



AUTOGRAPH COLLECTION
HOTELS



Packages

Weddings at the Brown Palace Hotel and Spa are a magical and unforgettable experience. The Brown Palace offers elegance, romance and a level of service unlike no other.

All Pricing is per Guest and will be Charged Based on the Full Guarantee Provided

ALL PACKAGES INCLUDE:

- Complimentary Room for the Couple on the Night of the Wedding with Amenity**
- Discounted Guest Room Accommodations for the Wedding Weekend | 10 Room Minimum
- Complimentary Menu Tasting for up to 4 Guests**
- Celebratory Champagne Toast
- Three Course Plated Dinner with Personalized Wedding Cake as Dessert
- Coffee and Tea Service with Dinner
- Hotel Floor Length Linens and Napkins, Votive Candles, Table Numbers
- Standard Hotel Tables, Chairs, Gift and DJ Tables
- Dance Floor
- Earn Marriott Bonvoy Points with Rewarding Events

** Minimum \$10,000

CEREMONIES INCLUDE:

- Standard Hotel Chairs
- Complimentary Rehearsal Day Prior
- Infused Water Station Upon Guests Arrival

Pricing:

- Up to 50 Guests | 500
- 50 to 75 Guests | 750
- 75 to 100 Guests | 1,000
- 100 to 150 Guests | 1,500
- 150 + Guests | 2,000

PLATED CHILDREN'S MEALS (UNDER 12)

\$35.00 Per Guest

Fruit Cup

Choice of:

- Chicken Fingers and Tater Tots
- Mac n Cheese with Vegetables
- Butter Pasta with Grilled Chicken and Broccoli

Wedding Cake

Fruit Juice and 2% Milk

+\$10 for Linen Allocation

WEDDING PACKAGES:

Intimate | 125

One Hour Cocktail Reception

- One Hour Traditional Open Bar
- Choice of Three (3) Passed Hors d'oeuvres

Three Hour Dinner Reception

- Three Course Plated Dinner
 - Choice of Starter
 - Choice of Two (2) Entrees + Vegetarian Entrée
- Wedding Cake
- House Wines with Dinner

Signature | 175

One Hour Cocktail Reception

- One Hour Traditional Open Bar
- Choice of Three (3) Passed Hors d'oeuvres
- Choice of Reception Display

Three Hour Dinner Reception

- Three Hour Traditional Open Bar
- Three Course Plated Dinner
 - Choice of Starter
 - Choice of Two (2) Entrees + Vegetarian Entrée
- Wedding Cake

Allocation Towards Rental Linens

Royal | 219

One Hour Cocktail Reception

- One Hour Premium Open Bar
- Choice of Four (4) Butler Passed Hors d'oeuvres
- Choice of Reception Display

Three Hour Dinner Reception

- Three Hour Premium Open Bar
- Three Course Plated Dinner
 - Choice of Starter
 - Choice of Two (2) Entrees + Vegetarian Entrée
- Wedding Cake
- House Wines with Dinner
- Choice of Late-Night Snack
- Allocation Towards Rental Linens

+ \$15 Chiavari Chair Upgrade



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Receptions

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PASSED HORS D'OEUVRES SELECTION

Chilled

- Everything Bagel Deviled Eggs (V, GF)
- Smoked Salmon Canapé | Cream Cheese, Capers & Lemon Zest, Cucumber Round (GF)
- Whole Grain Mustard Chicken Salad | Crostini, Tart Apple, Sweet Chili Relish
- Traditional Bruschetta | Tomato, Basil, Mozzarella, Garlic on Toasted Baguette (V)
- Prosciutto & Melon Skewer (GF)
- Caprese Skewer | Baby Heirloom Tomato, Basil, Mozzarella, Balsamic Glaze (V)
- Spinach & Artichoke Pani Puri- Cream Cheese, Parmesan (V)
- Roasted Apple & Brie Crostini (V)
- Shrimp Gazpacho Shooter | Add 4
- Shave Prime Rib Roll | Cream Cheese, Spinach & Roasted Red Pepper Horseradish | Add 4

Hot

- Zucchini and Quinoa Fritter (VE)
- Chicken and Lemongrass Potstickers | Sweet Chili Soy Dipping Sauce
- Coconut Crusted Chicken Satay | Mango Sweet Chili Dipping
- Thai Chicken Skewer | Peanut Dipping Sauce
- Buffalo Chicken Bite | Blue Cheese Dip
- Chicken Quesadilla | Chipotle Sour Cream
- 100% Beef Franks en Croute | Whole Grain Mustard Dip
- Chorizo and Black Bean Empanada | Cilantro Sour Cream
- Vegetarian Spring Rolls | Sweet Chili & Soy Sauce (V)
- Spanakopita (V)
- Mac and Cheese Bite (V)
- Reuben Spring Roll | Add 2
- Cordon Bleu Croquettes | Chicken and Swiss Cheese | Add 2
- Shepard's Pie | Beef, Vegetables, Whipped Potatoes in a Savory Pastry Shell | Add 3
- Short Rib Quesadilla | Fresh Pico de Gallo | Add 3
- Petite Beef Wellington | Herb Mushroom in Puff Pastry | Add 3
- Petite Crab Cake | Cajun Remoulade | Add at MP
- Sea Scallop | Wrapped in Peppered Bacon | Add at MP
- Baby Lamb Chop Lollipop | Whole Grain Dijon (DF, GF) | Add at MP

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RECEPTION DISPLAYS

Artisanal Cheese

Variety of Local, Domestic and International Cheeses Featuring Haystack Mountain Goat, Aged Gruyere, Smoked Gouda, Fontina, Blue Cheese, Wisconsin Cheddar, Boursin, Emmentaler Swiss
Dried Fruits and Nuts
Whole Grain Mustard and Preserves
Baguette and Lavosh

Crudités (V)

Seasonal Garden Vegetables
Buttermilk Ranch and Onion Dips, Creamy Hummus
Fresh Flatbread, Crostini and Breadsticks

Seasonal Fruit Table

Selection of Tropical and Traditional Fruits and Berries
Yogurt Dip and Honey-Mint Sauce

Nacho Bar | Add 3

Shredded Chicken and Ground Beef
House Fired Tortilla Chips
Hatch Chili Queso, Homemade Salsa and Pico de Gallo
Guacamole, Pickled Jalapenos, Sour Cream, Shredded Cheese

European Antipasto | Add 5

Capicola, Genoa Salami, Soppressata, Prosciutto
Fresh Mozzarella, Herbed Chevre, Aged Gouda
Marinated and Grilled Vegetables, Mushrooms, Olives, Roasted Tomatoes, Artichoke Hearts
Crostini, Focaccia and Lavosh

Chef's Grazing Table | Add 12

Assorted Imported Meats including Capicola, Genoa Salami, Prosciutto
Selection of Domestic and International Cheeses including Fresh Mozzarella, Aged Provolone
Seasonal Garden Vegetables | Ranch and Hummus
Grilled Vegetable Display, Marinated Mushrooms, Olives, Roasted Tomatoes, Artichoke Hearts
Grilled Crostini and Flatbread
Dried Fruits and Grapes



AUTOGRAFIA COLLECTION

*Consuming raw or under-cooked eggs, meat, poultry, shellfish or seafood
may increase your risk of foodborne illnesses*

Plated Dinners

All Pricing is per Guest and will be Charged Based on the Full Guarantee Provided

FIRST COURSE

*Please Select One Salad or Soup
Salad and Soup | Add 5*

- **Crisp Caesar Salad** | Romaine Hearts, Shaved Parmesan-Reggiano, Herb Garlic Toast Points, Caesar Dressing
- **Baby Spinach Salad** | Candied Walnuts, Pears, Gorgonzola, Herb Vinaigrette (V, GF)
- **Bouquetière of Petite Lettuces** | Cucumber Ribbon, Sheep Milk Feta, Blackberries, Candied Cashews, Cinnamon Cardamom Vinaigrette (V)
- **Roasted Beet Salad** | Golden and Red Beats, Goat Cheese, Arugula, Toasted Almond, White Balsamic Vinaigrette
- **Caprese Salad** | Heirloom Tomato, Mozzarella, Basil, Balsamic Vinaigrette, EVOO
- **Tomato Basil Soup** | en Croute with Oregano Pastry (V)
- **Potato and Leek Soup** | en Croute (V)

WEDDING CAKES

- Buttercream wedding cakes included in wedding package
- Add personal touches with pearls, ribbon or gems provided by you for our Pastry Chef to incorporate
- Flowers can be added by your florist
- Additional cost will apply for fondant icing or extensive décor details
- Tier sizes are 6", 8", 10", 12" and 14". Based on the size of your wedding, the Pastry Chef will determine how many tiers are needed.
- The top tier can be kept for the Bride & Groom or an Anniversary Cake can be replicated at \$35.00 ++

Cake Flavors

Select 1 Flavor per Tier

- White Cake | Bavarian Cream & Fresh Berries
- Lemon Cake | Raspberry Marmalade
- Red Velvet | Brown Butter Cream Cheese
- Almond Cake | Espresso Syrup, Mascarpone Mousse & Chocolate Ganache
- Devil's Food | Dark Chocolate Mousse & Milk Chocolate Buttercream
- Champagne Cake | Vanilla Bean Chantilly with Strawberry Jam or Fresh Strawberries
- Coconut Cake | Mango Curd & Vanilla Bean Cream
- Funfetti Cake | Vanilla Bean Mousse

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ENTRÉE COURSE

Please Select Two Entrees plus a Vegetarian Entrée for your guests to Predetermine

Chef's Selection of Seasonal Vegetable

Place cards with names and meal choices need to be provided for all guests.

The hotel can provide for \$3 each. A 72-business hour notice is required

- **Pan Seared Herb Airline Chicken Breast** | Vegetable Rice Pilaf, Roasted Onion Cream
- **Parmesan Pesto Crusted Chicken Breast** | Wild Mushroom Risotto
- **Braised Short Rib (GF)** | Herb Garlic Mashed Potato, Golden Beet Salad, Pan Jus
- **Grilled Salmon** | Dill Scalloped Potatoes, Citrus Beurre Blanc (GF)
- **Herb Crusted Filet Mignon** | Roasted Shallot Red Wine Sauce, Sour Cream Chive Whipped Potatoes (GF) | Add 12
- **Pan Seared Sea Bass (GF)** | Coconut Rice, Crispy Shallots, Miso Glaze | Market Price

Select Vegetarian Entrée

- **Portobello Mushroom Napoleon** | Grilled Eggplant, Roasted Pepper, Goat Cheese Mousse (V)
- **Squash and Kale Faro Risotto** (VE, DF, GF)
- **Fire Roasted Vegetable Polenta Cake** | Roasted Cauliflower, Butternut Squash, Red Onion, Edamame, Red Bell Pepper, Zucchini, placed atop an Herb Polenta Cake (GF, DF, VE, NF)
- **Roasted Cauliflower Steak** | Golden Raisin Quinoa Salad, Pistachio Gremolata (VE, DF, GF)

Duet Enhancements

Add to Any Entrée

- **Grilled Salmon** | Beurre Blanc (GF) | 14
- **Baked Jumbo Shrimp (2)** | Lemon Caper Herb Butter (GF) | 12
- **Jumbo Lump Crab Cake** | Herb Aioli | MP
- **Petite Filet** | MP
- **Pan Seared Sea Bass** | MP



AUTOGRAPH COLLECTION

Bars

Bartender Included in All Packages. Based on 1 per 100 Guests

SIGNATURE BRANDS

Spirits | Titos, Beefeater, Bacardi Superior, Mi Campo Blanco, Jim Beam, Famous Grouse

Wine | Silver Gate Chardonnay, Cabernet Sauvignon, Veuve du Vernay Brut

Beer | Coors Banquet, Coors Light, Blue Moon Belgian White, Corona, Athletic Brewing NA, 90 Shilling, Titan IPA

- High Noon Hard Seltzer (on request)

WINE UPGRADE

Add \$3 to Package Price per Hour and by the Glass Price

Select One Red and One White

- Talbott Kali Hart Chardonnay
- Cantine Andriano Pinot Grigio
- Scattered Peaks Cabernet Sauvignon
- Montes "Alpha" Malbec

PREMIUM BRANDS

Select one of each category. Your Bar will also include all Beers and Wine. Add \$3 to the Cocktail Price or \$6 per Package Hour

Vodka | Belvedere, Ketel One, Grey Goose, Chopin

Gin | Tanqueray London Dry, Aviation, Bombay Sapphire, Hendrick's, The Botanist,

Rum | Captain Morgan Spiced, Planteray 3 Stars, Rumhaven

Tequila and Mezcal | Casamigos Reposado, Casamigos Blanco, Casamigos Anejo, Casa Noble, Patron, Illegal Joven Mezcal

Bourbon, Whiskey, Rye | Bulleit, Buffalo Trace, Crown Royal Reserve, Four Roses, Jack Daniel's Tennessee, Knob Creek 9 Year, Maker's Mark, Jameson Irish, Michter's Small Batch Bourbon, Michter's Single Barrel Rye, Bulleit Rye

Scotch | Johnnie Walker Black, The Glenfiddich 12 Year, The Glenlivet 12 Year,

On request only:

Cordials | Campari, Bailey's Irish Cream, Chambord, Cointreau, Grand Marnier, Kahlua

WINE UPGRADE

Add \$3 to Package Price per Hour and by the Glass Price

Select One Red and One White

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Late Night Snacks

Based on 60 Minutes of Service

Included in Royal Package or at Enhancement Price Listed

LATE NIGHT SNACKS

Got the Munchies | 28

Select 2 from Below

- **Flatbread Station** | *Select 2* | Four Cheese, Pepperoni, Vegetarian, Fig and Onion
- **Cheese Burger Sliders** | Tater Tots, BP Sauce and Pickles
- **Corn Dogs** | Ketchup and Yellow Mustard
- **Short Rib Empanadas** | Salsa Verde, Queso Fresco, Crema
- **Warm Churros** | Caramel and Chocolate Sauce

Asian Display | 26

Chicken Lo Mein, Vegetable Fried Rice

Chicken Potstickers and Summer Rolls

Carnival | 24

Root Beer & Cream Soda Floats with Cheddar, Caramel & Buttered Pop Corn

Nacho Bar | 24

Shredded Chicken and Ground Beef

House Fired Tortilla Chips

Hatch Chili Queso

Homemade Salsa and Pico de Gallo

Guacamole, Pickled Jalapenos, Sour Cream, Shredded Cheese

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Hospitality Suites

Priced Per Person

Based on 90 Minutes of Service

Minimum 8 Guests

SUITE DELIGHTS

Breakfast en Suite | 45

Orange Juice
Sliced Seasonal Fruits and Berries
Individual Low-Fat Fruit and Greek Yogurts
Freshly Baked Morning Pastries and Sweet Breads
Assorted Bagels | Cream Cheese, Sweet Creamery Butter
Choice of Two Breakfast Sandwiches
Freshly Brewed Brown Palace Coffee & Tea Co. Selections

Garden Party | 45

Mixed Greens (GF) | Tomato, Carrot, Cucumber, Herb Vinaigrette
Fresh Garden Vegetables | Hummus and Ranch Dip, Pita Chips
Seasonal Sliced Fruits and Berries | Yogurt Dip
Assortment of Brown Palace Finger Sandwiches and Tea Pastries
Iced Tea, Sparkling and Still Water

Power Snack Pack | 26

Designer Trail Mix Station | Granola, Sunflower Seeds, Almonds, Mixed Dried Fruits, Banana Chips, Coconut Flakes, Dark Chocolate Chips
Fruit Yogurt Parfait | Granola and Berries (V)
Housemade Mini Raspberry Oat Bar (V)
Hard Boiled Eggs
Classic Hummus | Toasted Pita Chip, Fresh Raw Vegetables (V)
Iced Tea, Sparkling and Still Water

Pre-Vows Lunch | 50

Each Guest Select Individual Entrée by 10am

- Downtown Club | Rosemary Ham, Turkey, Bacon, Tomato, Butter Lettuce, Swiss, Herb Aioli, Sourdough
- Chopped Italian Sandwich | Rosemary Ham, Salami, Mortadella, Banana Peppers, Onion, Tomato, Iceberg, Provolone, Palace Dressing, Amoroso Roll
- Colorado Wagyu Burger | Lettuce, Tomato, Onion, Cheddar, Brioche Bun
- Grilled Chicken BLT | Avocado Ranch, Ciabatta
- Farm Salad (VE) | Iceberg Lettuce and Spring Greens, Cherry Tomatoes, Cucumbers, Roasted Corn, Herb Vinaigrette
 - Grilled Chicken | Add 4

Choice of Side | Tater Tots, House Made Chips or Side Salad with Herb Vinaigrette

Chef's Choice of Sweets Served Family Style

Iced Tea Assorted Soft Drinks Sparkling and Still Water

SUITE BEVERAGES

Priced per Guest

Bloody Mary Bar

First Hour | 20
Additional Hours | 14

Poison | *Select Two* | Wheatley, Absolut, Tito's Handmade

Salad | *Select Four* | Celery, Cucumber Slices, Kosher Pickle Spears, Green Olives, Pickled Jalapeños, Pepperoncinis, Marinated Artichoke Hearts, Marinated Pearl Onions

Protein | *Select Two* | Bacon, Cooked Shrimp, Beef Jerky

Flavor | *Select Three* | Lemons, Limes, Tabasco Sauce, Louisiana Hot Sauce, Sriracha, Worcestershire Sauce, Steak Sauce, BBQ Sauce, Pickle Juice, Olive Brine

Seasoning | Old Bay Seasoning, Celery Salt, Black Pepper

Build Your Own Mimosas

First Hour 16
Additional hours 12

Priced per Guest

Veuve du Vernay Brut | *Select Three Flavors*

- Pineapple
- Grapefruit
- Orange
- Cranberry



AUTOGRAF COLLECTION

Assorted Soft Drinks, Sparkling and Still Water

Hearty Snacks | 26

Individual Bags of White Cheddar Popcorn and Cracker Jacks (V)

Assorted Domestic Cheeses | Assorted Crackers, Whole Grain Mustard,
Preserves

Brown Palace Pretzels | Honey Mustard and Stone Ground Mustards (V)

Warm Hatch Chili Cheddar Dip

7 Layer Magic Bar (V) | Coconut, Chocolate, Nuts, Graham Cracker Crust

Assorted Soft Drinks, Sparkling and Still Water

Additional A-la-Carte Options

- Brewed Brown Palace Coffee & Tea Co. Selections | 13 per Guest
- Assorted Soft Drinks and Bottled Still and Sparkling Water | 6 per Guest
- Fruit Infused Water | 42 per Gallon
- House Sparkling Wine | 38 per Bottle
- Beer Bucket | 45 per Bucket

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Farewell Breakfast

Base on a 90 Minute Service

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FAREWELL CONTINENTAL BREAKFAST

\$45.00 Per Guest

Orange and Cranberry Juice
Freshly Brewed Brown Palace Coffee & Tea Co. Selections
Sliced Seasonal Fruits and Berries
Freshly Baked Morning Pastries and Sweet Breads

Choice of Two:

- **An Assortment of Breakfast Cereals** | Bananas, 2% and Skim Milk (Soy, Oat and Almond Milk on Request)
- **Fruit Turnovers**
- **Assorted Bagels** | Cream Cheese, Sweet Creamery Butter
◦ Sliced Smoked Salmon | Add 5
- **Individual Fruit and Greek Yogurts**
- **Fruit Yogurt Parfait** | Housemade Granola and Berries

FAREWELL BREAKFAST

\$58.00 Per Guest

Requires a Minimum of 20 Guests

- **Orange and Cranberry Juice**
- **Freshly Brewed Brown Palace Coffee & Tea Co. Selections**
- **Sliced Melons, Seasonal Fruits and Berries**
- **Freshly Baked Morning Pastries, Croissants, Sweet Breads** | Fruit Preserves and Butter
- **Build your own Yogurt Parfait** | Plain and Flavored Greek Yogurt, Housemade Granola, Dried Fruits and Nuts

Farm Fresh Scrambled Eggs (GF, DF)

Substitute Scrambled Eggs:

- **Farm Fresh Egg & Aged Cheddar Scramble** | Herbs (GF)
- **Denver Scramble** | Sautéed Onions, Mushrooms, Peppers, Ham (GF) | Add 3
- **Egg White Frittata** | Spinach, Tomato, Feta (V) | Add 4

Choice of Two: (GF, DF)

- **Applewood Smoked Bacon**
- **Country Pork Sausage Links**
- **Turkey Sausage**
- **Grilled Smokehouse Ham**

Choice of One:

- **Oven Roasted Breakfast Potatoes** | Fresh Herbs (GF, VE)
- **Hash Browns** (GF, VE)
- **Corned Beef Hash** | Add 3

Choice of One:

- **Buttermilk Pancakes** | Warm Maple Syrup, Whipped Creamery

FAREWELL BRUNCH ENHANCEMENT

\$20.00 Per Guest

*Served between 10am - 2pm and Based on 90 Minutes of Service.
Select Two Salads, One Entrée and Two Desserts to be added to your Farewell Breakfast Buffet | Requires a Minimum of 25 Guests*

Choice Of Two Starters:

- **Crisp Caesar Salad** | Romaine Hearts, Shaved Parmesan-Reggiano, Garlic Herb Toast Points, Caesar Dressing
- **Garden Salad** | Baby Greens, Grape Tomato, Cucumber, Carrot, Ranch Dressing (V, GF)
- **Mixed Greens** | Mixed Greens, Spinach, Blackberry, Feta, Candied Cashews, Honey Vinaigrette
- **Pesto Marinated Cheese Tortellini Salad** | Farm Fresh Vegetables (V)
- **Antipasto Display** | Italian Meats and Cheeses, Marinated Vegetables
- **Shredded Cabbage Salad** | Cilantro, Diced Tomato, Diced Purple Onion, Lime Vinaigrette (V, GF)
- **Quinoa Salad** | Charred Corn, Pickled Onion, Cotija Cheese, Spicy Buttermilk Vinaigrette
- **Smoked Salmon Display** | Assorted Bagels, Regular Cream Cheese, Capers, Red Onion, Sliced Tomatoes, Chopped Egg

Choice Of One Entrée:

- **Chicken Picatta** | Lemon, Garlic, Capers, Herb Rice Pilaf
- **Chicken Verde** | Hatch Chilies, Tomatillo, Cilantro, Onion (GF)
- **Chicken Fried Steak with Peppered Gravy**
- **8-Hour House Smoked Brisket of Beef** | Sweet Baby Ray's Country Style Sauce (GF)
- **Smoked Pulled Pork Shoulder** | Serrano Mustard Barbecue (GF)
- **Adobo Spiced Mahi** | Pineapple Salsa (GF)
- **Baked Rigatoni** | Fresh Mozzarella, Basil, House made Marinara (V)

Choice Of Two Desserts:

- **Chocolate Decadence Cake** | Milk Chocolate Buttercream, Caramel Sauce
- **Seasonal Pies** | Chef's Choice
- **Flourless Chocolate Torte** | Berry Coulis, Raspberry Dust (GF)
- **Classic Cheesecake** | Raspberry Coulis



Butter

- **Thick Cut French Toast** | Warm Maple Syrup, Whipped Creamery Butter
- **Biscuits & Country Sausage Gravy** | Add 3

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Information

TERMS

WEDDING TASTINGS

A complimentary tasting can be provided for up to 4 people with a contracted food and beverage minimum of \$10,000 or higher. Tastings are scheduled 3-4 months before the wedding date on a weekday, Tuesday—Thursday at 11am, based on business levels at the hotel. Tastings cannot be held on the weekends.

VALET PARKING

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

FOOD AND BEVERAGE REGULATIONS

The hotel strictly adheres to all federal state and local laws, with regard to hotel food and beverage purchases and consumption. The hotel reserves the right to provide and serve all food and beverages on hotel premises. Should specific food or beverage be required for your event, which is not available through the hotel, prior written approval must be received from the catering department.

EVENT ATTENDANCE

A confirmed attendance must be specified by 12 noon, 7 business days prior to event date. This number will be the group minimum guarantee and not subject to reduction. Charges will then be based on the guaranteed or actual attendance, whichever is greater. If the guaranteed attendance is not received within the noted time frame, your contracted attendance will be considered the guarantee. Requests for increasing the guarantee are subject to catering management approval and may incur additional service charges.

TERMS (CONT.)

PAYMENT AND BILLING

A non-refundable deposit is required to confirm a function as “definite”. Additional deposits will be required as outlined in the signed agreement. The total estimated balance is due no later than 5 business days prior to the event.

CANCELLATIONS

If the group cancels the event, all deposits are subject to forfeiture to compensate hotel for the loss of anticipated revenue and the group will be liable for a cancellation charge as stated in the signed agreement.

LINENS

a credit for specialty linen and napkins is allocated within the package through a preferred vendor. you may choose to upgrade your selections at time of linen consultation at additional cost. all billing for the linen will be processed through the brown palace. you may choose to remove this option from your wedding package for a credit towards other enhancements.

ADDITIONAL CHARGES AND FEES

All event room, food, beverage, and related services are subject to applicable taxes (currently 8% on food and beverage and 9.15% on rental and audio visual), service charge (currently 25%) and a 10% event fee on the final food and beverage spend, that are in effect on the day of your event.