



WESTIN®
HOTELS & RESORTS

The Westin Denver Downtown

2024 Events and Group Catering Menus

EAT WELL Stay focused and energized during your meeting with these nutritious and energizing foods. Dishes are designed to stimulate your brain and fuel your productivity.

The Westin Denver Downtown

1672 Lawrence Street, Denver, Colorado, USA

1-(303) 572-9100

marriott.com/denwi

Plated Breakfasts

All plated breakfasts include orange juice, freshly brewed regular and decaffeinated Starbucks blend® coffee, and Tazo® hot teas. [V] Vegetarian; [VG] Vegan; [GF] Gluten-Free; [DF]



Chicken and Waffles

Pricing per person. *Herbs crispy chicken, bacon sweet potato waffle, Red wine maple syrup*
\$47.00

Egg White Omelet [GF]

Pricing per person. *Spinach and Applewood smoked cheddar egg white omelet, hatch chili chicken sausage, herb-marinated heirloom tomatoes*
\$47.00

Plated Breakfast [GF, DF]

Pricing per person. *Fluffy scrambled farm fresh eggs [DF], roasted potatoes with olive oil poached tomato, sweet onions, and a choice of crisp smoked bacon, pork sausage links, or hatch chili chicken sausage*
\$47.00

- Assorted Pastries (per person) \$5.00
- Seasonal Fruit Cups (per person) \$5.00

Breakfast Tables

All buffets require a minimum guaranteed guest count of 25. All buffet breakfast tables include orange juice, freshly brewed regular and decaffeinated Starbucks blend® coffee, and Tazo® hot teas. [V] Vegetarian; [VG] Vegan; [GF] Gluten-Free; [DF] Dairy-Free.

Boulder Bowl

Pricing per person. *Sliced pineapple, strawberries, grape clusters, multigrain croissants, assorted jams, assorted preserves, honey, overnight oats, almond milk, shredded green apple, carrots, and raisins [V].*

Build your own breakfast bowl: *Fluffy scrambled farm-fresh eggs and egg whites, rosemary roasted potatoes, herbed quinoa, roasted mushrooms, sautéed spinach, green chili, sautéed peppers, tomatoes, crisp crumbled smoked bacon, cheddar cheese, salsa, green onions*
\$60.00

The Longs Peak (Croissant)

Pricing per person. *Chef's pastry selection, seasonal fresh fruit, steel-cut oats, toasted almonds, dried fruit, and brown sugar [VG, GF]. Served with scrambled farm-fresh eggs, crisp smoked bacon, and cheddar cheese on a flaky croissant.*
\$56.00

The Longs Peak (Burrito)

Pricing per person. *Chef's pastry selection, seasonal fresh fruit, steel-cut oats, toasted almonds, dried fruit, and brown sugar [VG, GF]. Served with scrambled farm-fresh eggs, potato, peppers, cheddar cheese burrito, green chili, and Pico de Gallo [V].*
\$56.00

The Longs Peak (English Muffin)

Pricing per person. *Chef's pastry selection, seasonal fresh fruit, steel-cut oats, toasted almonds, dried fruit, and brown sugar [VG, GF]. Served with scrambled farm-fresh eggs, turkey sausage patty, and cheddar cheese on a buttered English muffin.*
\$56.00

The Pikes Peak

Pricing per person. Chef's pastry selection, seasonal fresh fruit, plain and fruit Greek yogurt, fluffy scrambled farm-fresh eggs [DF, GF], crisp smoked bacon and pork sausage links [GF], roasted potatoes with olive oil poached tomato, and sweet onions

\$59.00

16th Street

Pricing per person. Honey- and tajín-spiced fresh seasonal fruit [VG, GF], Orejas (pastries), fluffy scrambled farm-fresh eggs [V, GF, DF], slow-braised Anasazi beans [VG, GF], hatch chili onion potato hash [GF], spicy chorizo with roasted tomato and onion [GF], slow-braised barbacoa [GF, DF], flour tortillas, fire-roasted salsa, avocado salsa, sour cream, queso fresco, and pico de gallo

64.

The Rocky Mountain Continental

Pricing per person. Assorted bagels, cream cheese variety, seasonal fresh fruit, Greek yogurt parfaits with fruit coulis, and Bear Naked® granola

\$49.00

Breakfast Enhancements

[V] Vegetarian; [VG] Vegan; [GF] Gluten-Free; [DF] Dairy-Free.

Cage-Free Hardboiled Eggs

(per dozen) \$48.00

Greek Yogurt Parfaits

with Bear Naked® Granola and Fruit Coulis (per person) \$9.00

Hearty Bagels

with cream cheese variety (per dozen) \$66.00

Individual Assorted Greek Yogurt

(per person) \$6.00

Pastries and Muffins

(per dozen) \$66.00

Breakfast Action Stations

A 27% service charge of the total food & beverage revenue (plus all applicable taxes) will be added and retained by the hotel. No fee or charge is a tip, gratuity, or service charge for any employee.

Belgian Waffle Bar*

Priced per person

Made-to-order Belgian waffles, Whole wheat and sweet potato Waffle with seasonal fruit compote, caramelized walnuts, warm bourbon maple syrup, and vanilla whipped cream

\$14.00

- *Requires an Attendant Fee of \$175.00

Gourmet Omelet Station*

Priced per person

Eggs made-to-order - Cheddar cheese, Swiss cheese, sautéed mushrooms, Bermuda onions, ham, chicken sausage, bacon, spinach, garden tomatoes, bell peppers, fire-roasted salsa

\$18.00

Breaks

Breaks are based 30 minute service time.



Assorted Granola Bars, KIND®
Bars
(per item) \$6.00

Cookies or Brownies
(per dozen) \$72.00

Greek Yogurt Parfaits with
Bear Naked® Granola, Fruit
Coulis
(per item) \$9.00

Individual Assorted Greek
Yogurt
(per item) \$6.00

Individual Bags of Kettle Chips
(per item) \$5.00

Individual Mixed Nuts
(per item) \$7.00

Individual Trail Mix
(per item) \$6.00

Mixed Fruit Cup
(per item) \$8.00

Westin Fresh by the Juicery

Based on 30 minute service



Juice Shooters

Price per dozen

Choose Three:

- *Beet, carrot, kale, apple, lemon, ginger juice*
- *Orange, grapefruit, lemon, and lime juice*
- *Watermelon, basil juice*
- *Kale, spinach, banana, mango, and cinnamon smoothie*
- *Pear, spinach, avocado, coconut water smoothie*

\$55.00

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Enhanced Breaks

Coffee Shop

Pricing per person.

- Cold brew and almond milk latte shooters
- Mini multigrain croissants, local honey, whipped butter and jam [V]
- Cinnamon streusel, chocolate chip, lemon, and orange poppy breakfast bread [V]
- Chocolate-covered Brazilian coffee beans [V, GF]

\$25.00

Coors Field

Pricing per person.

- Cracker Jacks®
- Funnel cake with apple and cherry topping [DF]
- Warm soft pretzel [V, DF] with spicy mustard and beer cheese
- House-made peanut brittle
- Mini vanilla and chocolate shakes [GF]

\$30.00

Connect and Collaborate

Pricing per person.

- Carrot ginger shooter [VG, GF]
- Roasted cauliflower hummus, crispy pita, red pepper [V, DF]
- Roast chicken pinwheels, baby greens, olive oil poached tomato cream [GF]
- Banana chia seed pudding, fresh berries [V, GF, DF]

\$30.00

Dippin' Chips

Pricing per person.

- Kettle-style potato chips [VG, GF]
- Corn tortilla chips [VG, GF]
- Pita chips [V, DF]
- Gaufrette wafer [V, DF]
- French onion dip [GF], salsa roja [VG, GF, DF], guacamole [VG, GF, DF], pico de gallo [VG, GF, DF], roasted red pepper hummus [VG, GF, DF], spinach & herbed cheese dip [V, GF], creamy cannoli dip [GF]

\$25.00

Donut Shop

Pricing per person.

- *Mini donuts [Plain, cinnamon sugar, glazed crunch]*
- *Raspberry beignets*
- *Chocolate sauce, vanilla whipped cream*
- *Berry jars, orange whipped mascarpone, and toasted oats [V, GF]*

\$25.00

Focus and Concentrate

Pricing per person.

- *Coconut milk, strawberry, matcha, honey, and vanilla smoothie [V, GF]*
- *Grilled asparagus, toasted pine nuts, parmesan, pomegranate balsamic syrup [V, GF]*
- *Honey smoked salmon, mashed avocado, lemon crema, and chive on whole grain toast [DF]*
- *Chocolate peanut butter energy bites*

\$30.00

Energize and Motivate

Pricing per person.

- *Sweet potato, pineapple, kale, chia seed, and almond milk smoothie [V, GF, DF]*
- *Red beet raita and garden vegetables [V, GF]*
- *Quinoa amaranth salad, pistachios, watercress, lemon vinaigrette [VG, GF, DF]*
- *Almond Joy energy bites*

\$30.00

Juice and Toast

Pricing per person.

- *Citrus shooters, beet kale apple shooters, lime spinach pineapple shooters [VG, DF]*
- *Avocado toast, smashed avocado, caramelized onion, spinach, hard-boiled egg, multigrain bread [DF]*
- *Burrata tomato toast, arugula, roasted tomato, burrata, balsamic reduction, gluten free crostini [GF]*
- *Antipasti on crispy polenta, fig jam, sliced prosciutto, sliced roasted red peppers, olives, pickled red onion [GF, DF]*

\$30.00

Natural

Pricing per person.

Create your own trail mix or parfait:

- *Greek yogurt, granola*
- *Toasted sunflower seeds,, slivered almonds, dried blueberries, dried cranberry, yogurt covered raisins, honey roasted peanuts, M&Ms, Reese's Pieces, chocolate chips*

\$25.00

Rest and Recuperate

Pricing per person.

- *Orange, grapefruit, and lemon shooters [VG, GF]*
- *Roast turkey, brie, and tart apple on whole-grain bread*
- *Fennel poached shrimp spoons, raosted red pepper, green onion, micro greens [GF, DF]*
- *Cinnamon raisin energy bites [GF, DF]*

\$30.00

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Grab-and-Go Lunches

Pre-packaged grab-and-go lunches

All grab-and-go served with kettle style potato chips



Full Salads

with dessert

Colorado Cobb Salad

*crisp cucumber, tomato, sweet
Bermuda onion, crisp bacon,
avocado, hard boiled egg,
julienne turkey, cheddar cheese
with balsamic vinaigrette*

\$59.00

Greek Salad

*quinoa, mixed olives, tomato,
cucumber, red onion, assorted
peppers, feta cheese,
Mediterranean spiced salmon
with herb vinaigrette*

\$58.00

Sandwiches

with side green salad and
dessert

Pepper Roasted Turkey Breast

*crisp bacon, tomato, aioli, swiss
cheese on rustic wheat bun*

\$58.00

Sliced Roast Beef

*baby arugula, caramelized onion,
horseradish crema, blue cheese
on asiago hoagie roll*

\$58.00

Smoked Ham and Salami

*cured tomatoes, olive tapenade,
pesto spread, provolone on
asiago hoagie roll*

\$58.00

Grilled Assorted Vegetables

*fresh peppers, onion, portobello
mushrooms, hummus in tomato
tortilla*

\$58.00

Side Green Salads Select One:

Baby Tender Greens

*with sundried cranberries, blue
cheese, pecans, house
vinaigrette*

Caesar

*Romaine with grape tomatoes,
parmesn cheese, croutons,
Caesar dressing*

House

*with tomatoes, cucumbers,
carrots, house vinaigrette*

Dessert

Select One:

- double chocolate brownie
- chocolate chip cookies
- lemon bars

Plated Lunches

Select one beginning, one entrée, and one sweet ending. All plated lunches are served with rolls, butter, and iced tea. [V] Vegetarian; [VG] Vegan; [GF] Gluten-Free; [DF] Dairy-Free

Select One Beginning:

- Baby tender greens, carrot ribbons, crisp English cucumber, and herbed grape tomatoes, with balsamic vinaigrette
- Roasted red and gold beets, arugula, frisée, and crumbled goat cheese, with lemon grain mustard vinaigrette
- Crisp romaine lettuce, grape tomatoes, croutons, and shaved parmesan, with Caesar dressing

Maple Glaze Pan Seared Chicken [GF, DF]

Pricing per person. *Butternut squash risotto, roasted broccolini, baby carrots, brandy sage Jus*

\$59.00

Slow Roasted NY Striploin [GF]

Pricing per person. *Twice-baked gold potatoes, baby carrots, roasted Brussel sprouts, creamy peppercorn demi*

\$62.00

Quinoa Crusted Salmon [GF, DF]

Pricing per person. *Sweet potato, roasted asparagus, warm golden beet vinaigrette*

\$59.00

Roasted Stuffed Chicken [GF]

Pricing per person. *Herb cheese blend, spinach, sundried tomatoes, creamy polenta, smoked rosemary butter sauce*

\$59.00

Sweet and Sticky Beef Short Ribs [GF, DF]

Pricing per person. *Horseradish mashed potatoes, stir-fry baby vegetables, sweet chili reduction*

\$62.00

Seared Colorado Striped Bass [GF]

Pricing per person. *Oven roasted rice cake, steamed asparagus, cured tomatoes, lemon herb butter sauce*

\$59.00

Select One Sweet Ending:

- Creamy NY cheesecake, macerated strawberry, berry sauce
- Peanut butter pie, caramel drizzle [GF]
- Chocolate hazelnut torte, fruit coulis

Lunch Tables

All buffet lunch tables include iced tea. All buffet lunch tables require a minimum charge for 25 guests regardless of the number of attendees. Maximum of 90 minutes of service. Vegan and Gluten Free substitutions are available upon request. Requests to deviate from the Lunch Table of the Day can be honored but will incur an additional charge of \$5 per person. [V] Vegetarian; [VG] Vegan; [GF] Gluten-Free; [DF] Dairy-Free.

- Enhance any Lunch Table of the Day with Chef's seasonally-inspired soup (per person) \$4.00

SUNDAY

Mile High Deli

Pricing per person.

- *Bowtie pasta salad, cured tomatoes, Julianne red onions, broccolini, sliced banana peppers [DF]*
- *Potato salad, whole grain mustard, fine herbs*
- *Baby field greens, dried fruits, crumbled goat cheese, pine nuts, herb vinaigrette [GF]*
- *Tender roast beef, pepper smoked turkey, cured ham, genoa salami, herb seared chicken breast*
- *Sharp cheddar, Swiss cheese, pepper jack, lettuce, garden tomato, Bermuda onion, pickle planks, artisan bread*
- *Dijon mustard, deli mustard, mayonnaise*
- *Individual bags of kettle chips*
- *Cookies and brownies*

69.

MONDAY

Asian Fusion

Pricing per person.

- *Udon noodle salad, baby bok choy, carrot, watermelon radish, hard-boiled egg, scallion ponzu vinaigrette [DF]*
- *Romaine and cabbage blend with grape tomatoes, edamame beans, shredded carrots, crispy chow mein noodles, creamy sesame ginger dressing [DF]*
- *Orange sesame chicken, bell peppers, onions, bok choy, sesame seeds [GF, DF]*
- *Sweet and sticky beef short rib, pickled red onion, red cabbage and kale, roasted carrots (GF, DF)*
- *Vegetable fried rice [GF, DF]*
- *Vegetable stir fry [GF, DF, V, VG]*
- *Mango coconut sticky rice*
- *Tempura fried apples, caramel sauce [DF]*

\$69.00

TUESDAY

Rio Grande

Pricing per person.

- *Tri-color quinoa, roasted corn, black beans, bell pepper, cilantro, and lime [VG, GF]*
- *Queso fresco, tortilla strips, cucumber, roasted corn, diced tomatoes, cilantro lime buttermilk dressing [GF]*
- *Margarita chicken de pollo, corn and tomato relish [GF, DF]*
- *Carne asada, salsa verde [GF, DF]*
- *Cilantro lime rice [VG, GF]*
- *Slow-braised Anasazi beans [VG, GF, DF]*
- *Salsa roja, sour cream, guacamole*
- *Queso with hatch chiles, sour cream, salsa roja, guacamole, lime chili tortilla chips [GF]*
- *Flan [GF]*
- *Churro bites [DF]*

\$69.00

WEDNESDAY

Taste of Italy

Pricing per person.

- *Crisp romaine hearts, focaccia croutons, shaved parmesan, grape tomatoes, and creamy citrus Caesar dressing*
- *Watermelon caprese salad, mozzarella, fresh basil, olive oil drizzle and balsamic glaze [GF]*
- *Ciabatta sourdough rolls with olive oil & balsamic vinegar*
- *Chicken Ballotine, spinach, artichoke and sundried tomatoes, tomato herb vinaigrette [GF, DF]*
- *Potato crushed cod, lemon caper sauce [GF]*
- *Italian gnocchi, cured tomatoes, spinach, plant based sausage pesto dressing*
- *Grilled marinated vegetables [GF, DF]*
- *Cannoli*
- *Berry panna cotta [GF]*

\$69.00

THURSDAY

Comforts of Home

Pricing per person.

- *Warm rolls and butter*
- *Kale and iceberg chopped salad, tomatoes, olives, red onion, cucumbers, chopped egg, mustard creamy dressing*
- *Greek salad, tomatoes, cucumber, feta cheese, olives, pickled red onion, oregano, herb vinaigrette*
- *Pan-seared chicken breast, mushroom poultry demi [GF, DF]*
- *Blackened salmon, tuscan cream sauce [GF]*
- *Saffron mashed potatoes, Yukon gold potatoes [VG, GF]*
- *Vegetables of the season [VG, GF]*
- *Warm bread pudding, crème anglaise*
- *Chocolate and raspberry cake, light chocolate ganache, chocolate sponge cake, raspberry jam and icing, vanilla whipped cream [GF]*

\$69.00

FRIDAY

Colorado Camp Fire BBQ

Pricing per person.

- *Bow Tie pasta salad, tomatoes, olives, red onion, arugula, peppery red wine dressing [DF]*
- *Potato salad, mustard aiolo, sweet pickled relish, red onion, egg*
- *Tossed garden salad with diced tomatoes, grated carrots, and crisp cucumbers with ranch vinaigrette [GF, DF]*
- *Cornbread [DF]*
- *Slow-smoked brisket with chipotle BBQ sauce [GF, DF]*
- *Peach BBQ glazed chicken breast [GF, DF]*
- *Vegetables of the season [VG, GF]*
- *Red bliss and roasted garlic mashed potatoes [GF, V]*
- *Roasted corn green chili mac and cheese [V]*
- *Seasonal fruit crumble [DF]*
- *S'mores bites [DF]*

\$69.00

SATURDAY

Soup and Salad

Pricing per person.

- *Warm rolls and butter*
- *Chef's seasonally inspired soup*
- *Mixed field greens, baby spinach and frisée, crisp romaine, cucumber, carrot, garden tomatoes, garbanzo beans, chopped hardboiled egg, crisp bacon bits, green onions, roasted corn, black beans, roasted mushrooms, bleu cheese, and goat cheese*
- *Herb-grilled chicken breast*
- *Black pepper balsamic marinated flank steak*
- *Chilled salmon fillet*
- *Toasted croutons and sunflower seeds*
- *Balsamic vinaigrette, citrus herb dressing, champagne vinaigrette*
- *Tri-colored quinoa, roasted vegetables, poached tomatoes, toasted almonds, lemon-oregano vinaigrette*
- *Rolls with creamy butter*
- *Miniature crème brûlée*
- *Assorted tartlets*

\$69.00

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Plated Dinners

All plated dinners are served with warm rolls, and creamy butter and include freshly brewed regular and decaffeinated Starbucks blend® coffee, and Tazo® hot teas. Select one beginning, one



Select One Beginning:

- Red leaf and arugula salad, bleu cheese, bacon, diced tomatoes, with buttermilk dressing [V, GF]
- Baby tender greens, berries, toasted almonds, goat cheese, with blackberry golden balsamic vinaigrette [V, GF]
- Baby field greens, quinoa, roasted sweet onions, mushroom, and toasted pine nuts, with roasted garlic herb dressing [VG, GF]
- Crisp romaine lettuce, olive oil poached tomatoes, crostini, shaved parmesan, with Caesar dressing
- Lobster corn chowder [GF]
- Golden curry lentil and quinoa [V, VG, GF, DF]
- Minestrone [V, VG, DF]

Grilled New York Strip Steak and Garlic Shrimp [GF, DF]

Pricing per person. *Grilled NY steak and sauteed shrimp, herb mashed potatoes, honey glazed carrots, broccolini, roasted garlic butter sauce*
\$87.00

Alamosa Bass [GF]

Pricing per person. *English pea risotto, roasted broccolini, baby carrots, chimichurri beurre blanc*
\$72.00

Angry Pork Chop

Pricing per person. *Hard cider brined double cut chop, farro risotto, garlic spinach, apples, tasso cream*
\$67.00

Maryland Style Tofu Cake [VG, GF, DF]

Pricing per person. *Grain mustard roasted potatoes hash, steamed asparagus, grain mustard vinaigrette*
\$64.00

Beef Short Rib [GF, DF]

Pricing per person. *Roasted sweet corn polenta, charred root vegetable, poached cherry red wine demi*
\$79.00

Herb Marinated Frenched
Chicken [GF]

Pricing per person. *Thyme
poultry jus, seasonal vegetables,
fermented garlic mashed
potatoes*
\$68.00

Impossible Meatloaf [VG, GF]

Pricing per person. *Plant-based
meatloaf, olive oil mashed
potatoes, roasted onion tomato
ragoût*
\$64.00

Skuna Bay Quinoa Crusted
Salmon [GF]

Pricing per person. *Roasted
sweet potato, roasted asparagus,
warm golden beet vinaigrette*
\$72.00

8oz Grilled Petite Filet [GF, DF]

Pricing per person. *Herb buttery
mashed potatoes, vegetable
confetti with asparagus, rosemary
demi*
\$82.00

Stuffed Chicken Breast [GF]

Pricing per person. *Bacon
wrapped stuffed chicken with
spinach and smoked cheese,
herb risotto, seasonal vegetables,
poultry demi*
\$68.00

Herb Grilled Meati Chicken
[VG, GF, DF]

Pricing per person. *Herb risotto,
sauteed greens, roasted beets,
golden tomato vinaigrette*
\$64.00

Select One Sweet Ending:

- Flourless chocolate cake, berry compote, strawberry sauce [GF]
- Salted caramel cheesecake, chocolate sauce, toffee crunch
- Classic carrot cake, macerated pineapple, candied walnuts [GF, DF]
- Apple crisp, caramel sauce, cinnamon whipped cream

Dinner Tables

All buffet dinner tables require a minimum guaranteed guest count of 25. All dinner tables include three beginnings selections, warm rolls, and butter, two (or three) entrée selections, seasonal vegetables, a selection of two sweet endings, freshly brewed regular and decaffeinated Starbucks blend® coffee, and Tazo® hot teas. [V] Vegetarian; [VG] Vegan; [GF] Gluten-Free; [DF] Dairy-Free

*Specialty meal requests, such as halal or kosher, are to be provided to the property two weeks prior to the event.

Select Three Beginnings:

- Artisan lettuce, roasted mushroom, beets, pickled red onion, goat cheese, with lemon vinaigrette
- Crisp romaine lettuce, shaved parmesan, and grape tomatoes, with creamy Caesar dressing
- Iceberg chopped salad, bleu cheese, bacon, diced tomatoes, with buttermilk ranch dressing
- Grilled radicchio and frisée, sautéed pears, caramelized onion, and bleu cheese, with pear vinaigrette
- Olive oil-poached tomatoes, olives, and roasted red onion panzanella, with oregano citrus vinaigrette
- Organic tri-colored quinoa salad, roasted vegetables, cured tomatoes, lemon oregano vinaigrette
- Lobster corn chowder
- Golden curry lentil and quinoa [V, VG, GF, DF]
- Minestrone soup

Select Two Entrées:

- Lemon garlic and rosemary roasted chicken, thyme jus, garlic mashed potatoes [GF]
- Cabernet braised beef short rib, charred pearl onion, garlic roasted fingerling potatoes [GF, DF]
- Herb maple bourbon rubbed pork loin, saffron butter mashed potatoe, cherry and red wine demi [GF]
- Bacon wrapped stuffed chicken, spinach and smoked cheese, herb risotto, poultry demi [GF]
- Herb-roasted salmon, braised fennel and tomato, lemon butter sauce, cabernet rise [GF]
- Slow-roasted NY striploin, mushroom ragoût, green peppercorn demi, cauliflower mash [GF]
- Lobster ravioli on fennel and tomato thyme ragoût [GF,DF]
- Butternut squash ravioli with sauteed zucchini, yellow squash, roasted red pepper marinara [GF]
- Maryland style tofu cake, grain mustard roasted potatoes [V, VG]
- Impossible meatloaf, peas and yellow rice [V, VG]
- Two Entrées: \$95.00

OR Select Three Entrées:

- Lemon garlic and rosemary roasted chicken, thyme jus, garlic mashed potatoes [GF]
- Cabernet braised beef short rib, charred pearl onion, garlic roasted fingerling potatoes [GF, DF]
- Herb maple bourbon rubbed pork loin, saffron butter mashed potatoe, cherry and red wine demi [GF]
- Bacon wrapped stuffed chicken, spinach and smoked cheese, herb risotto, poultry demi [GF]
- Herb-roasted salmon, braised fennel and tomato, lemon butter sauce, cabernet rise [GF]
- Slow-roasted NY striploin, mushroom ragoût, green peppercorn demi, cauliflower mash [GF]
- Lobster ravioli on fennel and tomato thyme ragoût [GF,DF]
- Butternut squash ravioli with sauteed zucchini, yellow squash, roasted red pepper marinara [GF]
- Maryland style tofu cake, grain mustard roasted potatoes [V, VG]
- Impossible meatloaf, peas and yellow rice [V, VG]
- Three Entrées: \$109.00

Select Two Sweet Endings:

- Classic crème brûlée [GF]
- Seasonal fruit crumble [GF, DF]
- Mixed berry and egg custard [GF]
- Chocolate covered strawberries [GF, DF]
- Chocolate pot de creme

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Reception Canapés

Minimum order of 15 pieces. (V) Vegetarian; (VG) Vegan; (GF) Gluten-Free; (DF) Dairy-Free. *Pricing Per Piece. **Pricing excludes Butler Pass Fee.



Cold Canapés

Ahi Poke [GF, DF]

Pricing per piece. *Sambal, cucumber, avocado, ponzu*

\$10.00

Belgian Endive [V, GF]

Pricing per piece. *Penta crème bleu cheese, candied walnuts, and honey*

\$8.00

BLT [DF]

Pricing per piece. *Crisp smoked bacon, frisée, tomato jam, sourdough toast*

\$9.00

Mini Shrimp Tostadas [GF]

Pricing per piece. *Rock shrimp, avocado purée, chipotle cream*

\$9.00

Smoked Beef Tartlets [DF]

Pricing per piece. *Horseradish cream, caramelized onion*

\$9.00

Smoked Salmon and Cucumber [GF, DF]

Pricing per piece. *Smoked salmon mousse, black tobiko*

\$9.00

Tomato Mozzarella Skewers [V, GF]

Pricing per piece. *Grape tomato, ciliegine mozzarella, basil, balsamic syrup*
\$8.00

Tomato Olive Tapenade on Rustic Toast [V, GF]

Pricing per piece. *Vine ripe tomato, olives, capers, garlic, and gluten-free crostini*
\$8.00

Spicy Tuna Deviled Egg [GF, DF]

Pricing per piece. *Pickled egg, spicy tuna, avocado*
\$9.00

Hot Canapés

Beef Wellington Medallions

Pricing per piece. *Tender filet and mushroom duxelles wrapped in puff pastry, tarragon mayonnaise*
\$9.00

Chorizo and Cheddar Empanadas

Pricing per piece. *Lemon cumin cilantro crema*
\$9.00

Crunchy Shrimp Spring Rolls [DF]

Pricing per piece. *Sesame ponzu sauce*
\$9.00

Impossible Meatballs [VG, GF]

Pricing per piece. *Plant-based quinoa meatballs, sour cherry glaze*
\$9.00

Lamb Chops [DF]

Pricing per piece. *Pecan-crusted, mint jelly*
\$11.00

Sausage en Croûte

Pricing per piece. *Lemon, cumin, cilantro crema*
\$9.00

Sesame Chicken Fillets

Pricing per piece. *Thai sweet chili sauce*
\$9.00

Short Rib Stuffed Mushrooms [GF, DF]

Pricing per piece. *Slow-braised beef-filled cremini mushroom*
\$8.00

Vegetable Samosas [VG]

Pricing per piece. *Peas, potatoes, carrots, tahini dipping sauce*
\$9.00

Coconut Shrimp [DF]

Pricing per piece. *Mango chutney*
\$9.00

Vegetable Wontons [V]

Pricing per piece. *Spicy sambal*
sauce
\$9.00

Reception Carving Stations

Reception Carving and Action Stations – \$175 Attendant Fee, \$150 Additional Chef, \$125 fee for buffets less than 25 people



Brown Sugar-Glazed
Boneless Ham

Pricing per person. *Bourbon
essence served with assorted
mustards, herbed mayo and
freshly baked buttermilk biscuits*
(minimum 40 guests)
\$30.00

Butter and Sage Roasted
Turkey Breast

Pricing per person. *Whipped
cranberry brown butter and gravy,
served with freshly baked mini
brioche rolls (minimum 30
guests)*
\$30.00

Herb Garlic and Salt-Crusted
NY Strip Loin

Pricing per person. *Caramelized
onion demi with garlic aioli,
served with freshly baked artisan
rolls (minimum 25 guests)*
\$35.00

Orange Basil-Glazed Skuna
Bay Salmon en Croûte

Pricing per person. *Orange*
whole grain mustard, romesco,
garlic basil cream (minimum 15
guests)
\$30.00

Slow Roasted Prime Rib of
Beef

Pricing per person. *Natural au*
jus, and horseradish cream,
whole grain mustard aioli served
with freshly baked artisan rolls
(minimum 30 guests)
\$35.00

Whole Grain Mustard-Roasted
Beef Tenderloin

Pricing per person. *Shiraz demi-*
glace served with horseradish
sour cream, assorted mustards,
tarragon aioli and freshly baked
onion rolls (minimum 15 guests)
\$45.00

Pasta Station

Pricing per person

Choice of Three Pastas:

- *Rigatoni, orecchiette, cheese tortellini, whole wheat penne, gnocchi, gluten free penne*

Choice of Three Sauces:

- *San Marzano tomato marinara, alfredo sauce, aurora, diablo, turkey bolognese, traditional bolognese sauce, saffron chorizo cream, or herb lemon white wine cream sauce*

Served with

- *Broccoli, wild mushrooms, tomatoes, fresh garlic, basil, zucchini, squash, roasted red onion, pesto, crusty garlic bread, and shaved parmesan cheese*

\$35.00

Poke Bowls and Stir Fry

Pricing per person

Pre-made Poke Bowls

- *Ahi tuna, seasoned white rice, cucumber, scallions, avocado, pickled ginger, spicy aioli*
- *Citrus ponzu salmon, seasoned brown rice, kimchi, scallions, cucumber, edamame beans, seaweed salad, citrus ponzu*

Made-to-Order Stir Fry

- *White rice, brown rice, quinoa, egg, bean sprouts, carrot, peppers, onions, kimchi, shiitake mushroom, snow peas, scallions, sesame seeds, soy ginger grilled flank steak, Thai chili shrimp*

\$40.00

Savory Grilled Favorites

Pricing per person

Choice of Three Sandwiches:

- *Southwestern grilled cheese, lime shredded chicken, cilantro, pickled onion, pepperjack cheese*
- *Ham and cheese, white cheddar cheese, ham, raspberry pepper jelly on brioche, egg batter dipped*
- *Short rib, caramelized bourbon onions, on french bread*
- *Mozzarella grilled cheese, tomatoes, spinach, marinara, mozzarella, pepperoni*
- *Monte cristo, onion jam, prosciutto, smoked gouda, egg batter dipped*
- *Turkey, brie, bacon, cranberry sandwich*

\$28.00

Reception Tables

\$125 fee for buffets less than 25 people

Charcuterie

Pricing per person. *Hand-crafted cured meats, marinated olives, housemade vegetable pickles, crusty bread, crackers, oils, and vinegar*

\$30.00

Chili Bar

Pricing per person. *Corn tortilla strips, shredded chicken green chili, bison and red bean chili, vegetarian five bean chili*

Pico de gallo, sour cream, red onions, diced tomatoes, shredded cheddar and pepper jack cheese, pickled jalapeño, mini corn muffins, and saltine crackers

\$28.00

Deluxe Sushi Bar

Pricing per person. Three pieces per person. *Variety of hand-crafted nigiri, sashimi, specialty, and vegetarian rolls. Served with pickled ginger, wasabi, and soy sauce.*

\$38.00

From the Garden

Pricing per person.

Mixed field greens, baby spinach and frisée, chopped romaine

Cucumber, carrot, garden tomatoes, garbanzo beans, chopped hardboiled egg, bacon bits, diced chicken, green onions, roasted corn, black beans, haricot verts, Bleu cheese, goat cheese, toasted croutons, sunflower seeds,

Balsamic vinaigrette, citrus herb dressing, green goddess dressing

\$30.00

Gourmet Coffee Station

Pricing per person. *Freshly brewed regular & decaffeinated Starbucks® coffee, hot chocolate, and horchata served with flavored syrups, fluffy whipped cream, toasted almonds, shaved chocolate, rock candy stirrers, cinnamon sticks, and marshmallows*

\$25.00

Local and Regional Artisanal Cheese

Pricing per person. *Artisanal cheeses, assorted nuts, dried fruits, crusty bread, and savory crackers*

\$30.00

Gourmet Slider Station

Pricing per person. Choice of three sliders

- *Colorado beef, brioche roll, white cheddar cheese, applewood bacon, sliced tomato, shredded lettuce, caramelized onion*
- *Seared blackened salmon slier, honey wheat roll, tangy golden honey mustard and mayo, butter lettuce, pickled red onion*
- *Crispy chicken, brioche roll, crispy buttermilk fried chicken dipped in hot honey sauce, topped with coleslaw, pickles and garlic sauce*
- *Pulled pork, sweet pretzel roll, BBQ sauce, mustard grain coleslaw*
- *Mushroom and quinoa patty, gluten free roll, baby arugula, tomato jam*

\$35.00

Macaroni and Cheese Bar

Pricing per person.

- *Smoked chicken, spinach, red pepper pesto*
- *Chorizo, green chili, pico de gallo*
- *Shrimp and scallop, Old Bay® velouté*
- *GF pasta, roasted tomato, asparagus, sweet onion, tomato basil sauce*

\$30.00

Mediterranean

Pricing per person. *Roasted red pepper hummus, baba ghanoush, minted tabbouleh salad, spiced olive medley, marinated feta, spinach and herbed dip, grilled pita bread, crunchy lemon oil flatbread, grilled vegetables, marinated shrimp calamari, and bay scallops salad*

\$32.00

Vegetable Garden

Pricing per person. *Fresh vegetable display including broccoli, radishes, cucumber, grape tomatoes, carrots, cauliflower, celery, and grilled seasonal favorites served with green goddess dressing, roasted garlic aioli and bleu cheese dipping sauces*

\$25.00

- Additional selections (per person/per item) \$6.00

Three-Cheese Fondue

Pricing per person. *Velvety cheese fondue with Manchego, fontina & gruyère, Spanish chorizo, crusty bread, pretzel bites, cauliflower, grape tomatoes, pears, and apple wedges*

\$25.00

Fry Station

Pricing per person. *Truffle parmesan shoestring fries, tater tots, sweet potato puffs, or rosemary parmesan chips*
Accompanied by one the following sauces: IPA sriracha ketchup, buttermilk dressing, lemon-honey whole grain mustard

\$20.00

Reception Desserts

A 27% service charge of the total food & beverage revenue (plus all applicable taxes) will be added and retained by the hotel. No fee or charge is a tip, gratuity, or service charge for any employee

Chipotle Stout Dark Chocolate Fondue

Pricing per person. *Fresh strawberries, pretzels, marshmallows, graham crackers, brownie bites, mini cookies, bacon slices, blackberries, and Rice Krispies Treats®*

\$22.00

Ice Cream Extravaganza

Pricing per person. *Sweet Action Creamery's Madagascar vanilla bean, French chocolate, salted butterscotch, hot fudge, strawberry sauce, caramel sauce, sliced almonds, candy bits, crumbled Oreo cookies, maraschino cherries, whipped cream, waffle bowls*

\$22.00

Miniature Dessert Display

Pricing per person. Three pieces per person. *Allow our culinary team to satisfy your sweet tooth with tantalizing creations*

\$24.00

Beverages



Starbucks® Frappuccino

(per item) \$9.00

Bottled Fruit Juice

(per item) \$7.00

Pure Leaf Organic Teas

(per item) \$8.00

Pepsi® Products

Pricing per item. Pepsi®

Products: *Pepsi, Diet Pepsi, Mountain Dew, Diet Mountain Dew, Starry, Bubly® Sparkling Waters*

\$7.00

All-Day Beverage Service

Pricing per person. Continuous

Beverage Service featuring Freshly Brewed Coffee, Pepsi® Products, Perrier® Sparkling Water, Bottled Water, Bottled Iced Tea, Red Bull, Starbucks® Frappuccino

\$58.00

- Starbucks® brewed regular coffee (per gallon) \$125.00
- Starbucks® brewed decaffeinated coffee (per gallon) \$125.00
- Tazo® Tea (per gallon) \$125.00

Bar Packages

The Westin Denver Downtown offers beverage packages priced per hour which include liquor, appropriate mixers, garnishes, house wine, premium, specialty, domestic, import and craft beers,



Preferred Bar

Pricing per person (one hour)

*Smirnoff® Vodka, Beefeater® Gin,
Cruzan Aged Light® Rum,
Captain Morgan® Spiced Rum,
Jim Beam® Bourbon, Dewars®
White Label Scotch, Jose Cuervo®
Traditional Silver Tequila,
Courvoisier® VS Cognac,
Canadian Club® Whiskey, Hiram
Walker® Triple Sec, Martini &
Rossi® Sweet and Dry Vermouth*

\$35.00

Premium Bar

Pricing per person (one hour)

*Grey Goose® Vodka, Bombay
Saphire® Gin, Jack Daniels®
Whiskey, Bacardi® Rum, Knob
Creek® Bourbon, Patron Silver®
Tequilla, Captain Morgans®
Spiced Rum, Johnnie Walker
Black® Scotch, Crown Royal®
Whiskey, Hennessy Privilege®
VSOP Cognac, Hiram Walker®
Triple Sec, Martini & Rossi® Sweet
and Dry Vermouth*

\$38.00

Beer & Wine Bar

Pricing per person (one hour)

28

- Additional Preferred Hours
(each hour/per person) \$18.00
- Additional Premium Hours
(each hour/per person) \$20.00
- Additional Beer and Wine
Hours (each hour/per
person) \$14.00

Host Bar

Preferred Cocktails

Pricing per drink

*Smirnoff® Vodka, Beefeater® Gin,
Cruzan Aged Light® Rum,
Captain Morgan® Spiced Rum,
Jim Beam® Bourbon, Dewars®
White Label Scotch, Jose Cuervo®
Traditional Silver Tequila,
Courvoisier® VS Cognac,
Canadian Club® Whiskey, Hiram
Walker® Triple Sec, Martini &
Rossi® Sweet and Dry Vermouth*

\$15.00

Premium Cocktails

Pricing per drink

*Grey Goose® Vodka, Bombay
Saphire® Gin, Jack Daniels®
Whiskey, Bacardi® Rum, Knob
Creek® Bourbon, Patron Silver®
Tequilla, Captain Morgans®
Spiced Rum, Johnnie Walker
Black® Scotch, Crown Royal®
Whiskey, Hennessy Privilege®
VSOP Cognac, Hiram Walker®
Triple Sec, Martini & Rossi® Sweet
and Dry Vermouth*

\$16.00

Cordials and Cognacs

Pricing per drink

*Bailey's® Irish Cream, Kahlua®,
Grand Marnier®, Frangelico®, Di
Saronno®*

\$18.00

Martinis

Pricing per drink

Gin, Vodka, Specialty Martinis

\$16.00

Domestic Beer

Pricing per drink

Coors®, Coors Light®, Blue Moon®

\$11.00

Premium and Colorado Craft

Specialty Beers

Pricing per drink

Odell's IPA, Sam Adams®, River North, Modelo®, Truly®

\$12.00

Truly Hard Seltzer

Pricing per drink

Assorted flavors

\$12.00

Colorado Craft Bar (Cocktails)

Pricing per drink

AD Laws, AD Laws Rye, Woody

Creek Rye, Tin Cup, Stranahan's

\$20.00

Colorado Craft Bar (Beers)

Pricing per drink

Odell's Lagerado, Odell's 90

Schillings, Great Divide Denver

Pale Ale, Odell's IPA, Avery White

Rascal, Blue Moon, Coors

Banquet, Coors Light

\$12.00

House Wine

Pricing per glass

Campo di Fiori Pinot Grigio

Quintara Chardonnay

Sauvignon Blanc - Market

Favorite

Fable Roots Red Blend

Harmony & Soul Cabernet

Sauvignon

\$14.00

Premium Wine

Pricing per glass

Pinot Noir - Market Favorite

Kim Crawford Sauvignon Blanc,

Sonoma Cutrer Chardonnay

\$16.00

- Prices cover three hours
- Bartender fee \$175.00
- Cashier fee (required for cash bars in addition to bartender) \$85.00

A 27% service charge of the total food & beverage revenue (plus all applicable taxes) will be added and retained by the hotel.

No fee or charge is a tip, gratuity, or service charge for any employee.

The bartender fee is \$150 for every 100 guests, up to 3 hours, and \$75 for each additional hour per bartender. No shots will be poured.

THE WESTIN DENVER DOWNTOWN

1672 Lawrence Street, Denver, Colorado, USA

1-(303) 572-9100



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