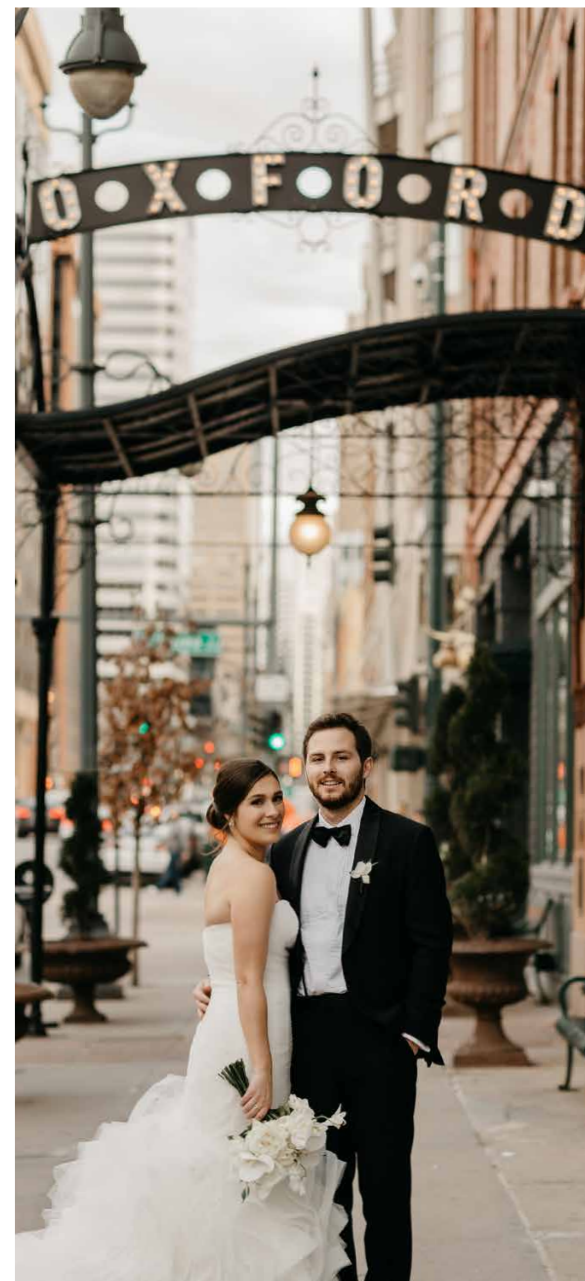


OXFORD

THE OXFORD HOTEL
WEDDING MENUS






ABOUT THE OXFORD HOTEL

Found at the intersection of timeless elegance and modern luxury, The Oxford Hotel stands today as an iconic Denver landmark, rooted in its unique history and groundbreaking beginnings of 1891. In the busy heart of downtown, guests step through our doors and feel taken back to a simpler, more quaint point in time. From the classic artwork hung on our walls to our tailored amenities, The Oxford offers guests a truly unique Denver event experience. With over 100 years under our belt, we are a testament to our loyal service and your key to a memorable wedding!

CATERING BY URBAN FARMER

Urban Farmer is one of Denver's most renowned restaurants, with an award-winning culinary team lead by Executive Chef Chris Starkus. Located adjacent to The Oxford Hotel, this modern steakhouse provides all of the extraordinary catering for Oxford weddings, featuring a variety of menu curations, all emphasizing seasonally-inspired and locally-sourced ingredients.

While you browse this lookbook of menu inspirations, we hope you keep in mind that your wedding menu will be *uniquely yours*. An Oxford Event Manager will work with you every step of the way to customize a menu and overall wedding to match your specific tastes.

To note our team's favorite culinary recommendations throughout our menus, keep an eye out for: 

ON BEHALF OF THE CHEF

The current climate amidst the Covid-19 outbreak has forced the restaurant industry to rethink how we operate in order to ensure the safety of our business, staff, and guests. We at Urban Farmer Denver and the Oxford hotel have decided to consolidate our operations and temporarily do away with our buffet style service and offerings to help mitigate risks of exposure and maintaining social distance until the governing health bodies and our local authorities allow us to bring back this style of service in full capacity.

Urban Farmer Denver will continue to operate with the same ethos we have operated with since the beginning, seasonally driven, ethically sourced, local and sustainable practices. In these times we understand that it might be difficult to see the end result when making a decision to book an event with hotels and restaurants, but rest assured we will make ourselves available for any questions or concerns you might have in order to create something memorable.



Executive Chef, Eric Gamas



SUMMER SELECTIONS

PLATED

CHEF'S SALAD SELECTION

Farmhouse Salad | goat cheese mousse, spring vegetables, ginger carrot puree

FROM THE SEA

Steelhead Sea Trout | yellow lentil succotash, fine herb pistou, sesame seed crisp

Wolffish | quinoa, spanish chorizo, nduja broth, peas, black garlic tuile

SIDES

Roasted Sweet Carrot Risotto | pea tendrils, lemon oil

“

THE FOOD WAS IMPECCABLE
AND THE SERVICE WAS FANTASTIC!

”

HANNAH | 2019 Review of Urban Farmer

CURRENTLY CLASSIC

All of our menu offerings are inspired by the seasons
and infused with timeless elegance, reflective of The Oxford Hotel.

HORS D'OEUVRES

SIGNATURE SELECTIONS

Caprese Spadino | fresh mozzarella, cherry tomato, basil, balsamic

Mushroom Arancini | fontina cheese, tomato jam

Gazpacho Shooter | pickled cucumber, celery salt, evoo

Fig & Chevre | balsamic poached fig, goat cheese on focaccia

Crispy Vegetable Spring Roll | sweet thai chili sauce

⌘ **Smoked Salmon Rillettes** | english muffin toast, crème fraiche, dill

Oyster Shooter | champagne mingonette, horseradish, fresh lemon

Miniature Crab Cakes | jalapeño aioli

Chicken Satay | spicy peanut, scallion relish

Braised Pork Belly | rum peppercorn glaze, grilled pineapple salsa, crisp plantain

Smoked Scallop | chili creamed corn, chimichurri

Angus Meatball | spiced marinara, basil

Beef Brochette | long pepper aioli, pickled fresno, fresh cilantro

Poached Shrimp Cocktail Shooter | housemade, signature bloody mary mix

• *Spike it for \$1.00 per person!*

Beef Wellington En Croute | truffled demi-glace

Bacon Wrapped Shrimp | black beer bbq sauce, scallions

Beef Slider | american cheese, secret sauce, pickle

Colorado Lamb Keftes | tzatziki sauce

FAVORITE UPGRADES

Lobster Slider | lobster claw meat, brioche bun, tomato chutney, pickled celery remoulade
+\$2.00 per person

Seared Tuna | cilantro, watermelon, scallion relish
+\$1.00 per person

GRAIN SELECTION

STANDARD:

Whole Wheat

Sourdough

Focaccia

Sesame Dinner Rolls

Whipped Butter & Sea Salt

PREMIUM (+\$5.00)

Blue Corn Bread

Garlic Knots

Parker Rolls

Brioche Buns

Honey Whipped Butter

Whipped Beef Tallow Butter





PLATED DINNER

DELUXE MENU

\$78 per person, 20-person minimum

PASSED HORS D'OEUVRES | *choose three*

Choose three from selections

GRAIN SELECTION | *choose one*

Standard | whole wheat, sourdough, foccacia, sesame dinner rolls, whipped butter & sea salt

Premium | blue corn bread, garlic knots, parker rolls, brioche buns, honey whipped butter, whipped beef tallow butter
+\$5.00

STARTER | *choose one*

Tomato Soup | spiced pancetta crisp, basil

Sweet Potato Cashew Soup | cashew chermoula, cilantro oil, crème fraîche

Mixed Green Salad | shaved vegetables, honey vinaigrette, crispy quinoa

Caesar Salad | garlic croutons, parmesan, creamy dressing

Chef's Seasonal Salad Selection | salad creations featuring the best flavors of the season

ENTRÉES | *choose two OR one duet*

Chicken Coq Au Vin | gold potato purée, french beans, pearl onion, mushroom, pinot jus

Pan Roasted Chicken | seasonal vegetables, chicken glaze

Sweet Mustard Glazed Pork Loin | seared greens, fingerling potato, seasonal fruit compote

Slow Roasted Beef Striploin | yukon gold potato purée, roasted seasonal vegetable, red wine jus

Grilled Tenderloin Steak | yukon gold potato purée, roasted seasonal vegetables, red wine jus

Steelhead Sea Trout or Salmon | seasonally-crafted accompaniments

Sole, Cod, or Halibut | seasonally-crafted accompaniments

DUET ENTRÉES | *choose one duet if not two entrées from previous selections*

5oz Steelhead Sea Trout or Salmon | +\$10

5oz Sole/Cod/Halibut | +\$10

3pc. U-10 Shrimp | +\$17

2pc. U-10 Scallops | +\$20

½ Maine Lobster | +\$28

4oz Tenderloin Beef Brochette | +\$10

2oz Foie Gras | +\$24

VEGETARIAN ENTRÉES | *choose one*

Seasonal Risotto

Crisp Panisse | curried cauliflower cream, cured tomato caponatta

Roasted Cauliflower Steak | braised greens, pickled radish, spicy tomato chutney

Housemade Spinach Agnolotti | mornay sauce, pesto, parmesan crisp



PLATED DINNER

PREMIUM MENU

\$100 per person, 20-person minimum

PASSED HORS D'OEUVRES | choose five

Choose five from selections

GRAIN SELECTION

Premium | blue corn bread, garlic knots, parker rolls, brioche buns, honey whipped butter, whipped beef tallow butter
+\$5.00

STARTER | choose one

Tomato Soup | spiced pancetta crisp, basil

Sweet Potato Cashew Soup | cashew chermoula, cilantro oil, crème fraîche

Mixed Green Salad | shaved vegetables, honey vinaigrette, crispy quinoa

Caesar Salad | garlic croutons, parmesan, creamy dressing

Chef's Seasonal Salad Selection | salad creations featuring the best flavors of the season

MID STARTER | choose one

Family-Style Artisanal Cheese | local & old-world cheese selections, seasonal accompaniments, honey, housemade crackers

Family-Style Charcuterie | housemade and artisanal selections, pickled vegetables, mustard, grilled bread

Scallop Ceviche | citrus, avocado, basil, mint

Beef Tartare | fennel, parmesan, housemade crackers

ENTRÉES | choose two OR one duet

Chicken Coq Au Vin | gold potato purée, french beans, pearl onion, mushroom, pinot jus

Pan Roasted Chicken | seasonal vegetables, chicken glaze

Sweet Mustard Glazed Pork Loin | seared greens, fingerling potato, seasonal fruit compote

Slow Roasted Beef Striploin | yukon gold potato purée, roasted seasonal vegetable, red wine jus

Grilled Tenderloin Steak | yukon gold potato purée, roasted seasonal vegetables, red wine jus

Steelhead Sea Trout or Salmon | seasonally-crafted accompaniments

Sole, Cod, or Halibut | seasonally-crafted accompaniments

DUET ENTRÉES | choose one duet if not two entrées from previous selections

5oz Steelhead Sea Trout or Salmon | +\$10

5oz Sole/Cod/Halibut | +\$10

3pc. U-10 Shrimp | +\$17

2pc. U-10 Scallops | +\$20

½ Maine Lobster | +\$28

4oz Tenderloin Beef Brochette | +\$10

2oz Foie Gras | +\$24

VEGETARIAN ENTRÉES | choose one

Seasonal Risotto

Crisp Panisse | curried cauliflower cream, cured tomato caponatta

Roasted Cauliflower Steak | braised greens, pickled radish, spicy tomato chutney

Housemade Spinach Agnolotti | mornay sauce, pesto, parmesan crisp

“OUR WEDDING WAS SO BEAUTIFUL AND THE OXFORD TREATED US LIKE ROYALTY!”
NANCY | 2018 Bride





RECEPTION STATIONS

DELUXE MENU

\$60 per person, 75-person minimum | all action stations require a chef-attendant fee (\$150 per 75 guests, 1.5 hrs)

PASSED HORS D'OEUVRES | *choose four*

Choose four from selections

GRAIN SELECTION | *choose one*

Standard | whole wheat, sourdough, foccacia, sesame dinner rolls, whipped butter & sea salt

DISPLAY STATION | *choose one*

Charcuterie | housemade and artisanal selections, pickled vegetables, mustard, grilled bread

Artisan Cheeses | local & old-world cheese selections, seasonal accompaniments, honey, housemade crackers

Marinated Vegetables | fresh seasonal vegetables marinated or seasoned to highlight its natural flavors

ACTION STATION | *choose one*

Slow Roasted Prime Rib | horseradish crème, au jus, rolls

Whole Salt Roasted Trout | caper butter sauce, dill crème fraiche, herb pistou

Roast Pork Loin | braised red cabbage, whole grain mustard demi-glace

Roasted Pork Steam Ship | tomatillo salsa verde, guacamole, pico de gallo, flour tortilla

- *50-guest minimum*

Pasta Station | artisan pasta

- *Choice of 2 sauces:* fire-roasted tomato sauce, puttanesca, aglio e olio, basil pesto or parmesan cream
- *Accoutrements:* caramelized mushrooms, sun-dried tomatoes, primavera vegetables, roasted red peppers, chicken, fennel pork sausage, blackened shrimp

** All Action Stations will practice social distancing - Banquet manager to "release" small groups at a time*

RECEPTION STATIONS

PREMIUM MENU

\$87 per person, 75-person minimum | all action stations require a chef-attendant fee (\$150 per 75 guests, 1.5 hrs)

PASSED HORS D'OEUVRES | *choose six*

Choose six from selections

GRAIN SELECTION | *choose one*

Standard | whole wheat, sourdough, foccacia, sesame dinner rolls, whipped butter & sea salt

TABLE DISPLAY | *choose one* (one display per table)

Charcuterie | housemade and artisanal selections, pickled vegetables, mustard, grilled bread

Artisan Cheeses | local & old-world cheese selections, seasonal accompaniments, honey, housemade crackers

Marinated Vegetables | fresh seasonal vegetables marinated or seasoned to highlight its natural flavors

ACTION STATION | *choose two*

Slow Roasted Prime Rib | horseradish crème, au jus, rolls

Whole Salt Roasted Trout | caper butter sauce, dill crème fraiche, herb pistou

Roast Pork Loin | braised red cabbage, whole grain mustard demi-glace

Roasted Pork Steam Ship | tomatillo salsa verde, guacamole, pico de gallo, flour tortilla

- *50-guest minimum*

Pasta Station | artisan pasta

- *Choice of 2 sauces:* fire-roasted tomato sauce, puttanesca, aglio e olio, basil pesto or parmesan cream
- *Accoutrements:* caramelized mushrooms, sun-dried tomatoes, primavera vegetables, roasted red peppers, chicken, fennel pork sausage, blackened shrimp





CURATED BAR PACKAGES

*Bartenders are billed at \$150 each, up to 4 hours of service including set-up and breakdown.
Bartenders are staffed at one per 75 guests.*

BEER, WINE & NON-ALCOHOLIC BAR

*\$20 per guest for first hour
\$13 per guest for each additional hour*

TRADITIONAL BAR

*\$22 per guest for first hour
\$14 per guest for each additional hour*

DELUXE BAR

*\$24 per guest for first hour
\$15 per guest for each additional hour*

COLORADO CRAFT BEER PACKAGE

*\$20 per guest for two hours
\$8 per guest for each additional hour*

Variety includes:

- Black Bottle & Odell | Fort Collins, CO
- Left Hand | Longmont, CO
- 14er | Denver, CO
- Avery | Boulder, CO

SOMMELIER PACKAGE

Hosted (\$14), Cash (\$15)

White

- Camille & Laurent Shaller, chablis | France
- Brooks, amycas riesling blend | Oregon

Red

- Le P'tit Paysan, cabernet sauvignon | California
- Château de Montfaucon Lirac Baron Louis, côtes du Rhône | France

TABLESIDE WINE SERVICE

TRADITIONAL

\$40 per bottle

Sparkling | Chandon, brut classic

White

- Charles & Charles, chardonnay
- Prophecy, sauvignon blanc

Red

- Charles & Charles, cabernet sauvignon
- Domaine Begude, pinot noir

DELUXE

\$50 per bottle

Sparkling | La Marca, prosecco

White

- Land of Saints, chardonnay
- Land of Saints, sauvignon blanc

Red

- Camp, cabernet sauvignon
- Don Miguel Gascón, malbec

SOMMELIER

\$60 per bottle

White

- Camille & Laurent Shaller, chablis | France
- Brooks, amycas riesling blend | Oregon

Red

- Le P'tit Paysan, cabernet sauvignon | California
- Château de Montfaucon Lirac Baron Louis, côtes du Rhône | France

YOUR SIGNATURE SIPS FOR THE DAY

Specialty cocktails and signature wedding-day drinks available!

ON CONSUMPTION BAR PACKAGES

Bartenders are billed at \$150 each, up to 4 hours of service including set-up and breakdown.

Bartenders are staffed at one per 75 guests.

Non-alcoholic beer available upon request, specialty orders available by the case

TRADITIONAL

WINE

Hosted (\$10), Cash (\$11)

Sparkling | Chandon, brut classic

White

- Charles & Charles, chardonnay
- Prophecy, sauvignon blanc

Red

- Charles & Charles, cabernet sauvignon
- Domaine Begude, pinot noir

LIQUOR

Hosted (\$10), Cash (\$12)

- **Vodka** | New Amsterdam
- **Gin** | New Amsterdam
- **Bourbon** | Jim Beam Rye
- **Whiskey** | Jim Beam White Label
- **Scotch** | Dewar's White Label
- **Rum** | Cruzan
- **Tequila** | Sauza
- **Brandy** | Korbel

BEER

Hosted (\$7), Cash (\$9)

- **Bud Light**
- **Corona Extra**
- **Sam Adams Boston Lager**
- **Great Divide Titan IPA**
- **Odell Easy Street**

NON-ALCOHOLIC BEVERAGES

Hosted (\$6), Cash (\$7)

Pepsi, Diet Pepsi, Sierra Mist, Assorted Juices,
Mixers and Bottled Waters

DELUXE

WINE

Hosted (\$12), Cash (\$13)

Sparkling | La Marca, prosecco

White

- Land of Saints, chardonnay
- Land of Saints, sauvignon blanc

Red

- Camp, cabernet sauvignon
- Don Miguel Gascón, malbec

LIQUOR

Hosted (\$12), Cash (\$14)

- **Vodka** | Tito's Handmade Vodka
- **Gin** | Bombay Original
- **Bourbon** | Templeton Rye
- **Whiskey** | Jack Daniel's
- **Scotch** | Glenlivet
- **Rum** | Bacardi Superior
- **Tequila** | Cazadores
- **Brandy** | Hennessy VS

BEER

Hosted (\$7), Cash (\$9)

- **Bud Light**
- **Corona Extra**
- **Sam Adams Boston Lager**
- **Great Divide Titan IPA**
- **Odell Easy Street**

NON-ALCOHOLIC BEVERAGES

Hosted (\$6), Cash (\$7)

Pepsi, Diet Pepsi, Sierra Mist, Assorted Juices,
Mixers and Bottled Waters



FAVORITE DESSERTS

SWEETS FOR YOUR DAY!

PETITE CUPCAKES

Vanilla, Chocolate, Red Velvet

SIGNATURE PETITES

Strawberry Lemonade Cake Bites

Piña Colada Diner Cake

Carrot Cake

Blueberry Crisp Tart

Pistachio Cream Puff

Peanut Butter Mousse Chocolate Cup

Lemon Meringue Tart

ELEVATED PETITES

Chocolate Bon Bons

+\$3.00 per person

Mascarpone Panna Cotta with Seasonal Fruit Compote

+\$2.00 per person

Raspberry Praline Ganache Tart

+\$1.00 per person

Tiramisu Shooters

+\$2.00 per person

PLATED DESSERTS

Liquid Caramel Tart | lemon curd, coffee ice cream, candied lemon zest

Fresh Fruit Tart | caramel sauce, chocolate garnish

Triple Chocolate Mousse Cake | caramel sauce, lemon sorbet

ACTION STATIONS

Ice Cream Station | homemade chocolate & vanilla ice cream, nuts, chocolate chips, fresh fruit toppings, chocolate, caramel, raspberry sauces
+\$15.00 per person

Seasonal Fruit Crisp Flambé | oat streusel, brandy, vanilla ice cream
+\$12.00 per person



LATE NIGHT SNACKS

GREAT FOR KEEPING THE GUESTS
ENGAGED THROUGHOUT THE NIGHT

SMALL BITES

Oysters on The Half Shell | east and west coast oysters,
lemon, mignonette
\$3.50 per piece

Meatballs | spicy tomato sauce and herbs
\$3.00 per piece

Confit Chicken Pops | blue cheese, pickled fresno chili
hot sauce
\$3.00 per piece

Crispy Fries | malt vinegar, jalapeno powder, blackened
foie gras aioli
\$3.00 per piece

Beef Sliders | aged white cheddar, secret sauce
\$5.00 per piece

Beef Tenderloin Brochette | french dressing
\$5.00 per piece

Seafood Escabeche | mussels, calamari, cilantro, poached
fresh fish
\$6.00 per piece

DISPLAY BOARDS

Elegant Charcuterie | housemade and artisanal selections,
pickled vegetables, mustard, grilled bread
\$86.00

Artisan Cheeses | local & old-world cheese selections,
seasonal accompaniments, honey, housemade crackers
\$86.00

Marinated Seasonal Vegetables | fresh seasonal vegetables
\$42.00





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