

L I M E L I G H T

D E N V E R

WEDDING INFORMATION 2025



Hotel in Downtown Denver, Colorado | Limelight
Hotel Denver (limelighthotels.com)



CONGRATULATIONS!

You've found each other. Now find your perfect match: Limelight Denver Hotel

As unique as you and your love story, here at Limelight no two weddings are alike, our team is devoted to bringing your special day to life - just as you've envisioned it.



Bringing the beauty and design of the Rocky Mountains into the heart of downtown Denver, we provide a luxury experience with all the comforts of Colorado.

From the urban Union Station backdrop of our Nordic Terrace to the alpine modern interiors of our Aspen Ballroom, we have a variety of elegant spaces to showcase your unique style.

Contact us today to learn more about what we do to make the most of your I Do's.

We can't wait to get started!



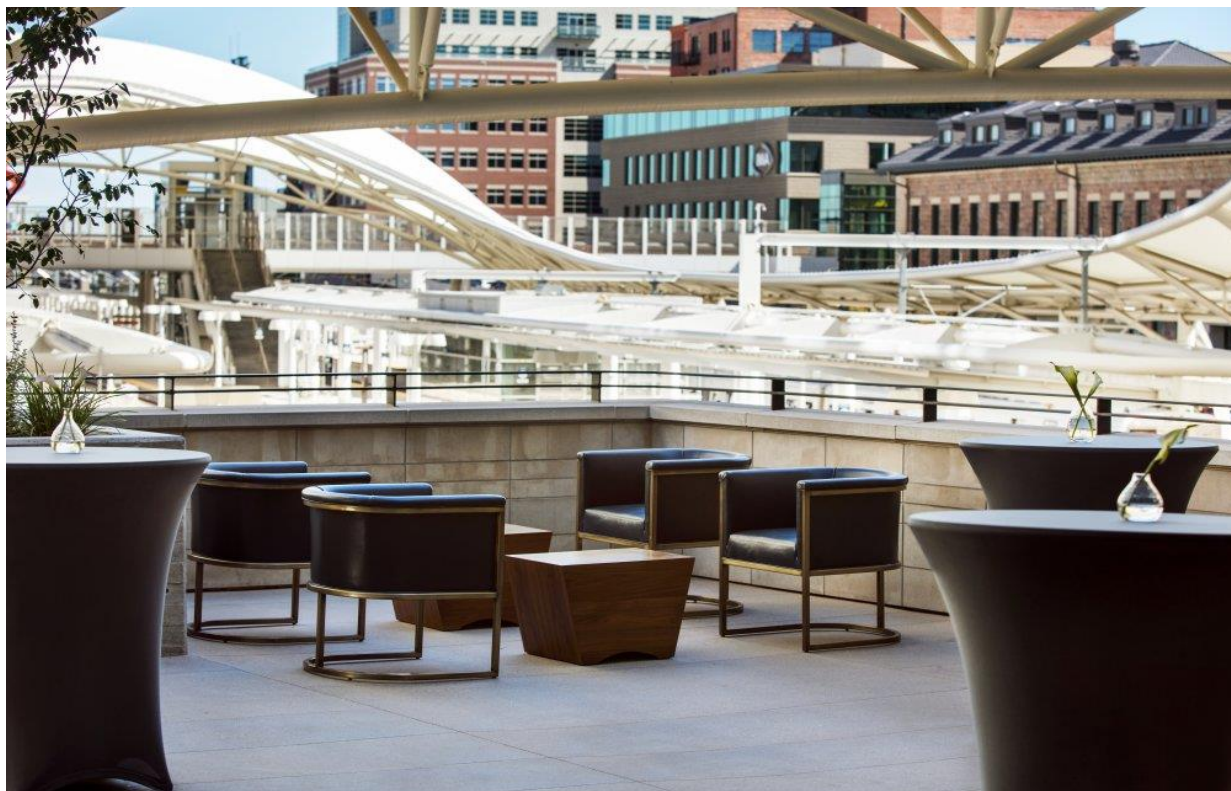


Nordic Terrace

Ceremony: Up to 85 Guests

Seated Dinner: Up to 60 Guests

Located on the second floor, the beautiful Nordic Terrace features a stunning Union Station backdrop. A modern fire feature and natural plant elements contrast the radiant Denver urban view.





Copper Ballroom

Ceremony: Up to 150 Guests

Seated Dinner: Up to 110 Guests

Located on the second floor, the Copper Ballroom features ample natural light and stunning city views showcased through elongated windows. The soft and neutral color palette of the space is the perfect backdrop for any style you envision.



Copper Foyer

Reception: Up to 120 Guests

The connecting Copper Foyer features elegant herringbone wood floors, a rich wood ceiling canopy with locally curated artwork and optional soft seating.

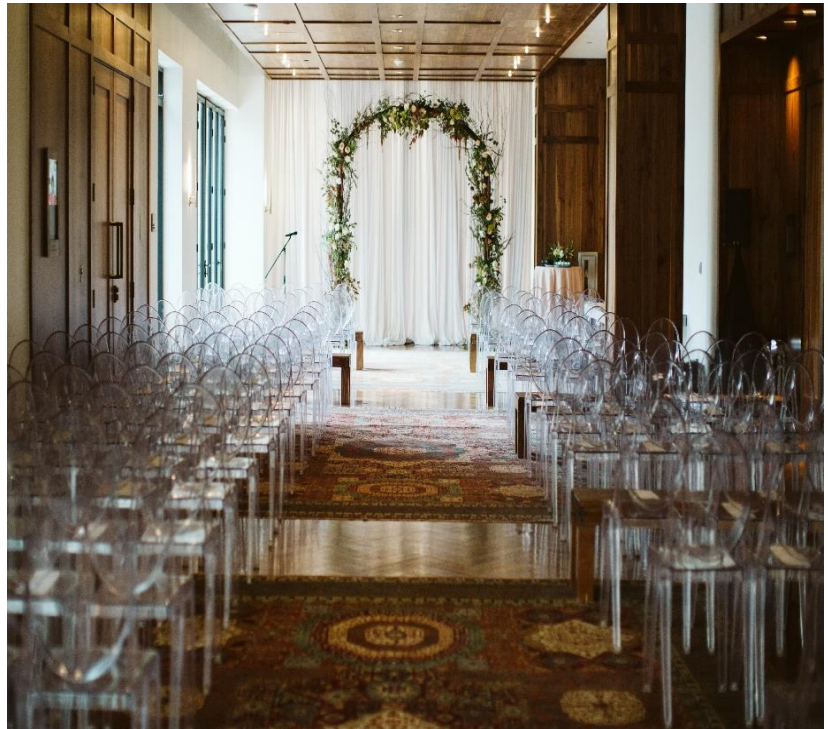


Après Foyer

Ceremony: Up to 175 Guests

Reception: Up to 200 Guests

Outside of the Aspen Ballroom, the Après Foyer provides a versatile space addition, featuring elegant herringbone wood floors, hand-knotted rugs, and originally curated artwork.

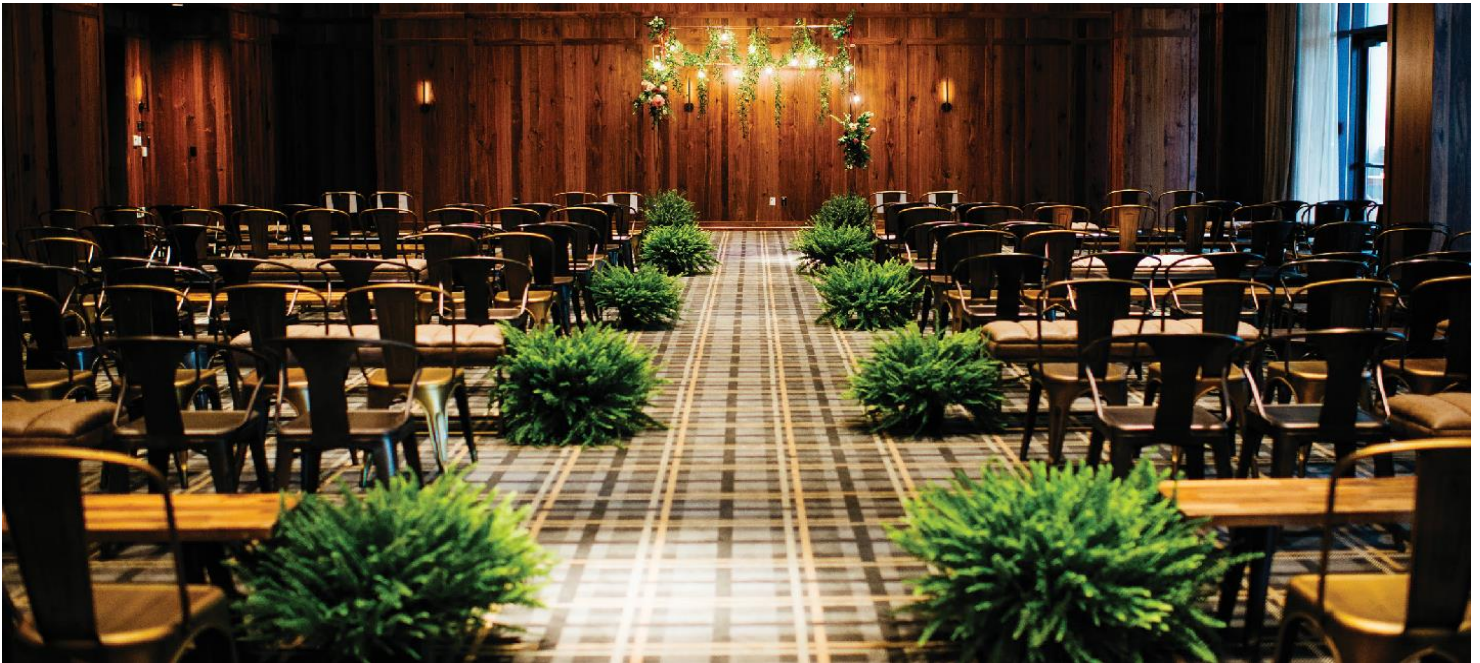


The Aspen Ballroom

Ceremony: Up to 200 Guests

Seated Dinner: Up to 200 Guests

Located on the second floor, the Aspen Ballroom is the hotel's crown jewel. The space showcases a true Colorado ambiance with warm wood walls and ample, natural light flooding in from the exclusive Aspen Terrace.





Kenosha Ballroom

Ceremony: Up to 90 Guests

Seated Dinner: Up to 60 Guests

Located on the third floor, the Kenosha Ballroom features ample natural light and stunning city views showcased through floor-to-ceiling windows. As our smallest ballroom, Kenosha provides a fantastic venue for intimate ceremonies, rehearsal dinners, and post-wedding brunches.



Kenosha Foyer

Reception: Up to 90 Guests

Located outside of the Kenosha Ballroom, the connecting Kenosha Foyer features versatile space with floor-to-ceiling windows.







All Packages Include:

- ❖ Complimentary Celebratory Toast
- ❖ Décor: tables, chairs, black linens, black napkins, glassware, flatware, votives, stage, dance floor
 - ❖ Ceremony Rehearsal – location based upon availability
 - ❖ One Getting Ready Suite – meeting space
 - ❖ Vendor Room

Cedar Package

\$160 Per Person

Three Passed Hors D'oeuvres for Cocktail Hour
Choice of Dinner Service: plated, buffet, or stations
Chef's Choice Dessert Station
One Complimentary Champagne Toast
Four-hour Classic Cocktail Package (see below)

Classic Cocktail Package

(four hours)

Titos Vodka
Beefeater Gin
Bacardi Rum
El Jimador Tequila
Evan Williams BlackLabel Bourbon
Domestic + Elevated craft beers
CK Mondavi Chardonnay + CK Mondavi Cabernet Sauvignon
Assorted sodas

Couple must provide place cards with meal indicators in advance. Silent vegetarian option available. All dinners served with artisan breads and butter, Ozo coffee, and Teakoe Teas.

Evergreen Package

\$185 Per Person

Three Passed Hors D'oeuvres for Cocktail Hour
Choice of Dinner Service: plated, buffet, or stations
Wedding Cake - up to 100 Guests
One Complimentary Champagne Toast
Tablesides Wine Service
Five-hour Superior Cocktail Package (see below)

Superior Cocktail Package

(five hours)

Ketel One Vodka
Tanqueray Gin
Appleton X/V Rum
Espolon Blanco Tequila
Chivas 12 Year Scotch
Four Roses Bourbon
Hine Brandy
Domestic + Elevated craft beers
Seaglass Chardonnay + Cabernet Sauvignon
Assorted sodas

Couple must provide place cards with meal indicators in advance. Silent vegetarian option available. All dinners served with artisan breads and butter, Ozo coffee, and Teakoe Teas.

Alpine Package

\$205 Per Person

Choice of Four Passed Hors D'oeuvres
Choice of Dinner Service: plated, buffet, or stations
Late-night snack
Wedding Cake
One Sparkling champagne toast
Tablesides Wine Service
Linen Rental – Please ask your catering manager for ordering
Five-hour Luxe cocktail package (see below)

Luxe Bar Package

(five hours)

Grey Goose Vodka
Bombay Sapphire Gin
Plantation 5 Year Rum
Herradura Blanco Tequila
Monkey Shoulder Scotch
Maker's Mark Bourbon
Bulleit Rye Whiskey
Pierre Ferrand Brandy
Domestic + Elevated craft beers
EOS Sauvignon Blanc + Pinot Noir
Assorted sodas

Couple must provide place cards with meal indicators in advance. Silent vegetarian option available. All dinners served with artisan breads and butter, Ozo coffee, and Teakoe Teas.

Warm Hors D'oeuvres

Gruyere + Ham Gougeres

Tomato + Goat-Cheese Quiche
basil pistou

Leek + Gruyère Tartlet
cherry-Armagnac gastrique

Potato Pancake + Caviar
smoked sturgeon + crème fraîche

Crispy Shrimp Skewer
green goddess dressing

Fried-Chicken Slider
lettuce, mayo, house-made pickle

Crab Cake
sweet-pickle aioli

Curried Chicken Satay

Serrano Chili Skirt-Steak Skewers
charred green-onion puree

Chilled Hors d'oeuvres

Bao Bun
pickled daikon, cucumber chiffonade, black BBQ

Wild Mushroom Bruschetta
goat cheese & herb salad

Prosciutto Wrapped Melon
balsamic glaze

Ahi Poke
wonton crisp, ginger + soy

Chilled Grilled Shrimp
fire roasted cocktail sauce

Beef Tartare
fresh herb aioli + pickled mustard seeds

Salmon Rillettes
cucumber + chive

Stuffed Date
bacon + blue cheese

Deviled Eggs
kewpie, togarashi + scallions

Choice of Three to Four Hors d'oeuvres included in Wedding Packages. Additional selections are priced per dozen.



Plated Dinner

Starters

Choice of One Included in Wedding Package. +\$8/Person/Additional Selection

Organic Green Salad

radish, tomato, herbs, cucumber + hazelnut vinaigrette

Butter Lettuce Salad

crispy shallot, tomatoes, blue-cheese crumbles, bacon + buttermilk poppy-seed vinaigrette

Wedge Salad

Little gem lettuce, fresh herbs, citrus, toasted hazelnuts + green goddess dressing

Classic Caesar

rebel farm baby gem lettuce, grana padano parmesan, house-made croutons + caesar dressing

Seasonal Soups

smoked-tomato bisque, minestrone,
leek + potato, chicken soup

Entrées

Choice of three included in Wedding Package.

Entrée Counts & table indicators required prior to event.

+\$8/Person/Additional Selection

Charred Wild Mushroom Risotto – smoked mascarpone plum wine reduction

Grilled Butternut-Squash Steak - couscous, sun-dried tomato & apple salad, candied walnuts + seasonal squash purée

Roasted Chicken-Breast - fire-roasted root vegetables, farro pilaf, lemon-pepper demi-glace

Roasted Seasonal White-Fish Persillade - blistered cherry tomatoes, green beans, cannellini-bean cassoulet + crispy capers

Pan-Roasted Salmon - roasted Romanesco, curried cauliflower purée, cilantro pistou

Grilled Pork Loin – cheesy grits, brussels sprouts + southern red eye jus

Grilled NY Strip – hickory grilled seasonal vegetables, pommes purée + port wine demi-glace

Beef Tenderloin - pommes purée, seasonal vegetables + port wine demi-glace

Pan Seared Duck Breast – white beans, andouille sausage, wilted kale + red onion marmalade

Buffet Dinner

Starters

Choice of Two Included in Wedding Package
+\$8/Person/Additional Selection

Organic Green Salad
radish, tomato, herbs, cucumber + hazelnut vinaigrette

Butter Lettuce Salad
crispy shallot, tomatoes, blue-cheese crumbles, bacon,
buttermilk poppy-seed vinaigrette

Grain Salad Farro
spinach, roasted veggie, toasted seeds + red wine vinaigrette

Wedge Salad
little gem lettuce, fresh herbs, citrus, toasted hazelnuts + green goddess
dressing

Classic Caesar
romaine, Parmesan, house-made croutons, creamy Caesar dressing

Seasonal Soups
smoked-tomato bisque, leek + potato soup,
chicken soup

Sides

Choice of Two Included in Wedding Package
+\$8/Person/Additional Selection

Choose Two:

Herb + garlic-roasted potatoes
Scallion whipped potatoes
Toasted-almond + currant rice pilaf
Carr Valley Cheddar + Anson Mills grits
Roasted root vegetables
Confit garlic + chili flake braised kale

Entrées

Choice of Two Included in Wedding Package.
Counts + Table Indicators Required Prior to Event
+\$8/Person/Additional Selection

Penne Pasta
roasted eggplant, artichoke, confit tomatoes, pecorino
+ preserved lemon pesto

Oak Grilled Chicken*
white-wine + herbs

Slow-Roasted Pork Loin*
honey-thyme jus

Pan-Roasted Salmon*
salsa verde

Braised Short Ribs*
fresh thyme demi-glace

Grilled Flat-Iron Steak*
red-wine onions + chimichurri

Smoked Duck Cassoulet
white beans, andouille sausage + greens

Dessert

Served as Dessert Station

Chef's Selection of Three Desserts

Food Stations

Choice of Three Included in Wedding Package. Stations can also be added on, priced per person. Chef attendant fee required for \$175.

Santa Fe

\$50

Corn + flour tortillas
Achiote chicken
Beef asada
Fajita Vegetables
Baked Cumin Pinto Beans
Roasted-tomato salsa de chile de árbol
Tomatillo + avocado salsa
Lime crema, pico de gallo, cabbage, onions,
cilantro, cotija cheese
Add guacamole \$5
Add queso dip \$5
Add chips, salsa, + guacamole \$8

Poke Station

\$48

Tortilla chips + lime wedges
Choice Of Three:

Ahi Tuna Poke
green apple, pistachio, ginger, yuzu + tamari

Salmon Poke
ginger, shallots, scallions, sesame oil + kewpie

Seafood Mix
poached shrimp, calamari, bay scallops,
sweet Thai-chili sauce, red onion, bell peppers

Baja Poke
Hamachi, Fresno, cilantro, red onion + lime

Peruvian Ceviche
white fish, aji amarillo, red onion, cilantro + lime

Pho House

\$45

Vermicelli Noodles
Broth, bean sprouts, mint, limes, jalapenos, siracha, hoisin
Thin sliced steak or chicken

Carving Stations

Beef Tenderloin* \$65
red wine demi + horseradish crème

House-Smoked Turkey* \$38
truffle black-pepper gravy

Whole Roasted Pig \$60
truffle aioli

Grilled Pork Loin* \$38
honey thyme pan jus

12-Hour Leg of Lamb* \$52
cucumber, cumin-yogurt sauce, tart cherry jus

Slow-Baked Prime Rib* \$56
port demi-glace, horseradish crème

All carving stations served with artisan dinner rolls

Seafood Station

\$55

Oysters on the Half Shell
Poached Shrimp
Ceviche
traditional accompaniments
add Crab Claws (+\$12)
Add Lobster Rolls (+\$16)

Late-Night Snacks

Stations can also be added on, priced per person. Late Night Food included in Alpine Package, choice of 1.

Mix + Match

\$35 Selection of two:

Cookies + Milk

House-Made Donuts

Mini Milkshakes

French Fries

Fried Chicken Sliders

CR Burger Sliders

Wood-fired pizza

Nacho Bar

\$28

Tortilla chips

Salsa, queso, guacamole, sour cream, beans, olives, jalapeño, chives

Choice of:

Shredded chicken*

Ground beef*

Ground turkey*

Veggie medley

Pick-Me-Up

\$25

Freshly brewed Ozo Coffee

Amaretto, Baileys, Grand Marnier, Kahlúa, Frangelico

Chocolate shavings, peppermint, vanilla,
caramel + mint syrups

Whipped cream, cinnamon sticks

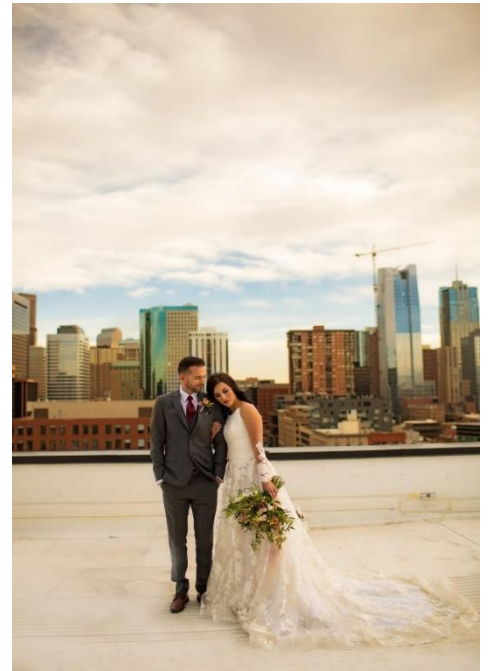
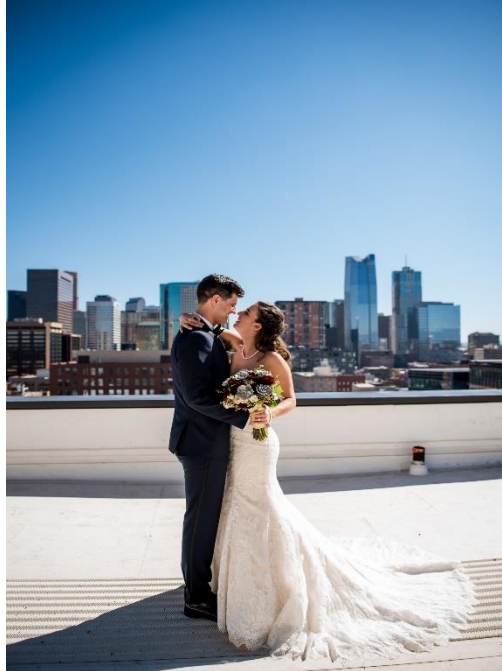
Chef's Assorted Biscotti + Cookies



Rooftop First Look + Couple Portraits

Our rooftop is available for private sessions of \$275 per 30 minutes. A Hotel Escort will guide you + photographer to the Rooftop, it is not open to public. Must be scheduled two weeks in advance. Based on weather conditions, if raining, snowing, windy couple will have to reschedule to another date for safety reasons

WEDDING INFORMATION 2025
ROOF TOP PHOTOS



Rehearsal Dinner Package

\$135/Person

Three-hour brewery + vine bar package. Dual-plate dinner

Choice of one starter

Dual-plate entrée

Choice of one dessert

Domestic + elevated craft beers

CK Mondavi Chardonnay + Cabernet Sauvignon

Assorted sodas

Post-Wedding Brunch

Sparkling Send-Off

\$80/Person

Choice of Mimosa Bar or Bloody Mary bar
(two hours of service)

Fresh seasonal fruit

Breakfast Pastries: muffins, croissants, scone of the day

Whipped butter + preserves

Greek Yogurt Parfaits- house-made granola, berries

Farm-fresh scramble

Herbed breakfast potatoes

Applewood-smoked bacon

Chicken-apple sausage

Easy Like Sunday Morning

\$55/Person

Ozo Coffee, hot tea selection, fresh fruit juice

Chorizo breakfast burritos

Fresh seasonal fruit

Breakfast Pastries: muffins, croissants, scone of the day

Whipped butter + preserves

Frequently Asked Questions

Can We Customize Our Wedding Package?

Absolutely! All packages and menus are customizable. Simply consult your Catering Manager with your requests. We are flexible with providing options that represent your desired price point and individuality as a couple.

Are Menu Tastings Available?

Menu Tastings are available complimentary with a minimum \$10k food and beverage spend for up to 4 guests. Tastings are scheduled no more than 2-3 months in advance of event on Tuesday – Thursday from 2pm to 4pm. All tastings are required to be scheduled at least 15 days in advance.

How Much Is A Children's Or Vendor Meal?

Hot vendor meals are available for \$55/person (prior to service charge + sales tax). Children's meals are available for \$45/child (prior to service charge + sales tax). We consider a child to be 12 years of age or younger. There will be no charge for children under 2 years.

What Additional Costs Should We Plan For?

Additional costs can include (though not limited to) the following:

Bartender Fee- \$175 per bartender per 75 guests for six hours of service.

Chef-Attendant Fee- \$175 each (applies to chef-attended stations) for two hours of service.

All food and beverage charges shall be subject to a 26% service charge and 8% sales tax.



Where Can My Guests Park?

Limelight Denver offers the convenience of valet parking for your guests. Overnight parking is \$55/vehicle with in + out privileges for up to 24 hours. Same-day event parking can be organized via parking vouchers. Self-parking options are located nearby—feel free to ask for recommendations.

How Do We Reserve Hotel Rooms For Our Guests?

We would love to host your friends and family with our luxury accommodations at Limelight Denver!

If you are interested in contracting a room block for your wedding weekend, please reach out to your Catering Sales Manager who will provide more information regarding pricing and availability.

Can I Provide Gift Bags For My Hotel Guests?

We are happy to deliver gift bags/baskets to your guests in their rooms. Please arrange drop off for your gift bags with your Catering Sales Manager at least 10 business days prior to arrival. Gift bags/baskets must be dropped off no more than 2 days prior to the arrival of your first guest and charges for bag drops are as follows:

\$5.00 for front desk handouts, \$8.00 for uniform guestrooms drops, \$10.00 for name specific guestroom drops.

.This fee will be charged to the master account (the credit card authorization on file).

Any 'undeliverable' bags will be discarded within 48 hours.

Please make arrangements to gather from the front office immediately following event.

Should I Hire A Wedding Planner?

At Limelight Denver, we take great care in the details. The catering manager will guide you through the planning process, menu selection, set-up details and will be available through the start of your reception. Once your catering manager departs your designated banquet captain will oversee your event until the conclusion of your celebration.

Although your Catering Sales Manager will be with you from the dotted line to down the aisle, we do require a professional event planner or day-of-coordinator to assist with the full scope of your wedding weekend.

Please ask your Catering Manager for a list of recommended planners.



Preferred Vendors

We are happy to connect you to some of our preferred vendors below, you are also welcome to bring in your own!

Floral

The Perfect Petal
The Story of Flowers
Project Floral
Studio Prive

Planners

A Touch of Bliss
Curate Events + Design
Kaitlin Shea Weddings
Milk Glass Productions
Maggie Boesen Coordination
Nicole Silver Events

Transportation

Hermes Worldwide

Rentals

Max + Livie
Colorado Party Rentals
Event Rents
Creative Coverings
La Tavola Linen
Eclectic Hive

Photography

Allison Dobbs Photography
Bryn Williams Photography
Jordan Katz Media
Emily Elizabeth Photography
Gesina Marie Photography

Invitations + Details

Paper & Parcel
Chatham & Caron
Rocky Mountain Handmade Invite

DJ + Entertainment

Elite Entertainment
Imprint Group
Stag Entertainment