



Pure Weddings



WHY THE MAGNOLIA HOTEL?

The Hotel

Restored to reflect its original appearance, this landmark edifice built in 1910 includes original architectural masonry details and an exterior clock reminiscent of 17th Street's past as the "wall street of the west." Where historic details add interest to the chic design of our thoughtfully appointed rooms, pure hospitality awaits in the center of downtown at Magnolia Denver, a Tribute Portfolio Hotel. As an added convenience, we have proudly partnered with Marriott Hotels. This partnership allows you to experience the independence of Magnolia while enjoying Marriott Bonvoy benefits.

Location

The Magnolia, centrally located in the heart of downtown Denver, is adjacent to the Historic District, home to sumptuous restaurants and dramatic nightlife of 16th Street Mall, Ballpark District, and LODO's booming restaurant scene. Comfortable and inviting, we're close to everywhere you want to be, including Coors Field, Mile High Stadium and the Pepsi Center. No visit would be complete without a stop in at our on-site restaurant Harry's Bar, rated "one of the best places to chill" by the Denver Post.

Accommodations

Remodeled in 2016, your room is invitingly warm and spacious with delicate, yet dramatic touches. Large historic windows bring in the Denver sunlight, while the 10-foot-high ceilings truly feel like you are living as a Denverite in your Downtown apartment. The Magnolia is home to 297 rooms including 41 double queens, 200 deluxe and larger kings, 28 spacious one-bedroom suites, 24 one-bedroom fireplace suites, 3 boardroom suites, and our gorgeous 2-bedroom Presidential suite with full kitchen. All suites are as spacious as a city apartment and perfect for your wedding party to get ready in!

Venues

17th by Magnolia, located adjacent to the hotel in a historic bank building, is renowned for its amazing glass atrium ceiling. Formerly the lobby of the United States National Bank building, the space is the only street-level ballroom in Denver. Immersed in history and a spectacular style that was completely renovated, the ballroom is nothing short of magnificent and able to accommodate up to 180 guests for a seated affair with a dance floor and 220 for a cocktail reception.

The Magnolia Lounge is sleek and sophisticated. Accommodating 180 guests for ceremonies and 120 guests for a reception, the Magnolia Lounge is a delightful venue for smaller ceremonies and receptions.

GUIDELINES and USEFUL INFORMATION

Menus

Our Executive Chef welcomes the opportunity to create a customized menu suited to your taste, dietary preferences, and event theme. Menu prices will vary and will be confirmed up to 30 days prior to your function. Outside catering is not permitted. Cakes and specialty desserts may be brought in from outside with a 150 Cake Cutting Fee. All alcoholic beverages must be purchased through the hotel, but we would be happy to try to source any beverages to reflect your tastes. No outside alcohol is allowed to be brought in. We reserve the right to ID any individual and we reserve the right to end service to any patron if necessary. Bartender fees apply for all bars at 125 per bartender and we require 1 bartender per 70 guests. Cash bars do not count towards the contracted food and beverage minimum, but we can customize hosted bars in numerous ways to fit your needs.

Set Up

Two hours of setup and one hour of break down time is guaranteed in addition to the actual event time for your package. Additional reception hours can be added onto your package reception time for an additional 500 an hour and we typically do not exceed 6 hours of reception time. Within the week of your event, we can approve setup the evening prior if the venue is not booked. Events in the Ballroom must have an end time of midnight or earlier; exceptions typically can be made for New Year's Eve Weddings.

Deposit and Guidelines

Menu prices are subject to change. Deposits, space confirmations and guarantee dates are considered definite upon receipt of a primary deposit and signed contract. A deposit of 2,000 along with a signed contract, and a completed credit card authorization form, is required to secure the date and the space. A second deposit of 50% of your food and beverage minimum will be due 120 days prior to arrival. A third deposit of 80% of your food and beverage minimum will be due 90 days prior to arrival. The final deposit of all estimated charges is due 14 days prior to your event. A final guaranteed count is required by 72 Business Hours prior to the function. If no guarantee is received, the original count on the contract or the count on the event order whichever is greater, will be charged.

*A group contact is needed if a Day of Coordinator is not hired. The group contact will be responsible for set-up and teardown of décor and coordinating the ceremony processional.

CEREMONIES

Ceremony Package

1,000

Chairs in your choice of arrangement.

Ceremony tables, house black or white linen,

White chair covers with black house sashes and skirting for all tables.

Votive candles throughout the water feature

Customizable LED ceiling up light to complement your color scheme

Ceremony Enhancements

Organza Sash in additional colors

1.50 each

Wedding Arch

300 each

Aisle Runner in White or Ivory

200 each

Bridal Punch or Non-Alcoholic Refreshment

5 per person

Champagne Toast Welcome

5 per person

Up-Lighting for Wall Pillars in Lounge

150 for 4 up lights

*Please inquire about additional furniture rental and/or linens.

WEDDING RECEPTION PACKAGES

All wedding packages include Parquet dance floor and installation contemporary place settings: white or black house linen, china, glassware, and silverware in house tables: dinner rounds, cake table, cocktail tables, place card and gift table 3 votive candles per table. Fireplace king suite for couple on wedding night with guaranteed early check-in. Courtesy discounted sleeping room block for your guests & menu tasting for up to 4 guests.

Copper Package

73 per person

Choice of 2 butler passed hors d'oeuvres

Choice of 2 course dinner - buffet or plated

4-hour reception with 2 hours of setup prior and 1-hour post-event

Silver Package

83 per person

Choice of 3 butler passed hors d'oeuvres

Choice of 2 course dinner - buffet or plated

4-hour reception with 2 hours of setup prior and 1-hour post-event

Champagne amenity

Gold Package

93 per person

Choice of 4 butler passed hors d'oeuvres

Choice of 2 course dinner – buffet or plated

5-hour reception with 2 hours of setup prior and 1-hour post-event

Champagne toast

Square mirror base

Chocolate dipped strawberries for dessert table

Champagne amenity and, guaranteed late check-out

WEDDING RECEPTION PACKAGES

All wedding packages include parquet dance floor and installation. Contemporary place settings: white or black house linen, china, glassware, and silverware in house tables: dinner rounds, cake table, cocktail tables, place card and gift table, 3 votive candles per table. Fireplace king suite for couple on wedding night with guaranteed early check-in. Courtesy discounted sleeping room block for your guests and menu tasting for up to 4 guests.

Platinum Package

110 per person

Choice of 4 butler passed hors d'oeuvres

Choice of 2 course dinner – buffet or plated, includes upgraded entree selections

5-hour reception with 2 hours of setup prior and 1-hour post-event

Champagne toast with raspberry garnish

Primrose linen package

5 votive candles per table and square mirror base

Chocolate dipped strawberries and brownies for the dessert table

Champagne amenity, guaranteed late check-out

Fireplace king suite for one-year anniversary

Day suite for the wedding party with champagne

Overnight valet parking for wedding party; up to 6 cars for one night

Liquor Packages for Copper and Silver Packages:

Add 45 per person for 4-hour beer and wine

Add 50 per person for 4-hour High Plains

Add 55 per person for 4-hour local 5280 Mile High

Add 60 per person for 4-hour The Rockies

Liquor Packages for the Gold and Platinum Packages:

Add 45 per person for 5-hour beer and wine

Add 60 per person for 5-hour High Plains

Add 65 per person for 5-hour local 5280 Mile High

Add 70 per person for 5-hour The Rockies

HORS D'OEUVRES

Cold

Local craft beer bacon (GF)
Goat cheese stuffed peppadew peppers (V GF)
Antipasto skewer (V GF)
Roasted garlic hummus on a pita crisp (V)
Mini dessert tarts (V)
Smoked salmon salad in a cucumber cup (GF)
Seared ahi tuna on a wonton w/ wasabi aioli
Beef carpaccio on Lavosh with horseradish creme and capers
Assorted dessert shots (V)

Hot

Risotto arancini (V)
Wild mushroom and parmesan tart (V)
Spinach and swiss puff (V)
Sesame chicken skewer (GF)
Buffalo chicken skewer (GF)
Vegetable egg roll (V)
Coconut shrimp
Petite beef or chicken wellington
Mini crab cakes w/ cajun remoulade
Brie and raspberry en croute
French onion soup boule
Paella arancini
Florentine stuffed mushrooms (V)
Short rib crostini with horseradish creme
Chicken quesadilla cone

ENHANCEMENTS

Cocktail Hour and Late-Night Displays

DISPLAY STATIONS per item

Baked Brie en Croûte serves 20 (V) **180**

Served with cranberry orange chutney and artisan breads and crackers

Whole Salmon Display serves 50 (GF) **600**

Served with cucumber dill cream cheese mousse, classic accoutrements and herbed pita crisps

DISPLAY STATIONS per person

Seasonal Vegetable Display (V GF) **14**

Served with chive sour cream, bleu cheese and hummus

Antipasto Display **18**

Selection of cured meats, marinated grilled vegetables, mixed olives, peppers, breadsticks and crackers

Gourmet Cheese Display (V) **16**

Variety of gourmet imported and domestic cheeses, crackers, baguette and focaccia

Old School **22**

Mini grilled cheese sandwiches with tomato soup shooters, mini all beef hot dogs and white cheddar mac n' cheese

Seafood Bar (GF) **28**

Jumbo shrimp, snow crab claws, smoked scallops, cocktail sauce and assorted accompaniments

*Minimum of 25 people required.

Viennese Display (V) **25**

Vast array of chef's choice market style desserts and pastries.

Late Night Munchies

18 per person

Chicken tenders with assorted dipping sauces

Cheese and pepperoni pizza

Celery and carrots

Snacks

15 per bowl

Goldfish, Pretzels, Kettle Chips, Candy Bowl

Flavored Popcorn

Buttered, White Cheddar, Cheese, Carmel, or Chef's Spicy Blend

CARVING STATIONS

Stations are offered as an enhancement to your reception or dinner and are not intended as a standalone offering and require a minimum 15 guests. All carving stations require a chef fee of 150, 2 hours maximum. All carving stations served with fresh rolls and butter.

CARVING STATIONS each

Garlic and Herb Roasted Turkey Breast* serves 30 (GF) **400**

Served with orange, cranberry chutney and gravy

Roasted Garlic and Black Pepper Crusted Strip* serves 25 (GF) **475**

Served with demi-glace and cognac sauce

Herb Crusted Prime Rib of Beef* serves 25 (GF) **500**

Served with au jus and horseradish creme

Smoked Paprika and Dijon Rubbed Pork Loin* serves 25 (GF) **425**

Served with chipotle barbeque and stone-ground mustard

Bourbon and Maple Glazed Ham* serves 30 (GF) **425**

Served with assorted mustards

DINNER SELECTIONS

Includes salad, up to 2 entrees French and Artisan Breads, coffee, and tea station for dessert

SALAD SELECTIONS

Wedge Salad

Blue cheese, bacon, and tomatoes

Caesar

Romaine lettuce, parmesan crisp, croutons, and Caesar dressing

Kale Salad

Dried cranberries, almonds, feta, and raspberry vinaigrette

Mixed Greens

Brie, strawberries, candied walnuts, and balsamic vinaigrette

Baby Spinach Salad

Spiced pecans, goat cheese, roasted pears, and aged sherry vinaigrette

DINNER SELECTIONS

PLATED ENTRÉE SELECTIONS

Butternut Squash Ravioli (V)

Crispy Brussel sprouts and beurre noisette with sage, cream and topped with pepita seeds

Gnocchi (V)

Sautéed with wild mushrooms, wilted garlic spinach, and sugar snap peas, drizzled with bleu cheese cream

Double Barrel Pork Chop

Charbroiled with bourbon apple glaze and Moody Blue smoked bleu cheese
Roasted garlic whipped potato, and broccolini

Frenched Red Bird Farm Chicken Breast (GF)

Crispy skin seared, on a bed on tri-color quinoa pilaf, with roasted asparagus and a piccata sauce

Chicken Roulade

Oven roasted with a wild mushroom, roasted garlic, and gremolata
Whipped potatoes and haricot vert

Scottish Salmon (GF)

Pan seared with fresh strawberries, shiitake mushroom, and a sherry shallot butter
Roasted marble potatoes and broccolini

Seasonal White Fish L'Orange (GF)

Pan seared with a Grand Marnier, white wine, and tarragon butter
Creamy parmesan risotto and roasted asparagus

Charbroiled Denver Cut Steak (GF)

Chimichurri, roasted bulb onions, fingerling potatoes and a vegetable medley

Colorado Cowboy Beef Tenderloin *

Coffee and soy rubbed and roasted tenderloin medallions, with scalloped potatoes
and roasted root vegetables

Petite Beef Tenderloin and Chicken Breast (GF) *

Cast Iron seared and served with creamy parmesan risotto, topped with demi and beurre
blanc with broccolini

Filet Mignon and Garlic Butter Prawns (GF) *

Served au Poivre, with roasted garlic whipped potatoes and asparagus

More than two entrée choices will add 3 per person surcharge

*An additional charge of \$5 per person is added to these selections

Special Dietary Needs and Vegetarian option for guests do not count as an additional EntreeSelection

BUFFET ENTRÉE SELECTIONS

Colorado National

Acadian blend baby greens with English cucumber, heirloom cherry tomatoes, blue cheese, slivered red onion and herb vinaigrette (V GF)

Spinach salad with Roma tomatoes, fried onions, warm bacon and balsamic dressing (GF)

New York striploin oven roasted with brandy peppercorn demi (GF)

Scottish Salmon, pan-seared with citrus beurre blanc (GF)

Roasted garlic whipped Yukon gold potatoes (V GF)

Seasonal vegetables (V GF)

Bank Teller

Iceberg wedge salad with bleu cheese crumbles, tomato, diced red onion, bacon lardons and dressing

Tomato basil bisque with house-made croutons (V)

Red Bird Farm chicken thigh vesuvio

Short rib with red wine reduction (GF)

Baked macaroni & cheese with breadcrumbs (V)

Braised green beans with bacon (GF)

Stockbroker

Magnolia Caesar with Grana Padano, croutons, and house-made dressing

Caprese salad with fresh mozzarella, vine-ripened tomatoes, basil leaves and balsamic reduction (V GF)

Frenched chicken pan-seared with a merlot-soaked tart cherry pan sauce (GF)

Medallions of beef tenderloin with gorgonzola and demi-glace

Roasted marble potatoes with garlic and herbs (V GF)

Seasonal vegetables (V GF)

DESSERT AND SWEETS

Sweet Street

3 selections 18 per person

4 selections 22 per person

5 selections 25 per person

Assorted cake pops

Assorted freshly baked cookies

Assorted mini tarts

Assorted dessert shots

Traditional petit fours

French macarons

Cheesecake bites

Caramelo (GF)

Crème caramel (GF)

Berry cup (GF)

Strawberry Shortcake Station*

15 per person

Build your own shortcake with macerated strawberries,

Vanilla poached peaches, lemon mixed berries

Chantilly cream and pound cake

Chocolate Covered Strawberries and Assorted Truffles 30 per dozen

*A Chef Attendant fee of 150 per is required for all stations, maximum of 2 hours

BEVERAGE PACKAGES

	Host Bar	Cash Bar
High Plains	9 per drink	10 per drink
5280 Mile High	10 per drink	11 per drink
The Rockies	11 per drink	12 per drink
Signature Wine	9 per drink	10 per drink
Premium Wine	Market Price	Market Price
Imported and Craft Beer	8 per drink	9 per drink
Domestic Beer	7 per drink	8 per drink
Cordials	11 per drink	12 per drink
Soft Drinks	5 per drink	6 per drink

Beverage Packages include one of the following liquor packages, signature or premium wines* and a selection of domestic, imported and craft beers.

*Premium wines served only with the Platinum package

A Bartender fee of \$125 per 75 people is applied to all Beverage Packages. The Cash Bar Package also requires a Cashier at \$125 per 75 people.

Cash Bar prices include applicable sales tax.

BEVERAGE ENHANCEMENTS

Champagne Toast	5 per person
Prosecco Toast	7 per person
Dinner Wine Service	5 per person
	*Service fee does not include wine
Custom Wedding Cocktails Available	Inquire for Pricing

BEVERAGE PACKAGES

High Plains

Smirnoff Vodka
Barcardi Rum
Jim Beam Bourbon

Seagram's Gin
Jose Cuervo Especial Tequila

5280 Mile High

Breckenridge Vodka
Breckenridge Spiced Rum
Suerte Tequila

Breckenridge Gin
Breckenridge Bourbon

The Rockies

Grey Goose Vodka
Don Julio Tequila
Maker's Mark Bourbon
Ron Zacapa Aged Rum

Bombay Sapphire Gin
Johnnie Walker Black Scotch
Crown Royal Whisky

Signature Wines

Canyon Road varietals; Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon

Premium Wines

Please ask your servicing manager for our wine list

Domestic Beer

Sam Adams
Budweiser
Bud Light

Coors
Coors Light
Miller Lite

O'Doul's Amber

Import and Craft Beer

Corona, Heineken, Fat Tire, 5 Barrel, 90 Shilling, Easy Street, Assorted Local Craft Beers

Cordials

Grand Marnier
Bailey's Irish Cream

Disaronno Amaretto
Chambord

AUDIO/VISUAL

Ceremony Audio Package	400
Sound System, One Wireless Lavalier Microphone for Officiant, One Lavalier Microphone for Couple, Mixer, IPOD Patch, Labor	
 Video Projection Package for Slideshow	350
 42" Flat Screen TV Package for Cocktail Hour DVD Slideshow	175
 Lounge Custom Up-Lighting Package	200
*4 Customized Up Lights	
 Ballroom Up-Lighting Package	300
*8 Customized Up Lights	

EVENTS AT MAGNOLIA HOTEL

Guest Count

The Magnolia Hotel Denver, a Tribute Portfolio Hotel, requires an approximate guest count 14 days prior to your event. Your final guarantee of attendance is due 72 business hours prior to the event. At that point, it is possible to increase the guest count. If the number of guests exceeds the guarantee, appropriate charges will be incurred. All guest count reductions within the 72 hours prior to the event are non-refundable.

Service Charge and Taxes

Food: 25% Service Charge, 8% Sales Tax

Alcoholic Beverage: 25% Service Charge, 8% Sales Tax

Audio Visual: 25% Service Charge 8.8% Sales Tax

Additional Charges

250 labor charge fee for all events requiring rearrangement 24 hours prior and different set from the signed BEO's

The Menus in our packages are suggested selections. We would be pleased to customize menus to suit any taste and occasion. All Food and Beverage served in the Magnolia Hotel Denver and 17th by Magnolia, is to be provided by the Magnolia Hotel Denver.

The Magnolia Hotel Denver reserves the right to ask for valid photo identification from any guest to ensure legal age for consumption of alcoholic beverages. The Magnolia Hotel Denver reserves the right to refuse service to any guest who is, or appears to be, intoxicated. No outside alcoholic or non-alcoholic beverages are allowed.

To hold space on a definite basis, a signed contract and deposit is required. Space for the event is booked only for the times indicated. Should set up and tear down times be required, please specify at time of booking. An additional labor charge will be assessed if your event requires numerous room changes.

The Magnolia Hotel Denver, its Meeting Space and 17th by Magnolia are a smoke-free environment. Smoking is only permitted outside in our designated smoking area.

All candles used must be in enclosed containers. Any decorations or signs may be displayed with supporting equipment. Use of tacks, staples, nails, tapes, adhesives, or anything that could mark the walls is not permitted.

The use of smoke, fog or dry ice will trigger the event space/building fire alarm. It is the Client's responsibility to provide the Magnolia Hotel Denver with advance notice of smoke, fog and/or dry ice that will be used in their event(s). Failing to inform the Event Manager, and subsequently activating the space/building fire alarm is an offense that will result in a 1,000 charge to the group.