



**ST JULIEN HOTEL & SPA
WEDDINGS**

ST JULIEN HOTEL & SPA WEDDINGS

CONGRATULATIONS ON YOUR ENGAGEMENT! THE FOLLOWING INFORMATION WILL INTRODUCE YOU TO WEDDINGS AT THE ST JULIEN HOTEL & SPA.

WEDDING RECEPTIONS INCLUDE THE FOLLOWING:

- :: Bridal Room/Hospitality Suite for the day of your wedding
- :: Wedding night Guestroom accommodation for the Bride and Groom
- :: Personalized menu tasting for four people
- :: Cake cutting service
- :: In-house white or cream colored floor length linens and napkins
- :: Complete custom setup of tables, chairs, and full table settings
- :: Three votive candles for each table
- :: Indoor dance floor and stage for musical entertainment

FOOD & BEVERAGE

Food and Beverage minimums are as follows:

- :: Friday evening Reception is \$15,000++
- :: Saturday evening Reception is \$20,000++
- :: Sunday evening Reception is \$8,000++
- :: Please call for pricing for days and times outside those listed.
- :: The above food and beverage minimums are exclusive of tax and gratuity.
- :: The average food and beverage expenditure is \$125++ to \$145++ per person.
- :: The ballroom can accommodate up to 240 guests with a dance floor and stage.



WEDDING CATERING MENUS

Our Culinary and Catering Teams are proud to present our banquet repertoire. St Julien Hotel & Spa prepares and serves only the finest food and beverages. These menus are available to assist you in planning a memorable occasion. Please contact your Catering Manager for any special needs or requests.

CEREMONY

Ceremonies are held on the beautifully landscaped lawn of the Hotel with spectacular views of the Flatiron Mountains. In the case of inclement weather a section of the ballroom will be used as back up for any ceremony held outside. Our gazebo offers an ideal backdrop for weddings for up to 200 guests. The ceremony fee is \$10 per person (with a \$600 minimum) and is subject to a 20% service charge. Friday and Saturday evening ceremonies must be followed by a reception at the Hotel.

GUESTROOM BLOCK

A minimum of 10 rooming nights during the weekend of your wedding are required. Your contracted guest rooms are based on discounted wedding rates provided during the contract process. We will honor the discounted rates up to 30 days prior to the date of your wedding and then will offer the best rate available at the time of reservation.

WEDDING COORDINATORS

When you host your ceremony at St Julien Hotel, we require a wedding coordinator to assist you with your ceremony and rehearsal. St Julien Hotel does not offer wedding coordinating services, but a list of preferred coordinators can be found in our Preferred Vendors List at the end of this packet.

AVAILABILITY OF CEREMONY & RECEPTION TIMES

Daytime Saturday and Sunday events are scheduled between 8:00am and 2:00pm. Evening Saturday and Sunday events are scheduled between 4:00pm and 12:00 midnight. Food and beverage minimum expenditure requirements are based on six hour reception times. Additional fees may apply for events exceeding six hours. Access to your ceremony and reception areas prior to the scheduled event time is subject to availability.



TRAY PASSED HORS D'OEUVRES

DURING COCKTAIL HOUR

Select three (one piece each per Guest). Included in dinner menu pricing.

CHILLED HORS D'OEUVRES

- :: Sesame Fried Apple Chips with Crab Salad
- :: White Truffle Grissini with Prosciutto & Parmesan
- :: Duck Prosciutto Wrapped Asparagus with Boursin Cheese
- :: Bruschetta with Tomato & Basil
- :: Antipasti Skewer with Marinated Mushrooms, Grape Tomatoes & Ciligine Mozzarella
- :: Spicy Tuna Tartar on Tempura Nori
- :: Five Pepper Rubbed Beef Tenderloin on Sourdough Crostini with Horseradish Cream Sauce

HOT HORS D'OEUVRES

- :: Mini Lump Crab Cakes & Italian Parsley Sauce
- :: Mini Beef Wellington
- :: Bacon Wrapped Scallops with Red Pepper Marmalade
- :: Grilled Vegetable Quesadilla with Adobo Aioli
- :: Artichoke & Boursin Beignet
- :: Spanakopita, Spinach, Feta Cheese in Phyllo
- :: Caramelized Onion, Bacon & Gruyere Mini Quiche
- :: Shrimp Brochette with Grilled Pineapple & Sweet Chili Glaze
- :: Seared Tuna on a Won-Ton Chip with Wasabi Seaweed Salad and Sweet Soy Sauce
- :: Grilled Chicken Tenderloin Skewer with Whole-Grain Honey Mustard Aioli

Please add 20% service charge and current sales tax. Menus and pricing are subject to change.



COCKTAIL HOUR ENHANCEMENTS

CHEESE DISPLAY :: \$12 per Guest

Domestic & Imported Cheeses with Fruit Garnish Served with Assorted Crackers & Sliced French Bread

VEGETABLE DISPLAY :: \$10 per Guest

Garden Vegetable Crudités with Balsamic Vinaigrette, Blue Cheese Dip & Hummus

MEDITERRANEAN ANTIPASTI DISPLAY :: \$18 per Guest

Cured Italian Meats, Seasonal Balsamic Grilled Vegetables, Caprese Salad, Crispy Artichokes, Black Olive Tapenade, Roasted Garlic & Red Pepper Hummus, Lemon Caper Shrimp, Spiced Kalamata Olives, Spanakopita, Crispy Naan Bread

CHILLED SEAFOOD STATION :: \$24 per Guest

(Seven pieces total per Guest)

Jumbo Shrimp Poached in a White Wine Court Bouillon, Steamed Snow Crab Claws, Alaskan King Crab Legs, Pacific Oysters, Cherrystone Clams, & House-Cured and Smoked Salmon, Rainbow Trout & Dry Pack Jumbo Scallops

:: Served with Cocktail Sauce, Red Wine Mignonette & Lemon Wedges

THE BIG MINI :: \$18 per Guest

Selection of Gourmet Sliders

:: Sesame Seared Tuna with Wasabi Aioli & Wakame, Kobe Beef with Mountain Gorgonzola & Pancetta, Oven-Roasted Turkey with Brie & Granny Smith Apples, Grilled Portobello Mushroom with Red Pepper Jam & Sprouts

PLATED DINNER FIRST COURSE

SOUPS & SALADS

Select either a Soup or Salad for the First Course. Included in menu pricing for plated dinner entrées.

SOUPS

Cool Gazpacho

Poached Crab

:: With Cilantro, Tomato & Jalapeño

Seasonal Vegetable Minestrone

Arugula Pesto & Parmigiano

French Onion

:: Gruyere Cheese Crust

Sage Roasted Butternut Squash

:: With Crispy Potato Strings & Crème Fraiche

SALADS

Garden

:: Variety of Greens, Carrots, Cucumbers, Pear Tomatoes, Balsamic Dressing

Cherry Walnut

:: Mixed Greens, Sun Dried Cherries, Candied Walnuts, Crumbled Blue Cheese, Champagne Vinaigrette

Baby Spinach

:: Baby Spinach, Red Grapes, Pears, Candied Walnuts, French Brie, Red Wine Vinaigrette

Classic Caesar

:: Young Hearts of Romaine, Focaccia Croutons, Parmigiano Reggiano Cheese, Traditional Caesar Dressing

Local Goat Cheese & Baby Greens

:: Santa Maria Mixed Greens, Strawberry, Avocado, Toasted Walnuts,
Haystack Mountain Goat Cheese, Champagne Vinaigrette

Caprese

:: Sliced Ripe Tomatoes, Buffalo Mozzarella, Red Onion, Pine Nuts, Basil,
Aged Balsamic Vinegar & Extra Virgin Olive Oil



PLATED DINNER ENTRÉES

Entrée Pricing Includes Tray Passed Hors d'oeuvres (three pieces total per Guest), Soup or Salad, Assorted Freshly Baked Breads with Butter, Chocolate Truffles & Petits Fours (two pieces total per Guest), Starbucks Coffee & Decaffeinated Coffee, Tazo Teas.

MEAT ENTRÉES

Filet Mignon :: \$76 per Guest

:: Mashed Yukon Gold Horseradish Potatoes, Baby Carrots, Sauce Bordelaise

Spiced Colorado Rack of Lamb :: \$75 per Guest

:: Rosemary Roasted Cipollini Onions, Yukon Gold Mashed Potatoes, Rosemary Balsamic Jus

Duck Two Ways :: \$72 per Guest

:: Confit Duck Leg with Seared Duck Breast, Tri Color Fingerling Potatoes, Asparagus Salad,
Dried Cherry Demi Glace

Roasted Garlic and Rosemary Pork Tenderloin :: \$69 per Guest

:: Roasted Purple Potatoes, Broccoli Rabe, Natural Jus

Free Range Chicken Breast :: \$67 per Guest

:: Red Bliss Sour Cream & Chive Potato Cake, Honey Glazed Carrots, Roasted Onion Balsamic Glaze

Please add 20% service charge and current sales tax. Menus and pricing are subject to change.



FISH & VEGETARIAN ENTRÉES

Piñon Crusted Mahi-Mahi :: \$64 per Guest
:: Roasted Corn & Green Chili Soft Polenta, Sautéed Watercress, Spicy Chipotle Sauce

Five Spice Rubbed Tuna Filet :: \$74 per Guest
:: Seared Rare with Marinated Bok Choy, Nori Rice Cake & Chili Glaze

Basil Crusted Halibut :: \$72 per Guest
:: Olive Oil Mashed Potatoes, Baby Carrots & Warm, Sun-Dried Tomato Vinaigrette

Smoky, House Salmon :: \$67 per Guest
:: Spaghetti Squash, Marinated Cherry Tomatoes, Romesco Sauce

Pan Seared Sea Scallops :: \$75 per Guest
:: Roasted Root Vegetable Risotto, Bacon-Sherry Pan Sauce

Israeli Cous Cous :: \$62 per Guest
:: Zataar Roasted Butternut Squash, Preserved Lemon, Golden Raisins

Roasted Acorn Squash :: \$62 per Guest
:: Herb Grilled Seasonal Vegetables Ratatouille, Roasted Red Pepper Purée & Basil Pesto

Local Mushroom Strudel :: \$62 per Guest
:: Colorado Mushrooms, Phyllo Dough, Roasted Garlic Soft Polenta, Seared Spinach,
Herb Infused Extra Virgin Olive Oil

Please add 20% service charge and current sales tax. Menus and pricing are subject to change.



DUET & TRIO ENTRÉE SELECTIONS

Beef Tenderloin & Halibut :: \$80 per Guest

:: Olive Oil Mashed Potatoes, Baby Zucchini, Scallion Orange Glaze

Petite Filet Mignon & Lobster :: \$95 per Guest

:: Crisp Fingerling Potatoes, Garlic & Lemon Spinach, Sauce Bordelaise & Drawn Butter

Colorado Mixed Grill :: \$88 per Guest

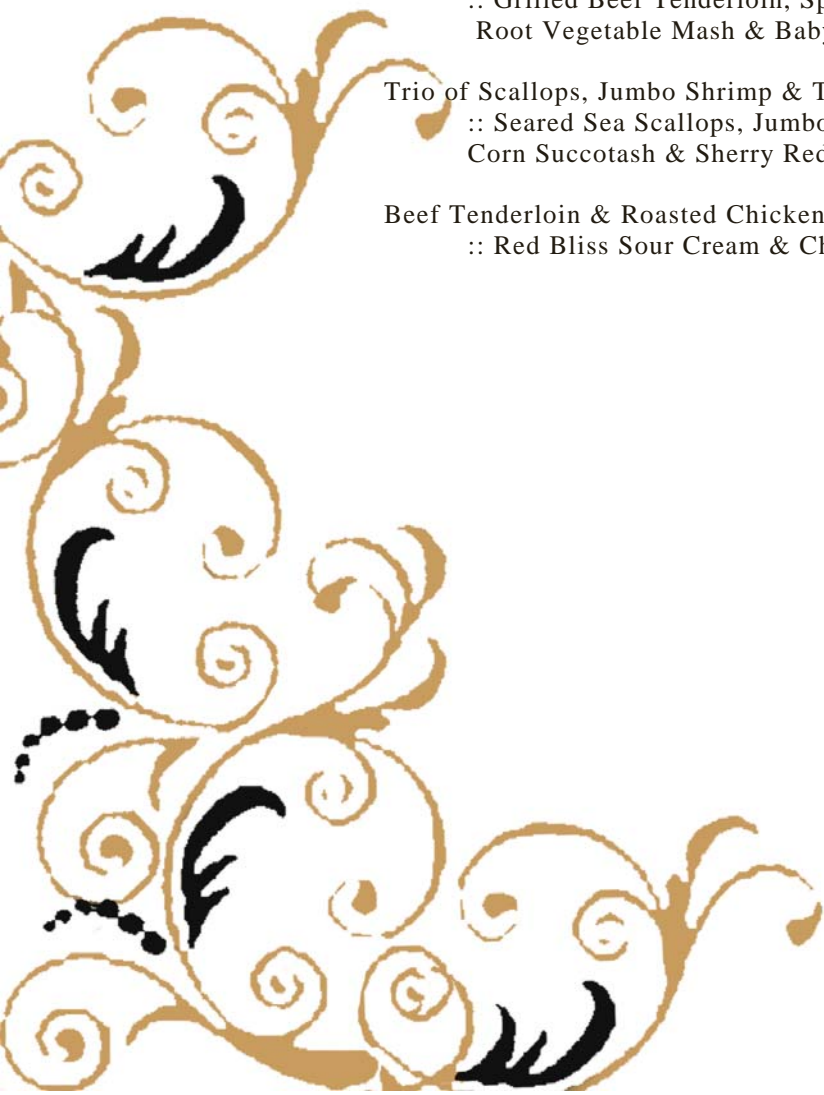
:: Grilled Beef Tenderloin, Spiced Lamb Chop, Roasted Garlic and Rosemary Marinated Pork Tenderloin, Root Vegetable Mash & Baby Zucchini

Trio of Scallops, Jumbo Shrimp & Tuna :: \$85 per Guest

:: Seared Sea Scallops, Jumbo Shrimp & Five-Spice Seared Tuna Loin, Edamame Pancake, Corn Succotash & Sherry Reduction

Beef Tenderloin & Roasted Chicken Breast :: \$78 per Guest

:: Red Bliss Sour Cream & Chive Smashed Potatoes, Patty Pan Squash & Roasted Onion Jus



Please add 20% service charge and current sales tax. Menus and pricing are subject to change.

PLATED DINNER ENHANCEMENTS

PLATED APPETIZERS

Butternut Ravioli :: \$11 per Guest
:: Sage Brown Butter & Parmigiano Reggiano

Burrata Bruschetta :: \$10 per Guest
:: Sweet 100 Tomatoes, Burrata Cheese, Basil, Mint, Extra Virgin Olive Oil & Saba Vinegar on Grilled Bread

Risotto Arancini :: \$11 per Guest
:: Smoked Gouda, Caramelized Onions & Basil Marinara Sauce

Jumbo Lump Crab Cakes :: \$14 per Guest
:: Tomatillo Salsa Verde, Avocado, Chipotle Aioli

Seared Jumbo Scallops :: \$14 per Guest
:: Frisee, Jicama, Fennel, Grapefruit, Pancetta Crisps, Smoked Tomato Vinaigrette

Duck Confit Spring Rolls :: \$12 per Guest
:: Julienne Vegetables & Sweet Soy Vinaigrette

Beef Carpaccio :: \$12 per Guest
:: Caramelized Cipollini Onions, Parmigiano Aioli, Watercress Crema & Gorgonzola Polenta

Please add 20% service charge and current sales tax. Menus and pricing are subject to change.



DINNER BUFFETS

ST JULIEN GRAND BUFFET :: \$97 PER GUEST

Buffet Pricing Includes Tray Passed Hors d'oeuvres (three pieces total per Guest), Assorted Freshly Baked Breads with Butter, Chocolate Truffles & Petits Fours (two pieces total per Guest), Starbucks Coffee & Decaffeinated Coffee, Tazo Teas.

SALAD STATION

Garden Salad

:: Variety of Greens, Carrots, Cucumbers, Pear Tomatoes, Balsamic Dressing

Local Goat Cheese & Baby Greens Salad

:: Santa Maria Mixed Greens, Strawberry, Avocado, Toasted Walnuts, Haystack Mountain Goat Cheese, Champagne Vinaigrette

Caprese Salad

:: Sliced Ripe Tomatoes, Buffalo Mozzarella, Red Onion, Pine Nuts, Basil, Aged Balsamic Vinegar & Extra Virgin Olive Oil

ANTIPASTI

Domestic & Imported Cheeses with Fruit Garnish

:: Assorted Crackers & Sliced French Bread

Garden Vegetable Crudités

:: Balsamic Vinaigrette, Blue Cheese Dip & Hummus

Cured Italian Meats

:: Seasonal Balsamic Grilled Vegetables, Fennel Marinated Olives & Crispy Artichokes

CHILLED SEAFOOD STATION (seven pieces total per Guest)

Poached Jumbo Shrimp, Crab Claws & Legs, Pacific Oysters & Cherrystone Clams, Cocktail Sauce, Red Wine Mignonette & Lemon Wedges

CARVING STATION (Chef Carver required for every 50 guests at \$125 per Carver)

Herb Roasted Prime Rib of Beef

:: Au Jus, Horseradish Cream, Cracked Wheat Rolls & Oven Roasted Red Bliss Potatoes

Colorado Leg of Lamb

:: Natural Jus & Minty Mostarda, Grilled Naan Bread & Rosemary Roasted Root Vegetables

Herb Marinated Baked Salmon

:: Dill-Shallot Crème Fraiche, Dill Rolls & Honey Roasted Baby Carrots

Pricing based on two hour service. Dinner Buffets must be ordered for the entire group.

Please add 20% service charge and current sales tax. Menus and pricing are subject to change.

WALNUT STREET BUFFET :: \$85 PER GUEST

Buffet Pricing Includes Tray Passed Hors d'oeuvres (three pieces total per Guest), Assorted Freshly Baked Breads with Butter, Chocolate Truffles & Petits Fours (two pieces total per Guest), Starbucks Coffee & Decaffeinated Coffee, Tazo Teas.

Local Goat Cheese & Baby Greens Salad

:: Santa Maria Mixed Greens, Strawberry, Avocado, Toasted Walnuts, Haystack Mountain Goat Cheese, Champagne Vinaigrette

900 Walnut Salad

:: Mixed Baby Greens, Pears, Red Flame Grapes, Candied Walnut Dressing

All Natural Beef Tenderloin

:: Sauce Bordelaise, Wilted Spinach

Calvados Roasted Pork Tenderloin

:: Broccoli Rabe

Cedar Plank Salmon

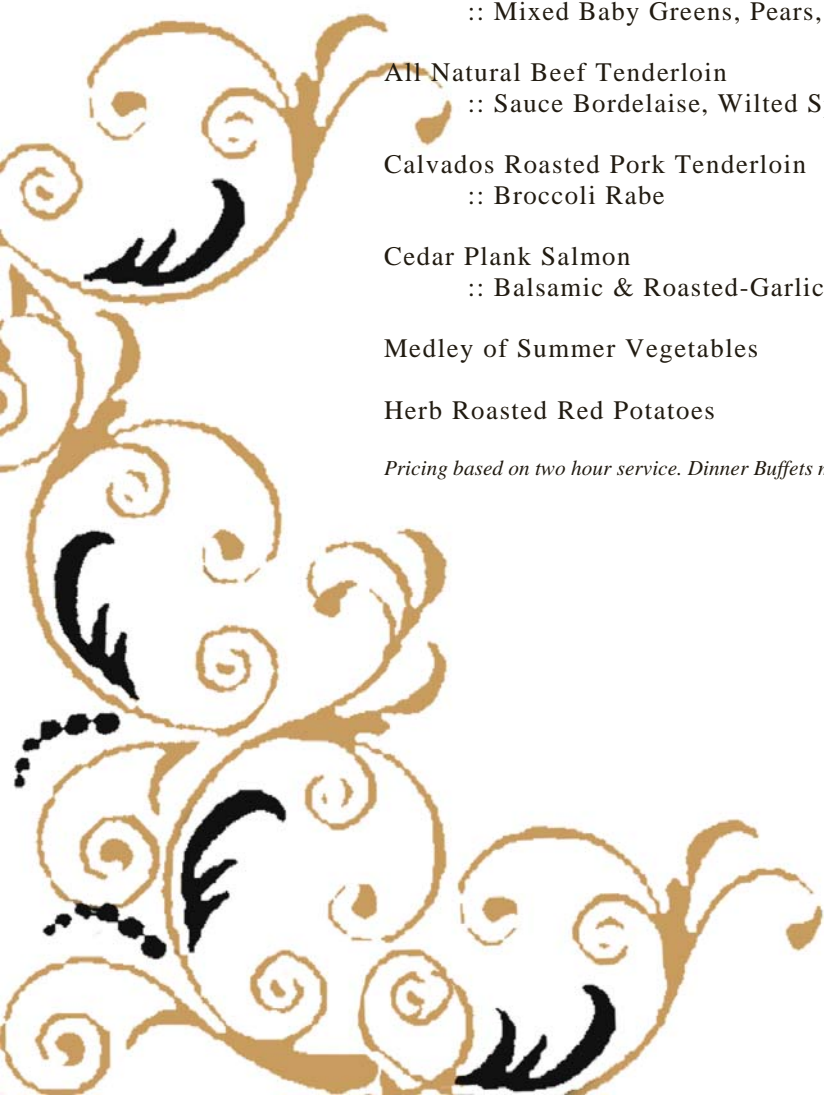
:: Balsamic & Roasted-Garlic Grilled Asparagus

Medley of Summer Vegetables

Herb Roasted Red Potatoes

Pricing based on two hour service. Dinner Buffets must be ordered for the entire group.

Please add 20% service charge and current sales tax. Menus and pricing are subject to change.



FLATIRONS BUFFET :: \$80 PER GUEST

Buffet Pricing Includes Tray Passed Hors d'oeuvres (three pieces total per Guest), Assorted Freshly Baked Breads with Butter, Chocolate Truffles & Petits Fours (two pieces total per Guest), Starbucks Coffee & Decaffeinated Coffee, Tazo Teas.

Caprese Salad

:: Sliced Ripe Tomatoes, Buffalo Mozzarella, Red Onion, Pine Nuts, Basil, Aged Balsamic Vinegar & Extra Virgin Olive Oil

Baby Spinach Salad

:: Yellow Teardrop Tomatoes, Julienne Carrots, Shaved Fennel, Toasted Hazelnut Vinaigrette

Stuffed Chicken Breast

:: Feta & Spinach, Seared Polenta, Rosemary Jus

Seared Mahi Mahi

:: Corn & Tomato Relish with Sautéed Lemon & Garlic Spinach

Braised Boneless Beef Short Ribs

:: Root Vegetable Puree, Sherry Glaze

Luciano Kale

:: Sautéed with Red Onions, Pancetta & Garlic

Butter Whipped Potatoes

Pricing based on two hour service. Dinner Buffets must be ordered for the entire group.

Please add 20% service charge and current sales tax. Menus and pricing are subject to change.



CUPCAKES

Orders by the Dozen - Minimum order of two dozen required.

SELECT UP TO THREE CUPCAKE FLAVORS

Chocolate-Mint Cupcake :: \$54 per Dozen
:: Rich Chocolate Icing, Sprig of Fresh Mint

Gingerbread Cupcake :: \$54 per Dozen
:: Cream Cheese Icing, Candied Ginger

Strawberry Cupcake :: \$54 per Dozen
:: Whipped Cream Icing, Fresh Sliced Strawberry

Peanut Butter Cupcake :: \$54 per Dozen
:: Chocolate Icing, Finely Chopped Nuts

Carrot Cupcake :: \$54 per Dozen
:: Cinnamon Cream Cheese Icing, Dusted with Ground Cinnamon
(contain walnuts, raisins, and candied ginger)

Lemon-Raspberry Cupcake :: \$54 per Dozen
:: Lemon Zest Icing, Fresh Raspberry

Coffee Cupcake :: \$54 per Dozen
:: Espresso Buttercream Icing, Chocolate Covered Espresso Beans

Dulce de Leche Cupcake :: \$54 per Dozen
:: Coconut Cream Icing

Chocolate Cupcake :: \$54 per Dozen
:: Vanilla Buttercream Icing, Milk Chocolate Shavings

Maple Bacon Cupcake :: \$54 per Dozen
:: Mulled Cider Icing, Maple Candied Bacon

Please add 20% service charge and current sales tax. Menus and pricing are subject to change.



BUBBLES & WINE

BUBBLES

- :: La Marca, Prosecco Brut, Veneto, Italy :: \$36
- :: Domaine Carneros by Taittinger, California :: \$55
- :: Veuve Clicquot Yellow Label, France :: \$115

WHITE WINES

- :: Bonterra, Organic Chardonnay, California :: \$34
- :: Domaines Schlumberger, Pinot Blanc, Alsace, France :: \$36
- :: Masi Masianco, Pinot Grigio, Friuli-Venezia Giulia, Italy :: \$38
- :: Craggy Range, Sauvignon Blanc, Martinborough, New Zealand :: \$48
- :: Jordan Chardonnay, California :: \$58

RED WINES

- :: Trinity Oaks, Merlot, California :: \$34
- :: Trinity Oaks, Cabernet Sauvignon, California :: \$34
- :: La Vendimia, Tempranillo, Spain :: \$34
- :: Terrazas, Malbec, Mendoza, Argentina :: \$42
- :: Mauritson, Zinfandel, Dry Creek Valley, California :: \$48
- :: Benziger, Cabernet Sauvignon, Sonoma, California :: \$48
- :: ZD Pinot Noir, California :: \$64

Selection & prices subject to change. Colorado law prohibits the sale of alcohol to persons under 21 years of age. Guests may be asked to present identification.

Please add 20% service charge and current sales tax. Menus and pricing are subject to change.



BAR SERVICE

Please add current sales tax. Charges are based on actual consumption.

- :: Cordials & Cognacs :: \$8.50
- :: Martinis :: \$11.00
- :: Premium Cocktails :: \$8.50
- :: Call Cocktails :: \$7.50
- :: Imported Beers & Micro Brew Beers :: \$6.00
- :: Domestic Beers :: \$5.25
- :: House Wines :: \$7.50
- :: Bottled Waters :: \$3.50
- :: Soft Drinks :: \$3.00
- :: Assorted Juices :: \$4.00

Cordials & Cognacs

- :: Kahlua, Amaretto di Sarrono, Grand Marnier, Frangelico, Chambord

Premium Brands

- :: Chivas Regal Scotch, Makers Mark Bourbon, Kettle One Vodka, Bombay Sapphire Gin, Captain Morgan Rum, Don Julio Silver Tequila, Crown Royal, Grand Marnier

Call Brands

- :: Dewar's Scotch, Jim Beam Bourbon, 42 Below Vodka, Beefeater Gin, Bacardi Rum, Sauza Tequila

Imported & Micro Brew Beers

- :: Stella Artois, Corona, New Castle, Heineken, Fat Tire

Domestic Beers

- :: Budweiser, Bud Light, Coors Light

Selections & prices subject to change. A bartender fee of \$50 per bar per hour will apply.

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Please add 20% service charge and current sales tax. Menus and pricing are subject to change.

FAREWELL BREAKFAST BUFFETS

CLASSIC CONTINENTAL :: \$23 PER GUEST

- :: Sliced Seasonal Fresh Fruits & Berries
- :: Danishes, Muffins & Croissants
- :: Breakfast Cereals with Whole Milk & Skim Milk
- :: Orange Juice, Cranberry Juice, Starbucks Coffee & Decaffeinated Coffee, Tazo Teas

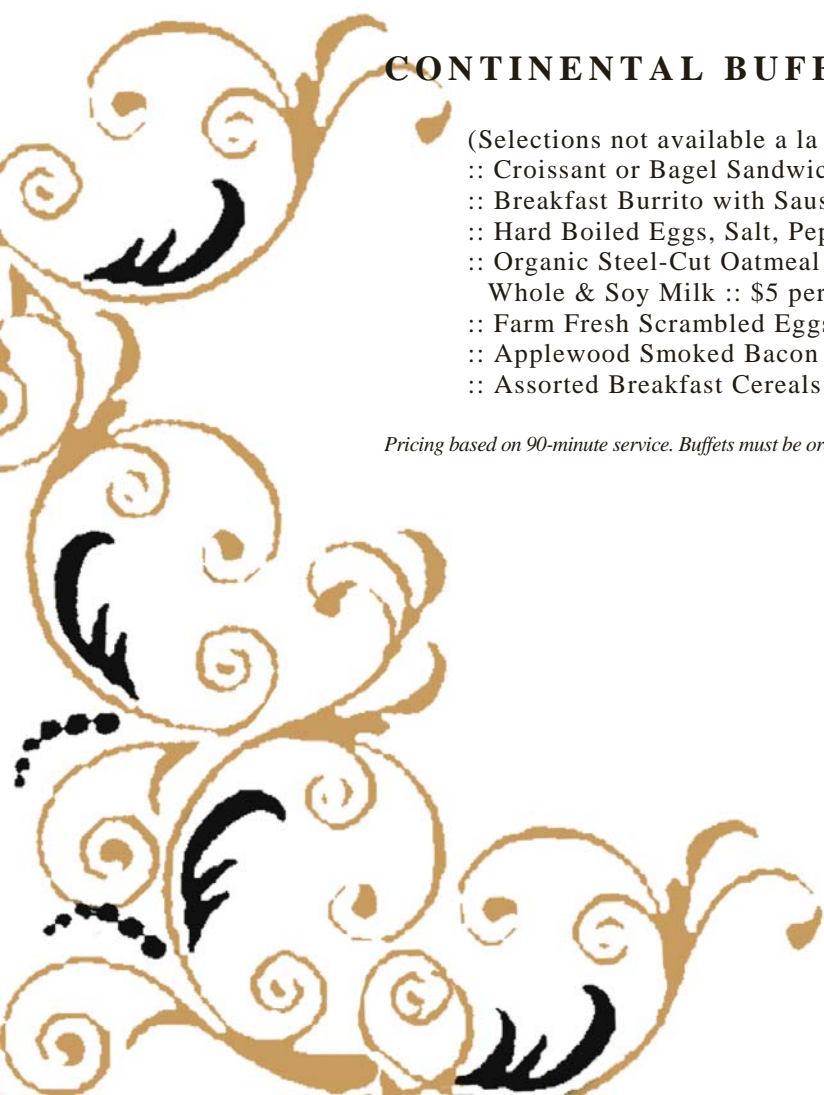
CONTINENTAL BUFFET ENHANCEMENTS

(Selections not available a la carte)

- :: Croissant or Bagel Sandwich (select one) with Bacon, Egg & Cheese :: \$6 per Guest
- :: Breakfast Burrito with Sausage, Egg, Potatoes, Cheese, & Pico de Gallo :: \$6 per Guest
- :: Hard Boiled Eggs, Salt, Pepper & Tabasco Sauce :: \$36 per Dozen
- :: Organic Steel-Cut Oatmeal with Dried Fruits, Chopped Nuts, Brown Sugar, Cinnamon, Skim, Whole & Soy Milk :: \$5 per Guest
- :: Farm Fresh Scrambled Eggs with Fine Herbs :: \$4 per Guest
- :: Applewood Smoked Bacon & Chicken Apple Sausage :: \$4 per Guest
- :: Assorted Breakfast Cereals with Skim, Whole & Soy Milk :: \$3 Each

Pricing based on 90-minute service. Buffets must be ordered for the entire group. Add \$3.00 pp for each additional 30 minutes.

Please add 20% service charge and current sales tax. Menus and pricing are subject to change.



BREAKFAST ON THE ROCKS :: \$32 PER GUEST

(Minimum Guarantee of 20 Guests)

- :: Sliced Seasonal Fresh Fruits & Berries
- :: Assorted Individual Yogurts, Granola, Danishes, Muffins & Croissants
- :: Assorted Bagels (Toaster Provided), Plain & Flavored Cream Cheese, Butter, Peanut Butter & Preserves
- :: Breakfast Cereals with Whole Milk & Skim Milk
- :: Orange Juice, Cranberry Juice, Starbucks Coffee & Decaffeinated Coffee, Tazo Teas

EGGS (select one)

- :: Scrambled Eggs with Fine Herbs
- :: Ham & Fontina Cheese Frittata
- :: Spinach & Swiss Cheese Frittata
- :: Roasted Red Pepper & Fresh Herb Frittata
- :: Served with St Julien Breakfast Potatoes

BREAKFAST MEATS

- :: Applewood Smoked Bacon
- :: Traditional Pork Sausage
- :: Chicken Apple Sausage

WAFFLES OR FRENCH TOAST (select one)

(Served with Fresh Berry Compote, Vermont Maple Syrup, Butter & Whipped Cream)

- :: Old Fashioned American Waffles with Seasonal Berries
- :: Brioche French Toast with Cinnamon & Bailey's Liqueur

Pricing based on 90-minute service. Buffets must be ordered for the entire group. Add \$3 pp for each additional 30 minutes.

Please add 20% service charge and current sales tax. Menus and pricing are subject to change.



BRUNCH ENHANCEMENTS

OMELETS MADE TO ORDER :: \$10 PER GUEST

(Chef Attendant required for every 50 guests at \$125 per Attendant)

:: Selection of Whole Eggs, Egg Whites & Egg Beaters, Black Forest Ham, Bacon, Breakfast Sausage, Smoked Salmon, Crab, Wild Mushrooms, Sweet Bell Peppers, Green Onion, Spinach, Tomato & Variety of Cheeses

SMOKED SALMON :: \$8 PER GUEST

:: Chilled Smoked Salmon, Red Onions, Capers, Sliced Tomatoes, Dill, Cream Cheese & Mini Bagels

CARVING STATION

(Chef Carver required for every 50 guests at \$125 per Carver)

HERB ROASTED PRIME RIB OF BEEF :: \$16 PER GUEST

:: Au Jus, Horseradish Cream & Cracked Wheat Rolls

MAPLE GLAZED HAM :: \$10 PER GUEST

:: Whole Grain Mustard Aioli & Sourdough Rolls

CREPES :: \$10 PER GUEST

(Chef Attendant required for every 50 guests at \$125 per Attendant)

:: Fresh Crepes, Strawberries & Chantilly Cream, Creamed Spinach, Ham & Eggs with Bechamel Sauce

CHILLED SEAFOOD STATION :: \$20 PER GUEST

(Five Pieces Total per Person)

:: Poached Jumbo Shrimp, Crab Claws & Legs, Pacific Oysters, Cherrystone Clams, Cocktail Sauce, Red Wine Mignonette & Lemon Wedges

Minimum guarantee of 20 guests on all items above. Pricing based on 90-minute service. Add \$3 pp for each additional 30 minutes. Brunch enhancements must be ordered for the entire group.

Please add 20% service charge and current sales tax. Menus and pricing are subject to change.



PREFERRED VENDORS LIST

BAKERY'S

INTRICATE ICINGS

:: Rachael Teufel :: 303-479-9922 :: www.intricateicings.com :: cakes@intricateicings.com

Intricate Icings Cake Design creates cakes that are as flavorful as they are visually stunning. Our goal is to exceed your expectations with custom designed masterpieces that reflect your personal taste and style—creating a memorable finish to your special day that is uniquely yours. At Intricate Icings we transform sweet confections into “artwork for your taste buds.”

TEE AND CAKES

:: Kim Boos :: 720-406-7548 :: www.teeandcakes.com :: tastings@teeandcakes.com

Tee & Cakes is a locally owned, style and flavor- driven bakery creating one of a kind handmade cakes. We make each cake from scratch using heirloom recipes and updating them to make them fresh, unique, and most importantly, delicious. We pride ourselves in using fresh and local ingredients in all of our cakes. We work with all budgets, styles, and needs and pride ourselves in making the whole process a piece of cake. Literally!

COORDINATORS

A BEAUTIFUL MEMORY

:: Kathy Vaughan :: 303-499-0959 :: www.abeautifulmemory.com :: kathy@abeautifulmemory.com

A Beautiful Memory is your full-service celebration consultant, creating wonderful wedding experiences by giving personal attention to the planning and execution of every part of your wedding. Whether it is a traditional, modern, or alternative wedding, we will work with you to bring your vision to life. No request is too large, no detail too small – we create unique wedding experiences that reflect each couple's individual sense of elegance and fun.

CALLUNA EVENTS

:: Heather Dwight :: 303-443-4617 :: www.callunaevents.com :: info@callunaevents.com

Calluna Events has offered experienced, high-quality, and custom wedding planning services since 2004. The team at Calluna Events brings unparalleled organizational skills, exceptional attention to detail, creative ideas, and a fresh perspective to any wedding or event. We unite our innovative and inspired wedding planning with your style and personality to create stylish, fresh, authentic and timeless events. Let us help infuse your character and vision into the event you've always imagined!

JA SPECIAL EVENTS

:: Jessica Adler :: 720-394-0282 :: www.jaspecialevents.com :: jessica.adler@comcast.net

JA Special Events can create a wedding celebration that will truly exceed your expectations. We can have as much or as little involvement as you need based on your schedule and preferences, budget, and timeframe. With offices in the Boulder-Denver area and in Winter Park, custom packages are always available to specifically accommodate your needs. From day of coordination to full service planning and everything in between, we can assist in making your wedding dreams a reality.

THE CELEBRATION STUDIO

:: Brooke Hill :: 720-279-0075 :: www.thecelebrationstudio.com :: brooke@thecelebrationstudio.com

The Celebration Studio creates high-impact, unique and memorable events. Drawing inspiration from your personality, we'll infuse energy and style into every aspect of your celebration. As your partner in planning, we provide support every step of the way, making the entire process relaxed and enjoyable.

PLAN IT WITH A TWIST

:: Allison Salvati :: 303-709-8583 :: allison@planitwithatwist.com

They say "When you know, you know", right? It's that way with your husband-to-be as well as a fabulous pair of shoes. It's also true about your wedding planner. It's chemistry. And it's what makes With a Twist so distinctive. Weaving together your wedding vision with your unique personalities to create a celebration that is personal, innovative and perfect. We allow you to enjoy every second of the wedding day...as well as everyday in between!!

FLORIST

BRIGHTER DAY FLORAL DESIGN

:: Lynn Cunningham :: 303-668-3923 :: www.brighterdayfloral.com :: theteam@brighterdayfloral.com

Exclusive designer for St Julien Hotel & Spa.



FORMAL WEAR

ANNA BE

:: Anna Walsh / Breanna Doll :: 720-855-1111 :: www.anna-be.com

:: anna@anna-be.com / breanna@anna-be.com

Voted top of the town by 5280 five years in a row, "best of" by The Knot, and featured in Lucky magazine, anna bé invites you to experience our fresh approach. Our well-edited collection is mostly exclusive to our shop and starts at \$1,800. We carry names you know (Vera Wang and Monique Lhuillier) but we would love to introduce you to new designers as well. Congrats on the engagement... now, let's play dress up!

LITTLE WHITE DRESS

:: Cate Malone :: 303-814-8972 :: www.lwdbridal.com :: cate@lwdbridal.com

Little White Dress invites you to experience an oasis from the hustle and bustle of wedding planning and preparation. With wedding gown designers never before available to Colorado brides and the largest most exquisite selection of unique hair ornaments, ribbon headbands, jewelry, and veils in Colorado, a visit to Little White Dress Bridal Shop is a must!

OFFICIANTS

YOUR PERFECT WEDDING CEREMONY BY CAROLYN AND GIRARD

:: Rev. Carolyn Carpenter, MA :: 303-877-9913 :: carolyn@sunflowerweddings.com

:: Rev. Girard Sheffield, MS :: 303-859-3039 :: girard@lifevisionweddings.com

We are Wedding Ceremony Ministers/Officiants/Celebrants who have joyously celebrated couples for over 20 years. Our expertise is the design and heartfelt delivery of custom, personalized ceremonies: Contemporary, Spiritual or Religious. We provide professional, personalized and experienced guidance. We are the preferred Wedding Officiants at many Colorado locations.

NICK MEIMA – CERTIFIED WEDDING CELEBRANT

:: Nick Meima :: 720-524-3664 :: www.weddingforyou.net

If you want to create a ceremony that will be memorable, meaningful, and personalized just for you, I can help. I am creative, have many years of experience, extensive training in creating ceremonies, and a large resource library. Whether it be help in writing your vows, a unity ritual, readings or choosing the right music, I will work with you to create the wedding ceremony that fully meets your needs.

PHOTOGRAPHY

HEISEL PHOTO

:: John Heisel :: 720-318-9237 :: www.heiselphoto.com :: john@heiselphoto.com

John approaches each wedding with intention – to reveal the layers of your story and capture the colors, emotions and details of having all our favorite people in the same place at the same time. Getting to know his clients is vital to the experience – from the engagement session and check-in calls, through to the last dance. Most of his photos are candid, unscripted, and unique – taken with a creative eye devoted to storytelling.

JASON + GINA WEDDING PHOTOGRAPHERS

:: Jason Grubb :: 303-204-8937 :: www.jason-gina.com :: jason@jason-gina.com

Jason+Gina are sun-loving photographers who see the free, vibrant, and natural elegance of active brides. Their approach is warm and laid-back. Their work is full of life; alive with sweetness, joy and moments of intimacy that warm the heart. At home in the crisp Colorado outdoors, they love to gather inspiration from the beauty of nature, and the real connections that exist between the couples they photograph and the people that mean most to them.

JULIE AFFLERBAUGH PHOTOGRAPHY

:: Julie Afflerbaugh :: 303-704-9999 :: www.julieafflerbaugh.com :: photo@julieafflerbaugh.com

We believe that wedding photographs should not only be beautiful and timeless, but also natural and real. As photojournalists, we catch fleeting expressions and candid moments. As portrait photographers, we find the perfect light and landscape and encourage you to do what feels real; laugh, kiss, twirl. For all of your married days, you will enjoy a wedding album that is artistic and full of life.

MICHELLE MALOY DILLON, PHOTOGRAPHER LLC

Michelle Maloy Dillon:: 303-499-0787 :: www.mmdphotography.com :: michelle@mmdphotography.com

Michelle looks forward to capturing the spirit and emotion of your event with her documentary approach to photography. She is an award winning wedding and portrait photographer, and is proud to have been chosen to photograph the official portraits of the last three Denver Mayors. Michelle has an eye for bringing real warmth and emotion to her photos. Her professionalism and easy-going cheerful demeanor is an asset to your wedding experience.



RECHERCHE PHOTOGRAPHY

:: Regina Mountjoy :: 303-665-2708 :: www.recherche-photography.com
:: regina@recherche-photography.com

As rare, refined and romantic as its discriminating clientele, Recherché Photography is no ordinary photography studio. More than twelve years of professional photography have helped Regina cultivate an appetite for timeless, intimate imagery. She seeks emotion and authenticity over airbrushed "perfection" and empty trends. Regina prides herself on incomparable service and indelible quality. Her mission is simple: to help others cherish life's essential celebrations by creating lush heirloom photography designed to last lifetimes.

PHOTOBOOTHS AND VIDEOGRAPHY

ALL DIGITAL PHOTO AND VIDEO

:: 720-214-3950 :: www.alldigitalphotoandvideo.com

All Digital Photo, Video and Photobooths makes it easy to plan for your event with one convenient source for your photographic needs. Ask about our "Fusion Photography" which combines the best of photo and video. All packages include ownership of images on DVD and online posting in 2 weeks. With over a decade of experience, All Digital saves time and money and seamlessly and professionally preserves your precious memories.

BAMBOO BOOTH

:: Scot Conti :: 303-725-3786 :: www.bamboobooth.com :: booking@bamboobooth.com

A modern update to the traditional photo booth, the Bamboo Booth is chic, classy and exciting entertainment for any event. With our open-air photo booth, guests can quickly frame themselves, snap a photo, view their image in a live slideshow & walk away with a print in seconds. After your event, guests can relive the fun by viewing the images in an on-line gallery.

REAL LIFE PORTRAITS

:: Marianne Martin :: 303-447-3341 :: www.reallifeportraits.com :: marianne@reallifeportraits.com

Real Life Portraits is a boutique photography studio that specializes in mixing artistic photojournalism and elegant portraiture. For over 18 years Marianne has traveled the world photographing weddings, yet believes the truest beauty of the wedding is in the emotion of the day. Her work is full of authentic emotion. Marianne is unobtrusive yet joyfully engaging with a fun sense of humor. She offers a rock-star portrait station with fabulous take-home portraits for your guests.

DÉCOR AND RENTALS

DESIGNWORKS

:: 720-941-7440 :: www.denverdesignworks.com :: Jesse Ketter :: jketter@denverdesignworks.com
:: Deb Bump :: dbump@denverdesignworks.com :: Barry Jones :: bjones@denverdesignworks.com

DesignWorks is a professional wedding décor company with skills encompassing spacial planning, creative aisle runners, linens, ambient lighting and intimate lounge areas. With this extensive knowledge, Design Works specializes in uniting the perfect marriage of elements to ensure your wedding is properly dressed. Whether your tastes lean towards traditional or modern, we will make your wedding day as unique as you.

MOUNTAIN VIEW TENT COMPANY

:: 303-287-4101 :: www.mvtents.com

INVITATIONS AND PRINTING

THE ENVELOPE PLEASE

:: Nancy Travis or Amy Baxter :: 303-443-1606 :: www.envplease.com :: info@envplease.com

The Envelope Please is a small shop specializing in beautiful, custom invitations. The invitation sets the tone for your whole event - it's the first thing your guest sees, and it lets them know what to expect. We are able to offer beautiful invitations for every style and price point. Our knowledgeable staff can help you pick the perfect invitation, help with etiquette questions, wording, addressing, and assembly of your invitations.



MUSIC :: BANDS, ENSEMBLES AND SOLOISTS

DEJA BLU VARIETY DANCE BAND

:: Liz Valles :: 303-517-9852 :: www.dejabluband.com :: band@dejabluband.com

Deja Blu is a professional dance band that specializes in weddings. We have been together for over 10 years. All five members sing and with 2 lead singers (male & female), the vocal harmonies are impeccable. The music is a danceable mix of the very best of Classic Rock, Top 40, Motown, Soul, Blues, Jazz, Country & Swing. The reviews say it all: "look no further, you have found your band ~ Talented, fun and great to work with."

SURE THING ENTERTAINMENT

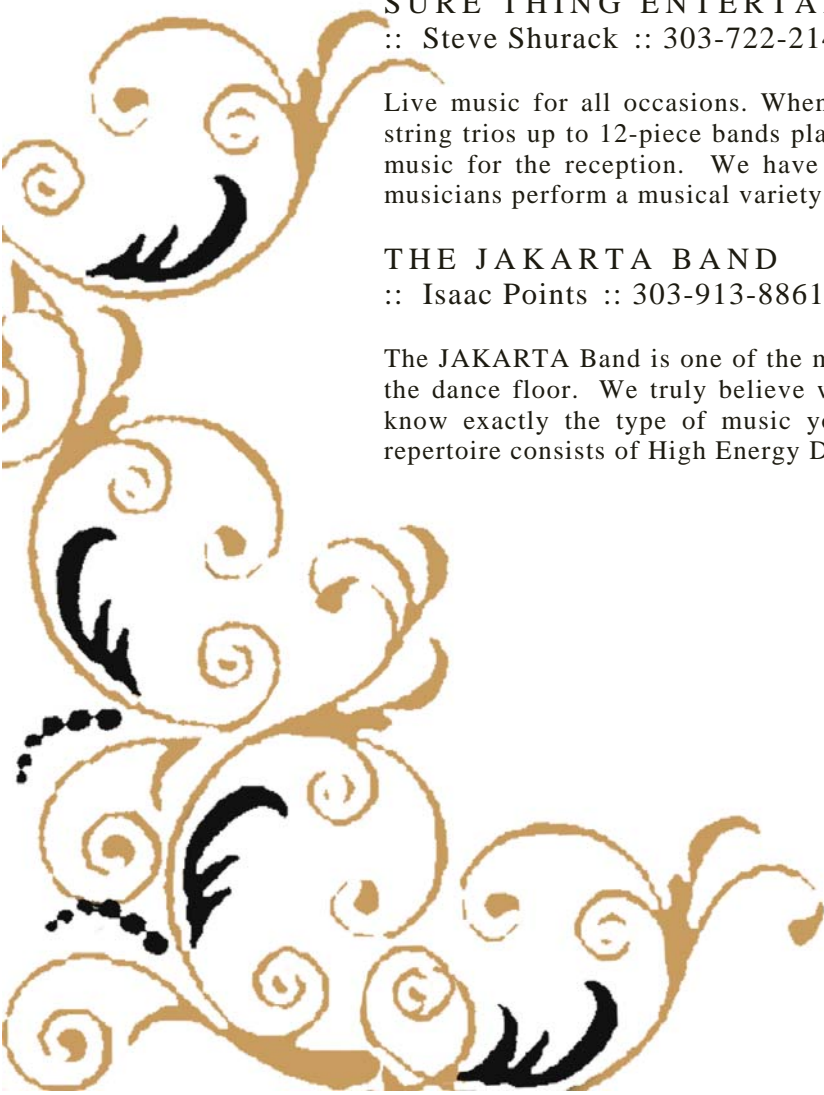
:: Steve Shurack :: 303-722-2140 :: www.surethingentertainment.com :: info@surethingentertainment.com

Live music for all occasions. When only the best will do! Weddings are our specialty. Soloists (guitar, piano, or harp) to string trios up to 12-piece bands playing classical, jazz, & pop for ceremonies, rehearsal dinners, cocktails and variety dance music for the reception. We have the right mix for every event. Providing Colorado's best musicians! Our experienced musicians perform a musical variety tailored to your needs.

THE JAKARTA BAND

:: Isaac Points :: 303-913-8861 :: www.therealjakartaband.com :: ipoints5077@gmail.com

The JAKARTA Band is one of the most popular party bands in the Rocky Mountain region and guaranteed to bring people on the dance floor. We truly believe we can make your event phenomenal. We meet with the bride and groom to ensure we know exactly the type of music you want played. We work within your budget without compromising on quality. Our repertoire consists of High Energy Dance, Jazz, Swing, and the traditional Jewish wedding dances.



MUSIC :: DISK JOCKEYS

AMUSIC PLUS

:: Pat Bruno :: 303-426-9990 :: www.amusicplus.com :: fun@amusicplus.com

A Music Plus is the most recommended entertainment service in the Rocky Mountain Region. Specializing in custom weddings tailored to your specific needs, A Music Plus will provide you with exactly what you are looking for, and within your budget! Great DJs; live bands; string and jazz ensembles, karaoke, specialty performers and more, they have exactly what you need to make your wedding a truly memorable event.

DJ RIPM

:: Katie Zarlengo :: 303-229-9195 :: www.djripm.com :: katie.zarlengo@gmail.com

RIPM's turntable DJ style creates an energizing effect at any event, raising the level of the music to a true entertainment show. Guests enjoy listening to RIPM scratch vinyl on all the latest mixes as he seamlessly transitions the music. Oftentimes, RIPM performs as the MC of the events and he does an amazing job interacting with the crowd. After years of experience, RIPM has mastered the ability to read a crowd and get the party started.

JAHSONIC ENTERPRISES – DJ JAHSONIC

:: Jason Leutheuser :: 303-931-6301 :: www.jahsonic.net :: jahsonic@comcast.net

With over ten years of wedding experience and almost twenty years of DJ experience, I bring an unparalleled ability to take your vision - or help you create a vision - and translate it into reality. I've seen countless happy couples dancing the night away due to timing and selection of music -and that is why I love what I do. Allow me to bring my energy, passion and experience to your wedding day.

THE DJ – GET UP AND DANCE

:: George Wasyluka :: 303-673-9819 :: www.thedj-getupanddance.com :: george@thedjgetupanddance.com

“Party With Style.” I take pride in providing exemplary disc jockey and emcee services that will exceed your highest expectations. I guarantee a mature, dignified, and entertaining performance that is both classy and fun. Please visit my web site. See why I am the best choice to play such an important part of your celebration. Special St. Julien discount. Voted “One of the best DJs in Colorado” by brides in The Knot Magazine.

POLICIES AND ADDITIONAL INFORMATION

FOOD & BEVERAGE POLICIES

No food and/or beverage of any kind will be permitted onto the Hotel grounds by the group or any of the group's guests, without the prior approval of the Hotel General Manager. As the sole licensed purveyor of alcohol at the Hotel, St Julien Hotel & Spa must enforce a policy that does not allow individuals or groups to bring in beer, wine or liquor from outside sources onto the Hotel premises. Menu selections must be finalized at least three weeks prior to the event.

PRICING & BILLING

Food and beverage prices and room rental charges are subject to 20% service charge. Food and beverage prices are subject to current sales tax. Payments must be made in full by 11:00am, three business days prior to the event date using credit card, certified check, cashier's check or cash. Personal checks may be accepted up until two weeks prior the event date.

MINIMUMS & SERVICE TIMES

The Wedding Menus have been established for a minimum number of guests, and for maximum time frames. If your guest count falls short of any set minimum, or should you wish for any function to run longer than any set maximum time, as indicated in the Wedding Menus, surcharges will apply. Room assignments are made by the Hotel to accommodate the expected attendance. The Hotel reserves the right to re-assign space if attendance changes from the expected attendance or as deemed necessary.

GUARANTEES OF ATTENDANCE

To ensure the success of your event, you must inform the Catering office of your guaranteed count for each event by 11:00am Mountain Time, three business days prior to the event. If the guaranteed guest count is not received on time, the original expected attendance will be used as the guaranteed count. Final charges will be based on the guaranteed guest count or the actual attendance, whichever is greater. All meals and menu items must be ordered for the entire group. Partial-group guarantees are not permitted.

An entrée selection for plated meals may be offered to your guests in advance of the event date. Such offerings are limited to three choices, one of which must be a vegetarian selection. An exact count of your guests' meal selections is required at the time the final guarantee is due. Place cards identifying each guest's entrée selection are required.

REHEARSALS

Your ceremony rehearsal should be scheduled no earlier than one month prior to your wedding date. In the event that your ceremony site is unavailable for your rehearsal, it will be scheduled in a location as similar as possible to your actual ceremony site.

OUTSIDE VENDORS

Vendor personnel must enter, exit, load-in and load-out equipment through the Hotel loading dock in accordance with hotel policy and local ordinances. No liquor from outside sources is permitted on St Julien Hotel premises, including party favors containing liquor.

DÉCOR AND FAVORS

Decorations, displays, and signage brought into an area of the Hotel must be approved prior to arrival. Items may not be attached to any wall, floor, window, or ceiling with nails, staples, tape, or any other materials in order to prevent damage to the fixtures or furnishings. There is a minimum of \$250 cleaning/damaging fee for repairs, removal of excess décor elements such as flowers, garland, etc., on the gazebo, or additional cleaning deemed necessary by the Hotel in/on any indoor or outdoor Hotel property. According to Boulder Fire regulations, all candles or devices that emit flame must be enclosed in non-flammable containers. Live animals, with the exception of authorized service animals, will not be permitted on property. All décor and floral elements must be removed from the premises immediately following conclusion of the event. We wish to keep our wildlife safe and our landscape clean and beautiful. Thus, the throwing of birdseed and/or rice for ceremonies or receptions is not permitted. Rose petals are permitted but must be cleaned up by a member of your party or your florist at the conclusion of the ceremony. Bubbles are permitted outside only.

ENTERTAINMENT

All entertainment must conclude by 12:00 midnight in the ballroom. All outdoor entertainment must conclude by 10:00pm, in accordance with local noise ordinances.

PLANNING SCHEDULE

Menu selection and planning will begin approximately one to four months before your wedding. The first major meeting after your contract signing will be your menu tasting. At the time of your tasting you will need to provide your catering manager with a list of all vendors complete with contact information, as well as a day-of timeline.

YOUR CATERING MANAGER

Your catering manager will be with you every step of the way, answering any questions, providing event suggestions and acting as your main hotel contact throughout the planning process. The catering manager is also responsible for acting as a consultant for any food and beverage selections and providing detailed banquet event orders outlining the event. On the day of your event, the catering manager will oversee the set up of the spaces contracted and will ensure a seamless transition to the hotel banquet captain for the day of the event.

