

*The Wedding Specialists at
The Inverness Hotel and Conference Center
have expertise in planning every aspect of an
elegant and memorable event.
We look forward to creating a truly unique and
beautiful
experience to celebrate the joy of your wedding.*

*For weddings of 60 people or more,
The Inverness offers a special amenity package, which
includes:*

*Complimentary guestroom for the bride and groom on the night of the wedding
with chocolate covered strawberries and champagne*

Fruit Punch, champagne punch, coffee and iced tea for your guests

Champagne toast for you and your guests

One of our designer wedding cakes

Cake cutting and service

Cake, gift and guest book tables with all appropriate linens and skirting

*Inverness Hotel
Wedding Menus*

Hot Hors D'oeuvres

All Hors D'oeuvres are Priced and Sold Per Dozen

Grilled Baby Lamb Chops with Mint \$46	BBQ Chicken Chipotle Spring Roll \$41
Colorado Buffalo Meatballs with Lingonberry Demi \$44	Bacon Wrapped Scallops \$46
Andouille Sausage Encroute \$42	Parmesan Artichoke Hearts \$41
Sesame Crusted Chicken with Pineapple Salsa \$41	Cashew Chicken Spring Rolls \$41
Beef Satay with Thai Peanut Sauce \$42	Vegetable Spring Rolls with Plum Sauce \$31
Mini Crab Quiche \$42	Vegetarian Pot Stickers with Soy Mustard \$31
	Chicken Satay with Peanut Sauce \$42

Cold Hors D'oeuvres

All Hors D'oeuvres are Priced and Sold Per Dozen

Rosemary Skewered Shrimp with Avocado \$44	Artichoke and Heirloom Tomato Bruschetta \$38
Peppered Smoked Salmon Wrapped Asparagus \$39	Chilled Rock Shrimp Shooter with Melon Salsa \$39
Belgium Endive with Blackened Rock Shrimp \$38	Beef Tenderloin on Blue Corn Cake \$38
Spiced Shrimp on Cucumber \$38	Rice Paper Summer Roll with Soy Dipping Sauce \$38
Teriyaki Chicken on Rice Cake \$39	Sonorant Vegetable Profiterole \$38
Asian Wonton Cup with Chopped Chicken Salad \$38	Herb Cheese Stuffed Baby Tomato \$38
Mini Opal Basil and Mozzarella Tartlet \$38	Tequila Soaked Melon and Prosciutto \$38
	Seared Citrus Tuna with Wasabi Oil \$39

All Prices Subject to a taxable 22% Service Charge and 4.35% Sales Tax

Reception Enhancements

Fresh Crudités Display

Market Fresh Vegetables with
Herb Crème Fraiche and
Bleu Cheese Buttermilk Dip
Small Display (serves 25) \$160
Large Display (serves 50) \$319

Imported and Domestic Cheese Display

Abundant Presentation of Imported and Domestic Cheeses
Featuring Brie, Goat Cheese and Spanish Cheeses
Garnished with Fresh Fruits, Berries and Grapes with Carrs Water Crackers, Sliced Baguettes
and Bread Sticks
Small Display (serves 25) \$204
Large Display (serves 50) \$ 396

Coffee Station

Coffee Station with Flavored Syrups, Whipped Creams and
Chocolate Coffee Beans,
Citrus Zests, Puff Pastry Swans and Petit Fours
\$16 per person

Raw Bar

Per 50 pieces
Oysters on the Half Shell \$220
Jumbo Chilled Shrimp \$315
Cracked Crab Claws \$330
Served with Horseradish, Vodka Cocktail Sauce and Mountain Remoulade

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Wedding Plated Dinners

All Plated Dinners are Served with Freshly Baked Artesian Rolls with Butter,
Freshly Brewed Regular and Decaffeinated Coffees, Hot or Iced Teas

Develop Your Own Menu by Selecting One Item From Each of the Following Courses:

First Course

Caesar Salad with Petite Romaine Lettuce Hearts
with Basil Focaccia Crostini, Shaved Parmesan-
Reggiano, Roasted Garlic Caesar Dressing

Lobster and Shrimp Bisque with Truffled Crème
Fraiche and Snipped Herbs

Radicchio and Bibb Lettuce with Grilled Portobello
Mushrooms and Red Wine Braised Sweet
Onions,
Granny Smith Apple Dressing

Tomato and Cream Sherry Veloute with
Dungeness Crab and Morel Mushrooms

Baby Spinach, Arugula and Lola Rosa Salad with
Warm Brie wrapped in Phyllo, Fresh Raspberries,
Orange Segments and Candied Pecans, Aged
Red Wine Vinaigrette

Baby Frisee and Spinach Salad with Herbed Brie
Cheesecake, Yellow Teardrop Tomatoes and
Sherry Apple Dressing

Grilled Hearts of Romaine Lettuce, House
Smoked Salmon Parmesan-Cumin Twist, Lime
Yogurt Dressing

Inverness Green Salad with Marinated Beets,
Sherry Spiked Tomatoes and Daikon Curls

Bouquet of Seasonal Baby Greens, Wrapped in a Cucumber Vase with Baby Buffalo Mozzarella and Vine Ripened Red
and Yellow Tomatoes, Aged Balsamic Vinaigrette
(\$3 per person up charge)

Plated Entrees

All Dinners Include Chef's Selection of Fresh Vegetables

Herb Seared Tenderloin of Beef and Lobster Tail

Horseradish Potato Puree & Braised Baby Vegetables
\$94

Herb Roasted Natural Chicken

Chicken Breast with Black Garlic, Grilled Corn Risotto and Peppercorn Pan Gravy
\$55

Ancho Chili Rubbed Tenderloin of Beef

Fondant Potato, Baby Carrots and Red Pepper Fricassee
\$71

Herb Roasted Tenderloin Steak & Sautéed Lemongrass Garlic Shrimp

Cheddar and Onion Spiked Potato Puree and Merlot Pan Sauce

\$69

Stuffed Natural Chicken

Vegetable Succotash, Shredded Mahon Cheese and Butternut Squash Ravioli

\$56

Duet of Filet Beef Tenderloin & Pacific Salmon

Port Wine Demi Glace and Orange Mango Salsa Peruvian Whipped Purple Potatoes

\$71

Oven Roasted Salmon Filet

Jasmine and Sweet Pea Rice, Grilled Squash with a Tomato Saffron Broth

\$65

Potato Crusted Sea Bass Filet

Summer Vegetable Basket, Lobster Risotto, and Citrus Chardonnay Sauce

~Market~

Macadamia Nut Crusted Pacific Snapper

Forbidden Black Rice, Gingered Vegetables & Mango Relish

~Market~

Louisiana Spiced Red Snapper Filet

Caramelized Shallot Duchesse Potato, Grilled Asparagus, and Champagne Dill Sauce

~Market~

Veal Loin Stuffed with Foie Gras & Buffalo Forcemeat

Caramelized Leeks and Sweet Corn Bread Pudding

\$93

More than one choice of plated entrée selected will be billed at the higher priced entrée.
Maximum of 2 selections are permitted. Additional selections will incur an additional surcharge of \$7.00 per person

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8/16/11

Design Your Wedding Buffet

Minimum 50 People

All Dinner Buffets Include: Freshly Brewed Regular and Decaffeinated Coffees, and Hot Tea

Choose Three Salads & Three Entrees ~ \$75

Choose Four Salads & Four Entrees ~ \$83

Wedding Salads

Tossed Baby Lettuce with Orange Segments, Island Piñon Nuts & Marinated Cucumbers with Lime Vinaigrette

Traditional Caesar Salad with Parmesan Croutons

Spinach and Arugula with Grilled Portobello Mushrooms and Marinated Asparagus

Spiced Shrimp and Tomato Shooters

Cucumber and Red Onion Salad with Toasted Pine Nuts and Aged Red Wine Vinegar

Tomato and Bermuda Onion Salad

Grilled Vegetable Antipasto

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Wedding Entrees

Petite Mesquite Broiled New York Steak with Grilled Onions, Mushrooms and Horseradish Potato Puree

Roasted Natural Chicken Breast with Dutch Oven Vegetables and Natural jus

Grilled Swordfish with Smoked Ranchero Sauce, Corn Salsa

Herbed Rubbed Salmon with Country Risotto and Lemon Beurre Blanc

Baked Sea Bass with Yucatan Spices, Served with Coconut and Black Bean Rice Pilaf

*Carved to Order Roasted Herb Crusted Whole Strip Loin of Beef with Roasted Tomato Demi

Pistachio Crusted Lamb with Garlic Jus and Oven Roasted Tomatoes

Pesto Crusted Chicken Breast with Thyme Skillet Potatoes and Pancetta

Roasted Pork Loin with Three Pepper Ragout and Tamarind Demi

Citrus Macadamia Nut Crusted Mahi Mahi with Papaya Salsa

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Served with Freshly Baked Artesian Rolls with Butter

Inverness Designer Wedding Cake

*Chef's Fee Apply at \$125.00 per Chef per Hour

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Private Bar Service

Call Brand Liquors

Svedka Vodka
 Bombay Gin
 Appleton VX Rum
 Wild Turkey Bourbon
 Azul Silver Tequila
 Dewars Scotch
 Canadian Club Whiskey

Premium Brand Liquors

Grey Goose Vodka
 Bombay Sapphire Gin
 Bacardi Rum
 Jack Daniels Bourbon
 Cazadores Blanco Tequila
 Chivas Regal Scotch
 Canadian Club 12 Whiskey

Cognac

Martell VSOP
 Courvoisier VSOP
 Remy Martin VSOP

Cordials

Chambord
 Disaronno Amaretto
 B & B
 Grand Mariner
 Drambuie
 Cointreau

Host Private Bar Service

Charges are based on actual consumption

Call Cocktails	6.25
Premium Cocktails	6.75
House Wines by the Glass	7.00
House Wines by the Bottle	28.00
Select Wines by the Glass	8.00
Select Wines by the Bottle	32.00
Premium Wine by the Glass	9.00
Premium Wine by the Bottle	34.00
Domestic Bottled Beer	4.50
Imported Bottled Beer	5.50
Micro & Specialty Beer	5.50
Cordials	7.50
Cognac	9.50
Soft Drinks	2.50
Sparkling Mineral Water	3.00

Cash Private Bar Service

Charges are based on actual consumption

Call Cocktails	6.75
Premium Cocktails	7.25
House Wines by the Glass	7.50
House Wines by the Bottle	28.00
Select Wines by the Glass	8.50
Select Wines by the Bottle	32.00
Premium Wine by the Glass	9.50
Premium Wine by the Bottle	34.00
Domestic Bottled Beer	5.00
Imported Bottled Beer	6.00
Micro & Specialty Beer	6.00
Cordials	8.00
Cognac	10.00
Soft Drinks	3.00
Sparkling Mineral Water	3.50

Hourly Bar Package

Open bar for a minimum of 30 guests, including cocktails, bottled domestics, imported, and specialty beers, and house, select, or premium wines.

Full Bar	Call	Premium	Beer & Wine Only	Domestic	Premium
Two Hours	\$24.00	\$28.00	Two Hours	\$17.00	\$19.00
Three Hours	\$31.00	\$36.00	Three Hours	\$21.00	\$23.00
Four Hours	\$38.00	\$44.00	Four Hours	\$25.00	\$27.00

All hosted beverages are subject to a 22% service charge and current state and local sales tax. A bartender charge of \$100.00 will be applied for all bars. Published prices are non-negotiable and subject to change without notice. Colorado law prohibits the sale of alcohol to persons under 21 years of age, guest may be asked to present identification. Inverness Hotel and Conference Center is the only authority licensed to sell and serve liquor for consumption on the premises. Therefore, no alcohol can be brought onto the licensed property.

All pricing subject to a 22% service charge and 4.35% tax.
 Items may change without notice dependent upon availability

Wine Service Selections

House Wines

La Terre	28.00
White Zinfandel	
Chardonnay	
Cabernet Sauvignon	
Merlot	

Select Wines

Guenoc	32.00
Chardonnay	
Sauvignon Blanc	
Cabernet Sauvignon	

Premium Wines

Clos du Bois	36.00
Chardonnay	
Sauvignon Blanc	
Cabernet Sauvignon	

Other Recommendations

Sparkling

Freixenet ~ Spain	28.00
Piper Sonoma Brut ~ California	36.00
J Winery ~ California	60.00

Chardonnay

Kendall-Jackson "Vintner's Reserve" ~ California	29.00
Rodney Strong "Chalk Hill" ~ California	39.00
Robert Mondavi ~ Napa Valley, California	42.00
Sonoma Cutrer ~ Sonoma, California	65.00

Other Whites

Ruffino "Lumina" Pinot Grigio ~ Italy	29.00
Merryvale "Starmont" Sauvignon Blanc ~ California	40.00

Cabernet Sauvignon

Estancia ~ Paso Robles, California	33.00
Merryvale "Starmont" ~ California	48.00
Robert Mondavi ~ Napa Valley, California	51.00
Mt Veeder ~ Napa Valley, California	78.00

Merlot

Kendall-Jackson "Vintner's Reserve" ~ California	29.00
Simi ~ Alexander Valley, California	36.00
Robert Mondavi Merlot ~ Napa Valley, California	48.00

Pinot Noir

Estancia ~ Monterey, California	33.00
Rodney Strong "Russian River" ~ California	45.00
Wild Horse ~ Central Coast, California	48.00

Other Reds

Santa Julia Reserva Malbec ~ Mendoza, Argentina	29.00
Alexander Valley Vineyards "Sin Zin" Zinfandel, California	35.00
Ruffino Chianti Classico ~ Italy	42.00

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