

Wedding Package 2026

HALCYON

a hotel in Cherry Creek



Inclusions

For the cost of $130 per guest, the Wedding Package includes 3 hors d'oeuvres, a 3 course plated dinner and a one night stay at Halcyon for the wedding couple. 75 guests or more guarantees complimenary Presidential Suite the night of the reception, based on availability.

Table of Contents

PLATED DINNER.....pg. 6 - pg. 7

Hors D'Oeuvres.....**6**
Starters.....**6**
Entrées.....**7**
Cake.....**7**

BAR PACKAGES.....pg. 10 - pg. 13

Beverage Packages.....**10-12**
Truly.....10
Sincerely.....11
Exclusive.....12
Bar Enhancements.....**13**

TAXES & FEES

Service Charge of 26% with a 9.15% tax, Planning Fee of 5% with a 9.15% tax, Food and Beverage taxes at 8.81%, Columbine Improvement Fee of 1% taxed at 9.15%



Three Course Plated Dinner

Hors D'Oeuvres..... 6

Starters..... 6

Entrées 7

Beverage Breaks 7

Hors D'oeuvres

Your choice of 3 Hors D'oeuvres included in the package.

COLD HORS D'OEUVRES

Deviled Eggs gf, df
Dijon Mustard, Paprika

Curry Chicken Wrap Salad gf
Golden Raisins, Bibb Lettuce

Tuna Tartare gf, df
Yuzu, Rice Cracker

Smoked Salmon Rillette
Dill, Crème Fraîche, Crostini

Shrimp Ceviche gf, df
Grilled Pineapple

Eggplant Caponata vgn
Pine Nuts, Crostini

Seasonal Hummus vgn, gfo
Crudite, Flatbread, Olive Oil

Melon Skewers v, gf
Feta Cheese, Fresno Chilis

Caprese Skewer v, gf
Mozzarella, Tomato, Basil, Balsamic Reduction

HOT HORS D'OEUVRES

Gougères
Gruyère, Prosciutto

Crispy Pork Belly gf, df
Tomato Agrodolce

Beef Skewer gf, df
Horseradish Gremolata

Chicken Lollipop gf, df
Brown Sugar Chili Rub

Beef Wellington
Dried Cherry Demi Jus

Crispy Dungeness Crab Cake
Remoulade

Mushroom Arancini v
Duxelles Dip, Parmesan

Artichoke Beignets v
Lemon Yogurt

Samosas vgn
Sauce Chimichurri

Starters

One starter selection included, or add an additional starter for $5 per guest.
Starters served with rolls, coffee service and tea service.

Local Lettuce Salad gf, df, v
Shaved Vegetables, Oregano Vinaigrette

Caesar Salad
Parmesan, Garlic Croutons, Caesar Dressing

Caprese Salad v
Mozzarella, Tomato, Basil , Balsamic Reduction

Tomato Soup vgn, gf
Fresh Herbs, Olive Oil

Mushroom Soup v
Chive, Crème Fraîche

Entrées

Two entrée selections included, or add an additional for $10 per guest.

Mushroom Spinach Orecchiette [v]
Herbs, Ricotta, Tomato Sauce

Stuffed Eggplant [v]
Grain Salad, Olives, Tomato, Herb Yogurt

Colorado Striped Bass [gf, df]
Herbs, Brown Rice, Tomato, Fennel Sofrito

Oven Roasted Salmon [gf]
Salmon Roe, Dill, Broccolini, Chili Crisp, Roasted Red Skin Potatoes

Herb Roasted Chicken [gf]
Arugula, Roasted Vegetables, Potato Puree, Chicken Jus

Smoked Pork Shoulder [gf]
Fried Brussel Sprouts, Pickled Onions, Mashed Sweet Potato, Mustard Jus

Braised Short Rib [gf]
Wilted Greens, Beef Jus, Mascarpone Polenta

Beef Tenderlon [gf]
+15 Per Guest
'Hen of the Woods' Mushrooms, Potato Puree, Beef Jus, Broccolini

Colorado Prime Rib [gf]
+20 Per Guest
Horsey Sauce, Potato puree, Roasted Vegetables, Au Jus

Cake

One combination of your choice included, or add an additional combination for 7 per guest.
Gluten free optional

FLAVORS

Chocolate, Vanilla, Red Velvet, Carrot Cake Funfetti, Strawberry, Lemon & Olive Oil, Brown Butter, Coconut, Banana, Almond, Citrus Popyseed

FILLINGS

Dark Chocolate Mousse, Lemon Curd, White Chocolate Mousse, Lime Curd, Milk Chocolate Mousse, Strawberry Jam, Banana Caramel Mousse, Raspberry Jam

FROSTINGS

Chocolate, Vanilla, Cream Cheese, Hazelnut, Lemon, Strawberry, Mocha, Almond



Bar Packages

Truly 10

Sincerely 11

Exclusive 12

Bar Enhancements 13

9

Truly Beverage Package

UNLIMITED PACKAGE - $20/person per hour
CONSUMPTION - $60/wine bottle, $16/cocktail, $9/assorted beer
$200 Bartender Fee Per 50 Guest
Package includes bottled water, sodas and bottled juices

SPIRITS

New Amsterdam Vodka

Citadelle Gin

Bacardi Rum

Four Roses Bourbon

Lunazul Tequila

Famous Grouse Scotch

WHITE WINE

Dashwood Sauvignon Blanc

Fireside Chardonnay

Naonis Brut Prosecco

RED WINE

Ferrari Carano Rosé

Rickshaw Pinot Noir

EOS Cabernet Sauvignon

DOMESTIC, IMPORT & CRAFT BEER

Based on Availability

*** All listed beverage offerings are subject to availability. If one of the options listed above is unavailable, it will be substituted with a similar product at the same price tier.*

Sincerely Beverage Package

UNLIMITED PACKAGE - $25/person per hour
CONSUMPTION - $75/wine bottle, $19/cocktail, $9/assorted beer
$200 Bartender Fee Per 50 Guest
Package includes bottled water, sodas and bottled juices

SPIRITS

Tito's Vodka

Ford's Gin

Planteray 3 Star Rum

Elijah Craig Bourbon

Epsolon Tequila

Bulleit Rye

Dewar's Scotch

WHITE WINE

Whitehaven Sauvignon Blanc

Hahn Family Wines Chardonnay

La Marca Extra Dry Collezione

RED WINE

Proverb Rosé

J Vineyards Pinot Noir

Louis M. Martini Cabernet Sauvignon

DOMESTIC, IMPORT & CRAFT BEER

Based on Availability

*** All listed beverage offerings are subject to availability. If one of the options listed above is unavailable, it will be substituted with a similar product at the same price tier.*

Exclusive Beverage Package

UNLIMITED PACKAGE - $30/person per hour
CONSUMPTION - $90/wine bottle, $22/cocktail, $9/assorted beer
$200 Bartender Fee Per 50 Guest
Package includes bottled water, sodas and bottled juices

SPIRITS

Ketel One Vodka

Gunpowder Gin

Bacardi 8 Rum

Woodford Reserve Bourbon

Casamigos Tequila

Elijah Craig Rye

Johnny Black Scotch

WHITE WINE

Cadre Stone Blossom Sauvignon Blanc

Patz & Hall Chardonnay

Adami Bosco di Gica Prosecco Superiore

RED WINE

Mirabeau X Rosé

David Bruce Pinot Noir

Vasse Felix Cabernet Sauvignon

DOMESTIC, IMPORT & CRAFT BEER

Based on Availability

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Bar Enhancements

Pricing based on two hours of service.

COCKTAIL BARS

Bloody Mary Bar $40/person
vodka, housemade bloody mary mix, hot sauce, olives, pickles, celery, cheese, bacon

Mimosa Bar $28/person
prosecco, orange juice, grapefruit juice, cranberry juice

ZERO PROOF

Crossing the Rhubicon: bitter rhubarb, pineapple, agave, citrus

Rose Cheeks: grapefruit, lime, lavender, grapefurit soda

Starve the Apothecary: jiniper, matcha, lemon honey

RECOMMENDED COCKTAILS

$2 above spirit cost

Negroni: gin, vermouth, campari

Dirty Martini: gin, vermouth, olive

Daiquiri: rum, citrus, simple syrup

French 75: gin, champagne, lemon, simple syrup

Moscow Mule: vodka, ginger beer, lime

Boulevardier: whiskey, vermouth, campari

Gimlet: gin, lime, cordial

Aperol Spritz: prosecco, bitters, soda

Old Fashioned: whiskey, bitters, sugar

Manhattan: whiskey, sweet vermouth, bitters

Ranch Water: tequila, lime juice, soda



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