres

*Hors D'oeuvres ~ Butler Passed on Silver Trays*



*Asian Vegetable Roll  
five spice plum sauce*

*Asparagus and Cheese Quiche*

*Mini Vegetarian Quesadilla  
Avocado lime cream*

*Port Poached Pear Beggars Purse  
Maytag blue cheese fondue*

*Risotto & Asiago Croquette  
Herb pomodoro sauce*

*Thai Spiced Chicken or Beef Satay  
peanut sauce*

*Dragon Shrimp in Wonton  
chile lime sauce*

*Pan Fried Pot Stickers  
soy chili sauce*

*Mini Beef Wellington*

*Coconut Crusted Shrimp  
orange mustard marmalade*

*Chicken Empanadas  
cilantro tomato relish*

*Petit Crab Cake  
cajun rémoulade*

*Mini Smoked Chicken Quesadilla  
avocado lime cream*

*Three Pepper Beef Spring Roll  
Chipotle sour cream*

*Smoked Buffalo Tenderloin  
Garlic cheddar fondue*

*Jamaican Jerk Chicken  
On sugar cane skewer*



## Hot Hors D'oeuvres

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22% Service Charge Plus Applicable Taxes Will Apply

# Wedding Cakes

*Wedding Cakes Created By The Brown Palace Hotel Are Exclusively Designed  
By You and Prepared From Scratch In Our 118 Year Old Pastry Shop  
By Our Acclaimed Executive Pastry Chef*

## Cakes

*Carrot*

*Chocolate*

*Lemon*

*Marbled*

*Orange*

*Red Velvet*

*White*

## Icings

*Buttercream*

*Cream Cheese*

*Dark Chocolate Glaze\*\**

*Fondant\*\**

*Ganache\*\**



## Fillings

*Apricot Marmalade*

*Bavarian Cream*

*Buttercream Filling\**

*Chocolate Ganache*

*Cream Cheese*

*Dark Chocolate Mousse*

*Fresh Fruit*

*Lemon Cream*

*Milk Chocolate Mousse*

*Praline Mousse*

*Raspberry Marmalade*

*Strawberry Marmalade*

*White Chocolate Mousse*

*\*May Be Custom Flavored*

*\*\*Available at an Additional Cost*

*Please select one cake and one filling per tier, up to 2 cake flavors per Wedding Cake  
The items listed above are included in your wedding package, additional fees may apply based on the cake design.*

*The Brown Palace will be happy to customize your perfect wedding cake or groom's cake.  
Simply bring us your ideas or pictures and we will price your cake based on complexity, ingredients and labor.*



## Wedding Cakes

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# Beverage, Bar & Wine

	<b>Hosted Bar</b>	<b>Cash Bar</b>
<i>Preferred Spirits</i>	\$7.00	\$8.50
<i>Premium Spirits</i>	\$8.00	\$9.00
<i>Top Shelf Spirits</i>	\$9.00	\$10.00
<i>Preferred Wines By The Glass</i>	\$8.00	\$9.00
<i>Premium Wines By The Glass</i>	\$9.00	\$10.00
<i>Top Shelf Wines By The Glass</i>	\$11.00	\$12.00
<i>Domestic Beer</i>	\$5.75	\$6.00
<i>Imported Beer</i>	\$6.00	\$6.75
<i>Non-Alcoholic Beer</i>	\$5.00	\$6.00
<i>Soft Drinks</i>	\$4.00	\$4.00
<i>Bottled Waters</i>	\$4.75	\$4.75

## **Preferred**

*Seagram's 7 Blend*  
*Jim Beam Bourbon*  
*J&B Scotch*  
*Beefeater Gin*  
*Jose Cuervo Tequila*  
*Bacardi Light Rum*  
*Smirnoff Vodka*

**Additional Hours of Hosted Package  
 add \$10 per guest per hour**

## **Premium**

*Seagram's Vo Blend*  
*Jack Daniels Bourbon*  
*Dewar's Scotch*  
*BomBay Gin*  
*Cuervo Gold Tequila*  
*Bacardi Light Rum*  
*Absolut Vodka*

**Upgrade for 3 Hour Package:  
 Add \$7 per guest**  
 \$12 per guest for additional hours

## **Top shelf**

*Crown Royal Blend*  
*Makers Mark Blend*  
*Chivas Regal Scotch*  
*BomBay Sapphire Gin*  
*Cuervo 1800 Tequila*  
*Bacardi Anejo Rum*  
*Grey Goose Vodka*

**Upgrade for 3 Hour Package:  
 Add \$14 per guest**  
 \$17 per guest for additional hours

## **Wine Service With Dinner**

*Wine will be offered tableside by white gloved servers throughout dinner*

*Preferred Wines \$10.00 per guest*

*Premium Wines \$12.00 per guest*

*Top Shelf Wines \$15.00 per guest*

*Top Shelf Deluxe or Specialty Wines \$20 per guest*

## **Martini Bar**

\$12.00 per drink

*Belvedere, Skyy, Ketel One and Absolut Mandarin Vodka*  
*Bombay Sapphire, Tanqueray, Tanqueray 10 and Beefeaters Gins*  
*Gourmet Olives Add Signature*

**Custom Ice Sculpture ~ \$375.00**

## **Cordials and Coffee Drinks**

\$9.00 per guest

*tempt your guests with a selection of after dinner drinks or a perfect coffee complement. your selection may include: amaretto di saronno, baileys irish cream, kahlúa and grand marnier*



# Beverage, Bar, & Wine

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22% Service Charge Plus Applicable Taxes Will Apply

# Beverage, Bar & Wine

## Champagne

<i>J. Roget, Brut</i>	<i>California</i>	<i>38</i>
<i>Lunetta Prosecco</i>	<i>Italy</i>	<i>46</i>
<i>Chandon Brut, Brut/Rose</i>	<i>California</i>	<i>58</i>
<i>White Star, Moet &amp; Chandon</i>	<i>France</i>	<i>96</i>
<i>Yellow Label, Veuve Clicquot</i>	<i>Reims, France</i>	<i>160</i>

## Preferred Wines

<i>Esser Vineyards, Chardonnay</i>	<i>California</i>	<i>38</i>
<i>Esser Vineyards, Merlot</i>	<i>California</i>	<i>38</i>
<i>Esser Vineyards, Cabernet Sauvignon</i>	<i>California</i>	<i>38</i>

## Premium Wines

<i>Sterling Vintners Collection, Chardonnay</i>	<i>Napa, California</i>	<i>46</i>
<i>Sterling Vintners Collection, Merlot</i>	<i>Napa, California</i>	<i>46</i>
<i>Sterling Vintners Collection, Cabernet Sauvignon</i>	<i>Napa, California</i>	<i>46</i>

## Top Shelf Wines

<i>Chateau Saint Jean, Chardonnay</i>	<i>Sonoma, California</i>	<i>54</i>
<i>Chateau Saint Jean, Merlot</i>	<i>Sonoma, California</i>	<i>54</i>
<i>Chateau Saint Jean, Cabernet Sauvignon</i>	<i>Sonoma, California</i>	<i>54</i>

## Top Shelf Deluxe Wines

<i>Duckhorn Decoy, Sauvignon Blanc</i>	<i>Napa, California</i>	<i>68</i>
<i>Duckhorn Decoy, Merlot</i>	<i>Napa, California</i>	<i>68</i>
<i>Duckhorn Decoy, Cabernet Sauvignon</i>	<i>Napa, California</i>	<i>68</i>



# Beverage, Bar, & Wine

# Beverage, Bar & Wine

## Select White Wines

<i>Conundrum, White Blend</i>	<i>Napa, California</i>	68
<i>Rombauer, Chardonnay</i>	<i>Carneros, California</i>	98
<i>Borgo, Pinot Grigio</i>	<i>Italy</i>	46
<i>Leitz, Riesling</i>	<i>Rheingau, Germany</i>	48
<i>Valckenberg, Gewurztraminer</i>	<i>Pflaz, Germany</i>	48
<i>Kim Crawford, Sauvignon Blanc</i>	<i>Marlborough, New Zealand</i>	40
<i>Villa Maria, Sauvignon Blanc</i>	<i>Marlborough, New Zealand</i>	44
<i>Domaine Des Buissoness Sancerre, Sauvignon Blanc</i>	<i>Loire Valley, France</i>	72
<i>Sonoma Cutrer, Chardonnay</i>	<i>Russian River Valley</i>	68

## Select Red Wines

<i>Silver Oak, Cabernet Sauvignon</i>	<i>Alexander Valley</i>	125
<i>Castle Rock, Pinot Noir</i>	<i>Napa, California</i>	46
<i>Argyle, Pinot Noir</i>	<i>Willamette Valley, Oregon</i>	68
<i>Green Point, Shiraz</i>	<i>Australia</i>	64
<i>Chateau Tanunda, Shiraz</i>	<i>Barossa, Australia</i>	66
<i>Paso Creek, Zinfandel</i>	<i>Paso Robles, California</i>	58
<i>Broquel, Malbec</i>	<i>Argentina</i>	52



# Beverage, Bar, & Wine

# The Brown Palace Hotel

## Banquet Policies

### **Additional Services Available**

The Hotel can provide assistance in many areas of service to enhance a Group's Event, including floral arrangements, coat check, audiovisual requirements, photography, entertainment, decorations, etc. Appropriate charges will be determined by the Catering Management.

**Menu Cards:** \$3.00 each

**Place Cards:** \$2.00 each

**Gift Bags (provided by you and delivered to individual guest rooms):** \$3.00 per room

### **Valet Parking**

Valet parking service is available on an established fee basis. Appropriate charges will be collected individually from guests, however, with proper credit approval, arrangements can be made to apply Group charges to a master account.

### **Food and Beverage Regulations**

The Hotel strictly adheres to all Federal, State, and Local laws, with regard to Hotel Food and Beverage purchases and consumption. The Hotel reserves the right to provide and serve all food and beverages on Hotel premises. Should specific Food or Beverage be required for your Event, which is not available through the Hotel, prior written approval must be received from the Catering Department.

Finalized "menu" selections must be received three weeks prior to the scheduled Event (independent of 72-hour "attendance" requirement below).

The Hotel will require a minimum food or beverage revenue guarantee to reserve an Event space and/or date, as indicated in the letter of agreement.

In addition to banquet menus, alternate or special customized menus or beverages can be arranged to meet specific requests.

### **Event Attendance**

A confirmed attendance must be specified by 3:00 pm, 72 hours prior to all catered meal events, not counting Saturday or Sunday. This number will be the Group minimum guarantee and not subject to reduction. Charges will then be based on the guaranteed or actual attendance, whichever is greater. If the guaranteed attendance is not received within the 72-hour period, your "tentative attendance" will be considered the guarantee. Requests for increasing the guarantee within the 72-hour period are subject to Catering Management approval and may incur additional service charges.

### **Menu Prices and Applicable Charges**

All Food and Beverage catered events are subject to the applicable sales tax. The Hotel will apply applicable taxes to the prices of all products and services provided, unless stated in writing that the price quoted includes such taxes.

All Food and Beverage Catered events are subject to a 22% taxable Service Charge.

Room rental charges may be applied to any type of Event, will vary according to the size or nature of the set-up, and these charges will be indicated on the Catering Event Order. The Hotel, at its option, may charge additional room rental if scheduled times are not followed or the starting time of any meeting, food, or beverage event is delayed.

### **Payment and Billing**

A non-refundable deposit (\$1,000.00 minimum) is required to confirm a function as "definite." The total estimated balance is due no later than 72 hours prior to the Event, not counting Saturdays and Sundays. 50% of the estimated revenue is due no later than 3 months prior to the event.

### **Cancellations**

If the Group cancels an Event: (a) all deposits are subject to forfeiture to compensate Hotel for the loss of anticipated revenue, and (b) the Group will be liable for a cancellation charge as stated in the signed agreement.



## Banquet Policies (the fine print)

# Planning Your Special Event

## Details to Consider:

### Coordinate Date, Location and Timing for Ceremony and Reception

- \_\_\_\_\_ Transportation Time Between Ceremony Location and Brown Palace Hotel
- \_\_\_\_\_ Photography Schedule (photos before ceremony or after or both)
- \_\_\_\_\_ Length Of Event (time of day)
- \_\_\_\_\_ Letter Of Agreement and Deposit

### Event Details

- \_\_\_\_\_ Consider a Wedding Planner
- \_\_\_\_\_ Plated Dinner Reception or Buffet
- \_\_\_\_\_ Attendance (Minimum, Maximum)
- \_\_\_\_\_ Seating Arrangement (Head Table, Open Or Reserved)
- \_\_\_\_\_ Music/Entertainment Timeline

### Arrange for other Wedding Professionals to Enhance Your Event

- \_\_\_\_\_ Photographer/Videographer
- \_\_\_\_\_ Music/Entertainment
- \_\_\_\_\_ Florist
- \_\_\_\_\_ Cake
- \_\_\_\_\_ Ground Transportation

### Final Coordination (30-90 Days)

- \_\_\_\_\_ Spa Reservations
- \_\_\_\_\_ Menu Tasting & Final Selection
- \_\_\_\_\_ Beverage Selection & Bar Timeline
- \_\_\_\_\_ Sequence Of Events
- \_\_\_\_\_ Room Set-Up
- \_\_\_\_\_ Schedule Ceremony rehearsal
- \_\_\_\_\_ Pick up Marriage License (must be done within 30 days of wedding)

### The Final Week

- \_\_\_\_\_ Attendance Guarantee (72 Hours)
- \_\_\_\_\_ Payment Of Estimated Balance and Credit Card Guarantee (72 Hours)
- \_\_\_\_\_ Delivery Of Amenities (Cake Top, Toasting Goblets, Favors, Etc., 72 hours)

### That Special Day

- \_\_\_\_\_ Eat Well, It Is Going To Be A Long Day
- \_\_\_\_\_ Have Fun, You're In The Best Of Care At The Brown Palace Hotel and Spa!



Planning Your Special Event