

Wellshire FAQ's

How do I arrange a tour of the Wellshire Event Center?

As opposed to many other facilities that schedule impersonal group tours, we prefer to arrange your own personal, dedicated tour. Simply call us at 303-759-3333, ext 225 and we will happily schedule a site visit at a time that is convenient for you. We have been serving our guests since 1926, and while we have maintained the Wellshire's old world charm, we have recently completed a \$3,000,000.00 renovation, and would love to show you around.

How do we determine what food is going to cost?

We provide the attached menus and associated pricing as a guideline of what we offer and associated pricing. Whether it's our home made breads and desserts prepared in our dedicated on-site Bakery, or our delicious entrees, everything is cooked on-site, from scratch. (Many of Wellshire's competitors cook their food at separate, off site locations, and then transport the food in "hot boxes", or serve purchased pre-made items.) We attempt to use all natural, no-antibiotic, growth hormone free protein and local produce as much as possible. We believe that an event at Wellshire will be unique in meeting your needs. We encourage you to review our menus in addition to discussing your event's goals with our Executive Chef, so that we can design a food menu that hopefully meets your budgetary goals, while exceeding your guests and your expectations of quality.

How do you determine what beverages are going to cost?

Wellshire Event Center holds a full liquor license. We can design a beverage package that meets your needs and budget, whether it's a full hosted bar, cash bar, soft drinks only, signature drinks, keg service, wine tasting, etc ... and everything in between. Once again, we encourage you to sit-down with us to discuss your goals and budget restrictions and we will try our best to meet both these needs.

How do I get a formal bid price?

Hopefully, once you have toured the facility, or at a minimum had a phone call to discuss your goals and objectives, we will put a final formal quote together that clearly shows all the associated costs. While many of our competitors offer an apparent "set package", at a purportedly fixed price, there are almost always hidden costs. Therefore, we prefer to customize your special event. In the majority of the cases, the end result is less expensive for you. At Wellshire, you will not pay for hidden 3rd party services, and your event will be exactly the way you want it. Our proposal will have no hidden costs, and will clearly show what your bottom line will be so you can compare "apples to apples" when choosing the best facility to match your event requirements and budget.

May I bring my own food and beverage or use an outside caterer?

No, but there really is no need to do either. As discussed above, we have a dedicated staff, led by our Executive Chef, who work in a completely remodeled kitchen with state of the art equipment. From our home made breads and desserts, which are made fresh in our dedicated on-site Bakery, or our delicious entrees, everything is cooked on-site, from scratch, as opposed to preparing food at a remote site and then transporting food in "hot boxes" as many other facilities and caterers do. We attempt to use all natural, antibiotic and growth hormone free chicken and beef, and preservative free local produce as much as possible. We believe that an event at Wellshire will be unique in meeting your needs. We encourage you to review our menus in addition to discussing your event's goals with our Executive Chef, so we can design a food menu that meets your budgetary goals, while exceeding you and your guest's expectations.

Can I use 3rd party vendors for items other than food and beverage?

You are welcome to use 3rd party vendors for items other than your food and beverage. While we have a suggested list of vendors, we welcome anyone that you would prefer to use.

What Audio Visual options do you have in-house and may use a 3rd party AV company?

We include house background music and customized LED lighting for your event. On-site, we have PA systems, wireless lapel microphones, 60' TV's, projectors, screens, stages, podiums, disco lighting, smoke machines, etc and that we own. We offer this equipment to Wellshire's patrons at significantly reduced rates, compared to 3rd party rental companies.

Do you have Internet Access for guests?

We have a dedicated, high speed, broadband connection dedicated just for guests. We offer this internet access to guests at a nominal charge.

How much parking do you have, is it close by and is it free?

We have ample parking space in the North and South paved parking lots, directly adjacent to the facility. The parking is free !!

May I have both my Wedding Reception and Wedding Ceremony at the Wellshire?

We can host both your Wedding Reception and your Wedding Ceremony at Wellshire. We have many great inside and outside locations and rooms available.

Does Wellshire have a place to have an outside Wedding Ceremony ?

We have a number of outside areas for Wedding Ceremonies, depending on the size. We encourage our guests to schedule a site visit so we can show you the respective spaces.

If I have a outside Wedding Ceremony, and our Colorado weather changes suddenly, do you have a backup inside space at the Wellshire?

We all know how unpredictable Colorado's weather can be. We most definitely have several indoor backup spaces for your Wedding Ceremony and we always have a detailed plan if the weather should suddenly turn for the worse.

How do I reserve space at the Wellshire Event Center?

It is simple. Once you have received Wellshire's formal quote, you call us to make any adjustments, and then we will send you a final contract. We will then place a temporary 48 hour hold on the space, and once we have received the signed contract and the deposit back, the space is reserved.

What are the required payments?

We require a non-refundable deposit equal to 25% of your estimated event total when you sign the contract and reserve the space. We require the next non-refundable 25% payment, 6 months before your event and the remaining balance, 10 business days before your event. (If your event is less than 6 months away, we require a 50% deposit.) Incidentals, if any, like remaining bar tabs, etc. are settled on the night of the event.

Do you offer tastings and how do they work?

While many of our competitors either offer very limited tastings or large impersonal group tastings, we prefer to offer small, intimate tastings of the menu items that you think are most interesting, that we believe will be perfectly suited to your special, unique event. Our only expectation is that you limit the number of guests at the tasting to 4 or less, and that you have made a “verbal” commitment to a specific date with us for your event before the tasting

Is it better to do buffet or plated food service?

We are comfortable doing either plated or buffet services. Many of our competitors prefer to do buffet service since it is significantly harder to execute a plated meal without the correct equipment, and most of our competitors pre prepare their food off site and then truck partially prepared food to the facility and reheat it, all of which is usually only accomplished by offering a buffet. We’ve done thousand’s of events using either plated meals or buffet service. Having just completed a \$3,000,000.00 renovation, including a total re-designing and re-equipping of our kitchen, while we easily execute buffets, our preference is to offer a more sophisticated plated service style. (We do not charge extra for plated versus buffet) This usually allows for a much more elegant service and plate presentation etc. (There is a reason fine dining restaurants serve plated and not buffet!) We can also comfortably serve 600 guests in under 16 minutes, as opposed to forcing your guests to wait in buffet lines. Many of our guests are now asking us to do combinations, some with heavy hors d’oeuvres and multiple stations, and even “tapas” style. Either way, we are are comfortable with whatever you choose for your special event.

Can Wellshire do custom menus for either plated and buffet service?

We like nothing more than customizing the menu for your event. We have completed events with custom menus that have been Spanish styled, Ethiopian, Malaysian, Middle Eastern, Indian, Mexican, Italian, French, Vegan only, Gluten free, etc as well as numerous traditional American selections. You can mix and match from our existing menus or bring in a special recipe that you would like us to try. We have had events where the host wanted us to use their mother’s secret “Lasagna Recipe”, etc. Our only prerequisite is that you allow us to cook any new recipes for you during the tasting, so we can make sure that it is exactly how “mom” used to make it... or at least really close!

What is the next step after I have booked my event?

Once you have booked your event, and we have received your signed contract back with the 25% deposit payment, you will be assigned a dedicated Event Planner. He or she will meet with you and plan your event from beginning to end. This might take place over a period of time, but will include everything from seating arrangements, food selection, serving style, 3rd party vendor coordination, room setup, event timeline, and etc.