

 **HOLIDAY DELIGHTS** 

HYATT REGENCY DENVER PRESENTS
**2011 HOLIDAY SEASON
PACKAGES**

HYATT REGENCY DENVER
650 15th Street, Denver, CO 80202
303 436 1234 • denverregency.hyatt.com



ABOUT OUR HOTEL



RESTAURANTS | BARS

Innovative cuisine, stunning views and ideal locations converge here at Hyatt Regency Denver where you'll find a quick cup of coffee, hip lounge atmosphere, relaxing nightcap and everything in between.

Altitude ~ our three-meal restaurant

Strata Bar ~ main level bar

Peaks Lounge ~ 27th floor cocktail lounge offering the city's best views

Perks ~ our convenience shop is open 24 hours

FITNESS CENTER

6,700 sq. ft. state of the art fitness center

Complimentary access and usage for our hotel guests

Built-in television screens in all cardio equipment

Indoor lap pool and sauna

Outdoor whirlpool and sundeck offering impressive views of the Rocky Mountains

Nearby champion golf courses, bicycle and jogging paths

SERVICES & FACILITIES

FedEx Office business center

Concierge Service

Wi-Fi access in all public areas

Enterprise rental car desk

In-room dining

Multilingual staff

Laundry/dry cleaning

Safe deposit boxes

GUEST ROOM ACCOMMODATIONS

Should you require overnight accommodations for your guests, a block of rooms may be reserved based on a minimum of ten rooms.

A special holiday rate is available to your guests, based on availability. Check in is 3:00pm and check out is 11:00am. Please contact your Catering Manager, to arrange a block of rooms for your event, as all rooms and rates are subject to availability or visit:

<http://denverregency.hyatt.com/hyatt/hotels/>

MEETING & FUNCTION SPACE

More than 60,600 square feet of function space, including the 30,000 square foot Centennial Ballroom and the 14,000 square foot Capitol Ballroom

35 meeting rooms on property

Extensive pre-function areas with natural light

SPA

Spa Universaire, the award-winning downtown Denver day spa now proudly offers their services at Hyatt Regency Denver, conveniently located on the 5th floor in the Health Club. Drawing upon the success of their full-service, Aveda concept spa in downtown Denver, Spa Universaire created two new culturally centered treatment rooms.



HORS D'OEUVRES AND PRESENTATION STATIONS



ROCKY MOUNTAIN SAMPLING

BISON, CHICK PEA AND BLACK BEAN CHILI, MINI CHICKEN AND APPLE BRATS WITH HERB AIOLI ON SOURDOUGH BUNS, BEEF BURGER SLIDER WITH AGED CHEDDAR CHEESE AND SMOKED PAPRIKA AIOLI, ROCKY MOUNTAIN CHARCUTERIE OF AIR DRIED BISON, VENISON PEPPERONI STICKS AND ELK SALAMI

\$22.00 PER GUEST

SHELLFISH BAR

SNOW CRAB CLAWS, GULF SHRIMP AND OYSTERS ON THE HALF SHELL, SERVED WITH FRESH LEMON AND LIME WEDGES, COCKTAIL SAUCE, CITRUS REMOULADE AND TABASCO SAUCE

\$5.50 PER PIECE

CRUDITES

BROCCOLI, SNOW PEAS, CELERY AND CARROTS, OLIVE AND ROASTED TOMATO TAPENADE, BLACK BEAN CILANTRO, SESAME CRACKERS AND WASA CRISPS

\$12.00 PER GUEST

CHARCUTERIE

SLICED AND SHAVED MEATS: AGED PROSCIUTTO, CAPICOLA, AND LOCAL SALUMI & SALAMI, GRILLED VEGETABLES MARINATED ARTICHOKE, BLACK OLIVE TAPENADE, GRAINY MUSTARD, DIJON MUSTARD AND CORNICHONS. SERVED WITH RUSTIC ITALIAN BREAD AND PRETZEL STICKS

\$17.00 PER GUEST

DIPS AND MORE...

TRADITIONAL HUMMUS, FRENCH ONION AND ROASTED PEPPER, WARM SPINACH AND ARTICHOKE WHITE BEAN, BOURSIN AND PINE NUT SLICED BAGUETTE, SEASONED PITA CHIPS AND BAGEL CHIPS

\$15.00 PER GUEST

ARTISANAL CHEESE

HANDCRAFTED CHEESE SELECTION WITH LAVOSH AND CRACKERS, SEASONAL CONDIMENTS, FRUITS, LOCAL HONEY AND NUTS

\$14.00 PER GUEST



HORS D'OEUVRES AND PRESENTATION STATIONS



MAC 'N CHEESE STATION

FRESHLY MADE CREAMY DITALINI PASTA:
SMOKED SHREDDED BISON, WILD MUSHROOMS AND
BLEU CHEESE
ASPARAGUS, FRESH HERBS, ROASTED TOMATOES
AND AGED PARMESAN
OPTIONAL CHEF AT \$150.00 PER STATION
\$18.00 PER GUEST

PRIMA

FRESHLY PREPARED PASTA WITH OVEN ROASTED
FOCACCIA, PARMESAN BREAD STICKS AND LAVOSH
PENNE WITH ORGANIC CHICKEN, ROASTED
PEPPERS, CHIPOTLE-TOMATO CREAM AND CILANTRO
CAVATAPPI PASTA SERVED IN TARRAGON CREAM SAUCE
RAVIOLIS WITH PORTABELLA MUSHROOMS, PINE
NUTS, ROASTED TOMATO PESTO AND ASIAGO
OPTIONAL CHEF AT \$150.00 PER STATION
\$22.00 PER GUEST

WARM APRÈS CHEESE DISPLAY

PUFF PASTRY WRAPPED LOCAL BRIE CHEESE AND
CRANBERRY RELISH
EMMENTHAL AND GRUYERE FONDUE WITH SLICED
BAGUETTE
RACLETTE CHEESE, POTATO, ONION AND GHERKIN
\$18.00 PER GUEST

MELTING POT

TRIO POTS OF SOUP AND SANDWICH MELTS
-NEW ENGLAND SEAFOOD CHOWDER
-ROASTED TOMATO
-BUTTERNUT SQUASH AND CORN
-SMOKED TURKEY AND SWISS,
-BLACK FOREST HAM AND CHEDDAR,
-TUNA AND HAVARTI
\$24.00 PER GUEST

GASTROPUB

BACON WRAPPED MINI DOG WITH
HORSERADISH MUSTARD
BISON SLIDERS WITH RED ONION MARMALADE
GRILLED CHEESE CROSTINI AND PEAR JAM
18.00 PER GUEST

CRAFT BREW GASTROPUB ENHANCEMENT:
(ATTENDANT AT \$150 REQUIRED)
SAMPLINGS OF LOCALLY CRAFTED BEERS: FAT TIRE,
BLUE MOON AND BRECKENRIDGE BREWERY
14.00 ADDITIONAL

BRUSCHETTA STATION

TOASTED GARLIC BAGUETTES SERVED WITH OLIVE
TAPENADE AND TOMATO, BASIL AND GARLIC RELISH
\$14.00 PER GUEST



CARVING STATIONS



ROASTED RANGE TURKEY*

SERVED WITH APPLE CRANBERRY RELISH AND
HARVEST SEEDED TWIST ROLLS

375.00 (SERVES 50)

CEDAR PLANK SIDE OF SALMON

WESTERN SLOPE PEAR CHUTNEY
LAVOSH AND BREAD STICKS

275.00 (SERVES 15)

PRIME RIB*

SERVED WITH AU JUS AND HORSERADISH CREAM SAUCE AND
CRUSTY FRENCH BREAD

475.00 (SERVES 30)

MARINATED BEEF TENDERLOIN*

SERVED WITH WILD MUSHROOM RAGOUT AND
MINI GRAIN ROLLS

475.00 (SERVES 25)

HICKORY SMOKED HAM*

MAPLE AND WHISKEY GLAZED WITH DIJON MUSTARD AND
BUTTERMILK BISCUITS

350.00 (SERVES 50)

SMOKED BARBEQUE BEEF BRISKET*

SERVED WITH CHIPOTLE BARBEQUE SAUCE AND
BISCUITS AND LOCAL HONEY
SERVED WITH AU JUS AND HORSERADISH CREAM SAUCE AND
SILVER DOLLAR ROLLS

375.00 (SERVES 75)

*REQUIRES AN ATTENDANT AT \$150 EACH PLUS TAX – 2 HOUR MAXIMUM SERVICE

COLD HORS D'OEUVRES

SALAMI CORONET FILLED WITH GARLIC CREAM CHEESE	4.75 PER PIECE
OLIVE TAPENADE IN PARMESAN CRUSTED CUP	4.75 PER PIECE
CHICKEN AND BLACK BEAN TORTILLA PINWHEEL	4.75 PER PIECE
SOUTHWEST CHICKEN ON BLUE CORN BLINI	4.75 PER PIECE
CROSTINI WITH MANCHEGO, CHERRY CHUTNEY AND SHALLOTS	4.75 PER PIECE
TINY TOMATO CAPRESE WITH ORGANIC OLIVE OIL AND MICRO BASIL	5.00 PER PIECE
SMOKED SALMON AND FRESH DILL IN AN OLIVE OIL BREAD CUP	5.00 PER PIECE
TAMARIND AHI POKE, CUCUMBER & RADISH SPROUTS, CRISPY WONTON	5.00 PER PIECE
CHARRED LAMB AND ROOT VEGETABLES IN A PHYLLO CUP	5.00 PER PIECE
SMOKED SWEET DUCK IN A PHYLLO CUP	5.00 PER PIECE
SMOKED TROUT FILET, HORSERADISH CREAM ON PUMPERNICKEL	5.00 PER PIECE
COLORADO DEVEILED EGGS WITH BUFFALO CILANTRO AND CHIPOTLE	5.00 PER PIECE
PORK TENDERLOIN MEDALLION WITH BRANDY PLUM ON BRUSCHETTA	5.00 PER PIECE
AGED BLEU CHEESE BLENDED AND TOPPED WITH TOASTED WALNUTS ON BRIOCHE TOAST	5.00 PER PIECE
BALSAMIC GRILLED BEEF WITH TOMATO BASIL RELISH	5.00 PER PIECE
CHIPOTLE ROASTED SHRIMP, PICO DE GALLO BRUNOISE ON POLENTA CROUTON	5.25 PER PIECE

HOT HORS D'OEUVRES

ASIAN VEGETABLE SPRING ROLL WITH SWEET AND SOUR SAUCE	4.75 PER PIECE
BABY SPINACH, CARMELIZED ONION AND CHEESE SPANIKOPITA	4.75 PER PIECE
OLIVE AND ARTICHOKE TART	4.75 PER PIECE
FIG AND ARTICHOKE PETIT QUICHE	4.75 PER PIECE
FETA SUN-DRIED TOMATO IN PHYLLO	4.75 PER PIECE
BEEF EMPANADA	5.00 PER PIECE
SOUTHWEST GRILLED CHICKEN AND AVOCADO TOSTADO	5.00 PER PIECE
BEEF TENDERLOIN AND MUSHROOMS IN PUFF PASTRY	5.00 PER PIECE
CHILI LIME SALMON SATAY	5.00 PER PIECE
CHICKEN TANDORI KEBAB, CUCUMBER YOGURT SAUCE	5.00 PER PIECE
BACON WRAPPED SCALLOPS	5.25 PER PIECE
LOBSTER EMPANADA, CITRUS SAFFRON AIOLI	5.25 PER PIECE
DRAGON SHRIMP WITH CREAM CHEESE, CAYENNE CHILE IN A WONTON WRAPPER	5.25 PER PIECE
BRAISED BISON SHORT RIB WITH CAULIFLOWER PUREE SERVED IN A SPOON	5.25 PER PIECE
MINIATURE CRABCAKES WITH CAPER REMOULADE	5.25 PER PIECE

TRAY PASS SERVER: \$75 EACH



PERSONAL PREFERENCE



GUESTS CHOOSE THEIR OWN ENTRÉE IN A BANQUET SETTING.

BETTER THAN THE STANDARD DUAL-ENTRÉE OPTION, AND MORE ELEGANT THAN A CASUAL BUFFET.

WE FEATURE FOUR-COURSE MEALS, WHERE THE PLANNER CHOOSES THE APPETIZER, SALAD AND DESSERT IN ADVANCE.

A CUSTOM PRINTED MENU FEATURING FOUR ENTRÉE SELECTIONS IS PROVIDED FOR GUESTS AT EACH SETTING.

SPECIALLY TRAINED SERVERS TAKE YOUR GUESTS' ORDERS AS THEY ARE SEATED.

AN OPTION DESIGNED TO SATISFY INDIVIDUAL TASTES AND PREFERENCES.

PLANNER'S CHOICE APPETIZER

PUREE OF CELERY ROOT SOUP WITH APPLE MASCARPONE AND CHIVE OIL

WILD MUSHROOM AND LOCAL HAYSTACK GOAT CHEESE TART WITH RED PEPPER MARJORAM COULIS

BRAISED BUFFALO SHORT RIB WITH CAULIFLOWER PUREE, HORSERADISH GREMOLATA

SEARED JUMBO CRAB CAKES WITH CAPER TARRAGON REMOULADE

LOCAL SAUSAGE RAVIOLIS WITH ROOT VEGETABLE RAGOUT AND WILD MUSHROOM SAUCE

PLANNER'S CHOICE SALAD

ICEBERG WEDGE WITH CANDIED BACON, LOCAL BLUE CHEESE AND ROMA TOMATOES, WITH CABERNET DRESSING

SPINACH AND BABY ARUGULA WITH BLUBERRIES, PECANS, LOCAL MOUCO CHEESE CROSTINI, WITH A SHERRY GARLIC VINAIGRETTE

BUTTER LETTUCE SALAD WITH POACHED LOCAL PEAR AND ROASTED TOMATOES, WITH A PANCETTA ONION DRESSING

WINTER MESCLUN MIX WITH AGAVE ROASTED GRAPES, CORNBREAD CROUTONS, PICKLED RED ONIONS,

WITH A WHITE BALSAMIC VINAIGRETTE



PERSONAL PREFERENCE



INDIVIDUAL GUEST'S CHOICE ENTREES

GRILLED NIMAN RANCH FILET MIGNON WITH SMOKED GARLIC DEMI GLACE

GRILLED COLORADO LAMB CHOP WITH SAUTEED WINTER GREEN BEANS

BISON NEW YORK STRIP STEAK WITH STRANAHAN'S WHISKEY AND CHARRED ONION SAUCE

ROSEMARY ROASTED SEA BASS WITH LOCAL SWEET POTATO PUREE AND A PORT WINE DEMI GLACE

FRESH WILD ATLANTIC SALMON TOPPED WITH CORN AND BLACK BEAN CILANTRO SUCCOTASH

ROSEMARY AND GARLIC RUBBED RED BIRD CHICKEN BREAST WITH A TARRAGON GLACE

PLANNER'S CHOICE DESSERT

CHEF'S SEASONAL DESSERT SAMPLER:

CHOCOLATE TRIO – POTS DU CRÈME, HAZELNUT VINTAGE CHOCOLATE CRUNCH, PUMPKIN-WHITE CHOCOLATE

CRÈME BRÛLÉE

CRANBERRY & WALNUT PANNA COTTA

WITH A GINGER BREAD COOKIE

BLACKBERRY & WHISKEY POACHED PEAR TRIFLE

\$95.00 PER GUEST

ADDITIONAL \$10.00 PER GUEST FEE FOR PERSONAL PREFERENCE SERVICE LESS THAN 50 GUESTS



BUFFET DINNERS



PLANNERS CHOICE SOUP (SELECT ONE ITEM)

- BUTTERNUT SQUASH – LOBSTER BISQUE
- CRÈME OF THYME ROASTED CELERY ROOT AND WESTERN SLOP APPLES
- RED BEETS CONSOMMÉ, BRUNOISES VEGETABLE, RICOTTA RAVIOLI
- TRUFFLE SCENTED VEGETABLE MINISTRONE WITH COLORADO RIVER BEANS

PLANNERS CHOICE SALAD (SELECT THREE ITEMS)

- WALDORF SALAD
- EUROPEAN MUSTARD FINGERLING POTATO SALAD, CHIVES, CRISP BACON
- YELLOW AND GREEN BEAN SALAD, SHAVED RED ONIONS, TOASTED ALMONDS, RED WINE VINAIGRETTE
- CINNAMON DUSTED GRILLED PEAR, CITRUS, DATE AND FETA SALAD WITH EXTRA VIRGIN OLIVE OIL AND HERBS
- SEASONAL GREENS, RED WINE POACHED PEAR, CANDIED WALNUTS CORNBREAD CROUTONS, PUMPKIN SEED VINAIGRETTE, CREAMY RANCH DRESSING
- TRIO OF ENDIVE, CANDIED PECANS, STAR ANISE ROASTED GRAPES, HAYSTACK GOAT CHEESE, APPLE CIDER VINAIGRETTE
- TORN BUTTER LETTUCE AND ROMAINE, GINGERBREAD CROUTONS, CANDIED PUMPKIN, DRIED CRANBERRIES, CLEMENTINE VINAIGRETTE
- SWEET POTATO AND CRANBERRY SALAD WITH PECANS AND LOCAL GOAT CHEESE





PLANNERS CHOICE ENTREES



SELECT ANY TWO ENTREES \$58.00

SELECT ANY THREE ENTREES \$66.00

SELECT ANY FOUR ENTREES \$77.00

ENTRÉES

- STRANAHAN WHISKEY BRAISED BONELESS SHORT RIB, WALNUT SPAETZLE, CHESTNUT RED CABBAGE
- FENNEL DUSTED ATLANTIC SALMON, WINTER VEGETABLE BARLEY
- ROSEMARY SAGE MARINATED RED BIRD CHICKEN, NUTMEG AND CINNAMON ROASTED SWEET POTATOES
- SMOKED ALLSPICE GRILLED BEEF TENDERLOIN, SHALLOT GINGER DEMI, ROASTED BRUSSEL SPROUTS, POTATO AU GRATIN
- CITRUS MARINATED FLAT IRON STEAK, ROASTED ROOT VEGETABLES, MUSHROOM RISOTTO
- GARLIC AND CARAWAY SEED CRUSTED PORK LOIN, ROOT VEGETABLES, BRAISED NAPA CABBAGE AND A CRANBERRY DEMI
- ORANGE AND CHIPOLTE MARINATED RED BIRD CHICKEN, CRANBERRY STUFFING, ALMOND HARICOT VERT
- ROSEMARY AND GARLIC ROASTED BONELESS LEG OF LAMB, ROASTED BUTTERNUT SQUASH HASH
- LEMON ANISE SEARED SUGAR CANE SHRIMP, SAUTEED SWISS CHARD AND ROASTED TOMATOES

VEGETARIAN OPTIONS

- SPICED BUTTERNUT SQUASH GNOCCHI, WARM CIDER WALNUT NAGE, ROASTED CINNAMON APPLES
- ROASTED ROOT VEGETABLE STRUDEL WITH HAYSTACK GOAT CHEESE, CORIANDER AND RED PEPPER COULIS
- NUTMEG BROWN SUGAR TRIO SWEET POTATO AU GRATIN WITH BRULEE MARSHMALLOWS, MONTANYA MAPLE RUM GLAZE

PLANNERS CHOICE DESSERT (SELECT THREE ITEMS)

- ORANGE SPICED PUDDING WITH CRANBERRY COMPOTE
- SWEET POTATO PIE WITH PECAN PRALINE SAUCE
- BLACK BERRY AND PEACH COBBLER
- APPLE CINNAMON OAT CRISP WITH GINGERBREAD CREAM
- WARM PEPPERMINT BROWNIE
- POACHED CHAI PEAR SERVED WITH GINGERBREAD CREAM





PLATED DINNERS



ALL FOUR-COURSE DINNERS INCLUDE:

Choice of First Course, Second Course, Fresh Rolls and Butter, Dessert, Coffee and Tazo® Tea

FIRST COURSE (SELECT ONE ITEM)

- OVEN ROASTED PUMPKIN SOUP WITH RYE CROUTONS AND WHIPPED NUTMEG CREAM
- SMOKED TROUT CHOWDER WITH BRIOCHE CROUTONS AND LEMON CRÈME FRAICHE
- SAUTEED GARLIC PER-NOD PRAWNS WITH BABY SPINACH AND POTATO PANCAKE
- WINTER SQUASH RAVIOLI WITH BRAISED PORK BELLY AND NATURAL BROTH
- WINTER VEGETABLES AND PORTABELLA STRUDEL WITH BLACK OLIVE MARINARA SAUCE AND AGED COLORADO GOAT CHEESE
- CARDAMON SEARED GREELEY LAMB CHOPS WITH ROMA-BASIL TOMATO RATATOUILLE

SECOND COURSE (SELECT ONE ITEM)

- ROCKET SALAD WITH AGAVE GRAPES, LOCAL CAMEMBERT CHEESE AND SHERRY VINAIGRETTE
- ARUGULA SALAD, ROASTED PEARS, HAZELNUTS, AGED REGGIANO CHEESE AND A POMEGRANATE PISTACHIO VINAIGRETTE
- MIXED ORGANIC GREENS WITH MAPLE ROASTED PECANS, PEARL BOCCONCINO CHEESE AND LEMON-BASIL VINAIGRETTE
- ROASTED GOLDEN BEET SALAD WITH LOCAL GOAT CHEESE, PUMPKIN SEEDS AND MALT VINAIGRETTE

DESSERTS (SELECT ONE ITEM)

- WINTER APPLE AND RAISIN STRUDEL WITH VANILLA CREAM
- VALHRONA CHOCOLATE MOUSSE SERVED IN A BRANDY SNAP TUILLE WITH WINTER FRUIT RAGOUT
- BABAS RUM CAKE WITH ROASTED PEAR AND MARINATED SUGAR GRAPES
- MOCHA CRÈME BRÛLÉE WITH FRESH BERRIES
- ROASTED PECAN CHEESECAKE WITH CRANBERRY ORANGE STEW
- CHOCOLATE MARQUIS WITH SEASONED PUMPKIN CRÈME





PLATED DINNERS



ENTRÉES (SELECT ONE ITEM)

CREEK STONE FARM ALL NATURAL FILET MIGNON WITH
BOURSIN CHEESE MASHED POTATOES, BUTTERED GREEN
BEANS WITH A SYRAH REDUCTION

\$72.00 PER GUEST

BRAISED GRASS-FED BUFFALO SHORT RIBS ON WILD
MUSHROOM MUSTARD SPAETZLE, BRAISED RED
CABBAGE, APPLE CIDER GASTRIQUE AND POACHED
APPLES

\$65.00 PER GUEST

PAN SEARED WILD SEA BASS WITH ROASTED EGGPLANT
TOMATO RAGOUT AND PINE NUT BASMATI RICE

\$70.00 PER GUEST

CRISP SKINNED RED BIRD CHICKEN BREAST WITH
BUTTERNUT SQUASH RISOTTO, BRAISED BRUSSEL
SPROUTS AND RED ZINFANDEL REDUCTION

\$63.00 PER GUEST

GARLIC AND CARAWAY SEED GRILLED PORK CHOP
WITH KUBOCHA SQUASH AND CHEDDAR GRATIN
POTATO

\$65.00 PER GUEST

SEARED SALMON WITH WILD MUSHROOM POLENTA
AND TANGY WINTER SQUASH CHUTNEY

\$68.00 PER GUEST





DESSERT & LATE NIGHT OPTIONS



UPGRADE YOUR EVENING WITH A SWEET SAMPLING OF ALL OUR HOLIDAY TREATS FOR YOUR GUESTS TO ENJOY AS THEY MINGLE AND DANCE THE NIGHT AWAY.

FOUNTAIN OF CHOCOLATE

\$14.00 PER GUEST

EXPERIENCE THE SIGHT, AROMA AND MOUTH WATERING TASTE OF CASCADING CHOCOLATE. MILK CHOCOLATE FOUNTAIN ACCOMPANIED WITH A CHOICE OF THREE OF YOUR FAVORITE DIPPING ITEMS: PRETZELS, MARSHMALLOWS, GRAHAM CRACKERS, STRAWBERRIES, BANANAS, OREOS, RICE CRISPY SQUARES OR DRIED FRUIT (MINIMUM ORDER FOR 50 GUESTS)

FONDUE DESSERT STATION

\$18.00 PER GUEST

BITE SIZE BROWNIES, BLONDIES, RICE KRISPY TREATS, CHEESECAKE AND POUND CAKE, SERVED WITH SEASONAL BERRIES, CUBED FRUIT, HOT FUDGE SAUCE, CARMEL SAUCE, STRAWBERRY SAUCE, WHIPPED CREAM, M&M'S, CHOPPED NUTS, CANDY PIECES, FRESHLY BREWED COFFEES AND ASSORTED HERBAL TEA.

PRETZEL RODS, SPHERES AND GEMS

\$12.00 PER GUEST

DIPPED IN WHITE, MILK & DARK GRAND MARNIER CHOCOLATES ROLLED IN CANDY SPRINKLES, WHITE AND DARK CHOCOLATE SHAVINGS, M&M'S, COCONUT, NUTS, MINIATURE MARSHMALLOWS & CHOCOLATE SAUCES FOR ADDITIONAL DIPPING.

CHOCOLATE KIBBLES & BITS

\$9.00 PER GUEST

PLAIN AND PEANUT M&M'S, CHOCOLATE COVERED RAISINS AND PEANUTS, YOGURT COVERED RAISINS AND PEANUTS, CHOCOLATE

VIENNESE SWEET TABLE

\$18.00 PER GUEST

A DELUXE SELECTION OF MINIATURE PASTRIES, MOUSSES, LEMON TARTS, CHOCOLATE DIPPED STRAWBERRIES, VIENNESE FRUIT STRIPS AND PARISIAN PETIT FOURS SERVED WITH FRESHLY BREWED COFFEES AND ASSORTED HERBAL TEA (BASED ON 2 PIECES PER PERSON).

BITE-SIZED BROWNIE BAR

\$14.00 PER GUEST

DOUBLE FUDGE PRALINE, CHOCOLATE CHIP BLONDIES, CHEESECAKE AND GOOEY CARMEL BROWNIES, SERVED WITH RASBERRIES, STRAWBERRIES, BLUEBERRIES, HOT FUDGE SAUCE, CARMEL SAUCE, WHIPPED CREAM & CHOPPED NUTS

FIRE AND ICE DESSERT STATION

\$10.00 PER GUEST

BOURBON PEACH COBBLER AND VANILLA ICE CREAM, CHEF'S SELECTION OF TORTES, PIES AND MOUSSE

ICE CREAM BAR

\$12.00 PER GUEST

STRAWBERRY, VANILLA AND CHOCOLATE ICE CREAM, SERVED WITH STRAWBERRY, CHOCOLATE & CARMEL SAUCE, M&M'S, WHIPPED CREAM & CHOPPED NUTS

BANANAS FOSTER AND CHERRIES JUBILEE

\$17.00 PER GUEST

BRANDY SOAKED CHERRIES OVER VANILLA ICE CREAM, CARMELIZED BANANAS WITH RUM AND BROWN SUGAR OVER VANILLA ICE CREAM.

INTERNATIONAL COFFEE SERVICE

\$8.00 PER GUEST

FRESHLY BREWED COFFEES & HOT TEA, CHOCOLATE SHAVINGS, ROCK CANDY SWIZZLE STICKS, SUGAR CUBES, WHIPPED CREAM & ORANGE ZEST

COFFEE, COCOA AND WATER "TO GO"

\$8.00 PER GUEST

SELF SERVICE REGULAR AND DECAFFEINATED COFFEE. HERBAL TEAS. COCOA AND MINIATURE BOTTLES OF WATER.



BEVERAGES



HOST SPONSORED BAR PER PERSON

(MINIMUM OF 100 GUESTS REQUIRED FOR PACKAGE BARS)

THESE PACKAGES INCLUDE FULL BAR SETUPS AND ARE DESIGNED TO ASSIST YOUR BUDGET GUIDELINES. THE PACKAGES ARE PRICED PER PERSON, AND ARE CHARGED BASED ON THE GUARANTEE OR ACTUAL ATTENDANCE, IF HIGHER.

	SIGNATURE	SUPER PREMIUM
First Hour	14.00	16.00
Second Hour	9.00	10.00
Each Additional Hour	7.00	8.00

HOST SPONSORED BAR PER DRINK

FULL BAR SETUPS INCLUDED IN THE PACKAGE AND CHARGES ARE BASED ON THE ACTUAL NUMBER OF DRINKS CONSUMED.

	SIGNATURE	SUPER PREMIUM
Cocktails	6.75	8.25
Domestic, Imported & Craft Beer	5.50	5.50
Select Wine	7.25	8.25
Soft Drinks	3.50	3.50
Mineral Water/Juices	4.25	4.25
Cordials	10.00	12.00
Champagne (by the glass)	8.00	10.00

HOST SPONSORED DRINK TICKETS

Choice of \$6.75++ per ticket or may be redeemed at price of the beverage

CASH BARS

THIS PACKAGE INCLUDES A FULL BAR SETUP.

	SIGNATURE	SUPER PREMIUM
Cocktails	7.25	8.75
Domestic, Imported & Craft Beer	6.25	6.25
Select Wine	8.00	9.00
Soft Drinks	3.50	3.50
Mineral Water/Juices	4.25	4.25
Cordials	10.00	12.00
Champagne (by the glass)	8.00	10.00

ADD A SPECIALTY DRINK TO YOUR BARS AND LIFT THE HOLIDAY SPIRIT!

HOT APPLE PIE	7.50
APPLES, CRANBERRIES AND HONEY COOLER	7.50
CHOCOLATE PEPPERMINT PATTY	7.75
CRANBERRY-ORANGE SANGRIA	8.00
PUMPKIN MARTINI	8.00
ROCKY MOUNTAIN GINGER CRISP	8.00

CHARGES

BARTENDERS: \$150/EACH UP TO THREE (3) HOURS

TRAY PASS SERVER: \$75/EACH

COCKTAIL SERVER: \$75/EACH



WINE LIST



HYATT'S SIGNATURE SELECT WINES

By Folio Studios and Michael Mondavi, Bottled and Cellared in Napa Valley

Canvas by Michael Mondavi, Pinot Grigio, Italy	34.00 per bottle
Canvas by Michael Mondavi, Chardonnay, California	34.00 per bottle
Canvas by Michael Mondavi, Merlot, California	34.00 per bottle
Canvas by Michael Mondavi, Cabernet Sauvignon, California	34.00 per bottle

WINES

Segura Viudas, Brut Reserva Sparkling, Spain	40.00 per bottle
Villa Sandi, Proseco, Brut, Il Fresco, Italy	38.00 per bottle
Erath, Pinot Gris, Oregon	50.00 per bottle
I'M, Isabel Mondavi, Chardonnay, Sonoma	54.00 per bottle
Robert Mondavi, Private Selection Cabernet Sauvignon, California	38.00 per bottle
Pascual Toso, Malbec, Argentina	40.00 per bottle
Spellbound, Petite Sirah, California	50.00 per bottle
Spellbound, Cabernet Sauvignon, California	50.00 per bottle
Rodney Strong, Cabernet Sauvignon, Sonoma	50.00 per bottle
Estancia, Pinot Noir, Pinnacles Ranch, California	53.00 per bottle





VENDORS



Décor Companies

DESIGN WORKS
720.941.7440
WWW.DENVERDESIGNWORKS.COM

T'DA DESIGN
303.832.3382

Florists

THE PERFECT PETAL
303.480.0966

BOUQUETS FLORAL & EVENT DESIGN
303.333.5500

MULBERRIES FLOWERS
303.765.5133

ALAN PERRY FLORAL & EVENT DESIGN
303.573.0409

Specialty Linens and Rentals

CHAIR COVERS & LINENS
800.640.0279

Fun Interaction
A FULL HOUSE CASINO
303.638.0465

FUN PRODUCTIONS
303.344.8899

Unique Gifts, Favors & Baskets

BASKETS BY RITA
303.344.4838

ORIGINAL BASKET BOUTIQUE
303.984.0021

Entertainment

5 STAR TALENT & ENTERTAINMENT
303.635.1210

A MUSIC PLUS
303.426.9990

JAMMIN' DJ'S
303.308.9700

CELEBRATION NATION
602481.0869

DJ GUY
303.754.0004

MOMENTS NOTICE
303.778.1608

STARKEY PRODUCTIONS
303.750.6111

Photography and Video Service

ALLEE PHOTOGRAPHY
720.936.5678

ALL DIGITAL PHOTO AND VIDEO
303.667.4857

GASTON PHOTOGRAPHY
303-660-4645

MARES PRODUCTIONS
303.918.7725

SHUTTERBOOTH
303-590-4874



INFORMATION



ENTERTAINMENT, DÉCOR & PHOTOGRAPHY

All decorations incorporating candles must meet with the approval of the Denver Fire Department. The hotel will not permit the affixing of anything to the walls, floors, chairs or ceilings of the rooms with nails, staples, tape or any other substances unless the Catering office provides prior approval. Fog machines and open flames are prohibited. Helium balloons are not permitted in the Centennial or Capitol Ballroom. Should you be using the services of a DJ or Live Band for your holiday event, please consider a location for their space requirements and electrical needs. Bands typically require a separate changing area or green room, meals and beverage service. Please inform your Catering Manager of all contracted vendors involved in your event. A power connection fee of \$250-\$500 will be charged for your entertainment, based on their requirements.

GUARANTEE COUNTS

In arranging for private functions, the final attendance must be received by the Catering Office no later than 10:00 a.m. three (3) working days prior to the commencement of the function. This number will be considered a guarantee, not subject to reduction, and charges will be made accordingly.

AUDIO VISUAL

Swank Audio Visuals is the Hyatt Regency Denver on site audio visual company. They may be reached at 303-486-4820

PARKING

Hyatt Regency Denver has a limited amount of underground parking spaces available on a first come, first serve basis for in-house guests and patrons of the hotel. In some instances, the Group may inquire to arrange for a specified guaranteed amount of parking spaces at the hotel.

Current parking rates per vehicle are as follows:

Self-Parking	
0-1 Hour	10.00
1-3 Hours	15.00
3-5 Hours	20.00
5-24 Hours & Overnight	25.00
Valet Parking	
Up to 4 Hours	20.00
4-8 Hours	25.00
8+ Hours or Overnight	30.00

Prices are subject to change.

PAYMENT

All prices subject to 22% taxable service charge and 8.1% sales tax. The hotel does not accept payment upon conclusion of an event. A Deposit schedule may be arranged. Total estimated charges, plus 20% contingency in anticipation of additional charges the night of the event, must be pre-paid prior to event, unless the hotel has approved and extended credit privileges for events over \$10,000.