

HOLIDAY INN DENVER LAKEWOOD

HOLIDAY PACKAGE



INCLUDES:

- ❖ Table and Chairs
- ❖ Linens and Napkins
- ❖ House Centerpieces
- ❖ Dance Floor and DJ Table
- ❖ Holiday Decor
- ❖ Gift Table
- ❖ Coat Racks
- ❖ Setup and Cleanup
- ❖ Professional Banquet Staff
- ❖ Complimentary Parking



HOLIDAY INN DENVER LAKEWOOD
7390 WEST HAMPDEN AVE
LAKEWOOD, COLORADO 80227
HOTEL LINE 303.980.9200
HOTEL FAX: 303.980.6423
WWW.HILAKEWOOD.COM



Holiday Inn

DENVER LAKEWOOD

HORS D' OEUVRE RECEPTION

The Classic \$18.00 Per Person

Assorted Cold Canape to Include:

Roasted Green Chile, Piñon, Queso Crema & Fresco with lime tortilla crisps
Cream Cheese Stuffed Cherry Tomato's
Classic Devilled Eggs
Ham, Cream Cheese and Lingonberry Pinwheels

Assorted Hot Canape to Include:

Pork Egg Rolls with Szechuan and Teriyaki Dipping Sauces
Mini Quiche
Mini Black Bean and Chicken Burritos w/ Salsa
Mozzarella Sticks w/ Marinara & Garlic Butter

Festive Displays featuring premium Domestic Cheeses, Orchard Fruits, and Vegetable Crudité

Alpine Colorado \$22.00 Per Person

Assorted Cold Canape to Include:

Maple Glazed Ham and Gruyere on Mini Rosemary-Buttermilk Biscuit
Sesame Crusted Tuna on Potato Waffle with Wasabi Cream
Goat Cheese and Sundried Tomato Bruschetta with Balsamic Syrup
Salami Coronet Stuffed with Roast Pepper Cream Cheese

Assorted Hot Canape to Include:

Smoked Short Rib and Smoked Beef Quesadillas with Guacamole & Ranchero Salsa
Coconut Shrimp with Sweet and Sour
Mini Sausage Calzone with Marinara

Festive Displays featuring premium Domestic & Imported Cheeses, Orchard Fruits, Vegetable Crudités w/ Garnishment and Condiments. Cheese Fondue with Baguette for dipping.

Food, Beverage & Audio Visual prices are subject to 10.5% sales tax & 20 % Service Charge Room Rental subject to 3% tax

HORS D' OEUVRE RECEPTION

The Rocky Mountain Summit \$28.00 Per Person

Assorted Cold Canape to include:

Smoke Prime Rib of Beef and Horseradish
Cream Bruschetta

Cherry Tomato Stuffed with Marinated
Mushroom and Artichoke Salad

Pear Stuffed with Cream Cheese and
Pecan

Assorted Hot Canape to Include:

Maryland Crab Cake with Lemon Aioli
and Tartar Sauce

Petite Beef Tenderloin Wellington with
Sauce Forrestier and Dijon Cream

Mini Braised Pork Tamale with Ancho
Chile and Jalapeno Cream Sauce

Chicken Satays with Spicy Cashew Curry

Display Featuring: Crab, Smoked Salmon Shrimp, and Scallops with Cocktail
Sauce and Garnishments; Premium Domestic and Imported Cheeses, Orchard
Fruits, and Vegetable Crudit 

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BUFFETS

Taco Bar Buffet \$26.00 Per Person

Navajo Taco Bar Featuring: Chicken Tinga, Carne Asada and Pork Chile Verde. Toppings to include; Ají Amarillo Cabbage Slaw, Corn, Red and Green Salsas, Cheddar, Monterrey Jack & Queso Fresco Cheeses, Shredded Lettuce, Sliced Radishes, and Assorted Condiments. Served with , “Warm Four Corners” Potato Salad and Mixed Green Salad.

Buffet Includes: Artisan bread and butter presentation, Holiday Dessert Table, Coffee and Iced Tea

Food, Beverage & Audio Visual prices are subject to 10.5% sales tax & 20 % Service Charge Room Rental subject to 3% tax



BUFFETS

Colorado Rockies Holiday \$30.00 Per Person

Salads (Choose 2)

Mixed Greens Tossed with Apple and Dried Cranberries. Choice of Dressing to include: Ranch, Cranberry-Balsamic and Green Apple Herb.

Baby Spinach, Candied Walnut, Blueberry and Red Onion. Blueberry Vinaigrette Dressing

Red and Green Romaine Lettuce , Garlic Crouton and Parmesan with Creamy Parmesan-Romano Dressing

Entrees (Choose 2)

Roast Turkey with Cornbread Dressing, Giblet Gravy and Green Beans

Slow Braised Beef Pot Roast with Roast Vegetables and Pan Gravy

Herb Crusted Salmon with Garlic-Rosemary Cream and Roast Vegetables

Baked Three Cheese Lasagna with Winter Squash, Parmesan Cream and Marinara

Chicken Piccata in Lemon Caper Butter and Fresh Steamed Broccoli

Roast Pork Loin with Apples and Calvados

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BUFFETS

Santa Fe Holiday \$32.00 Per Person

Starters (Choose 2)

Mixed Green Lettuce tossed with Apple and Dried Cranberry and Garnishment. Dressings to include: Ranch, Cranberry-Balsamic and Green Apple Herb.

San Luis Chop Salad- Red and Green Romaine Lettuces, Roast Corn and Roasted Green Chiles, Pine nuts, Red Onion, Black Beans, Grape Tomato, and Cilantro Lime Vinaigrette

Avocado, Orange, Grapefruit and Jicama Salad with Citrus Mint Dressing

Baja Shrimp Cocktail- Large Gulf Shrimp with Spicy Tomato Sauce - Additional \$2 PerPerson

Entrees (Choose 2)

Petit Sirloin Steak Adobada, Ancho Chile Demi and Garlic Roasted Red Potato

Trout Veracruzano with Spanish Rice and Roasted Vegetables

Christmas Enchiladas – Sundried Red Chile Puree, Monterey Jack, Sharp Cheddar Cheeses and Queso Fresco.

Roast Marinated Pork Tenderloin – Roast Garlic -Avocado Cream

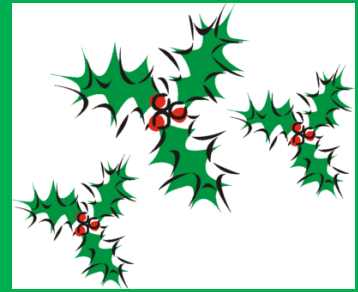
Broiled Salmon Steak with Green Chile Risotto

Tamale Stuffed Chicken Breast with Santa Fe Street Corn on the Cob

Taos Posole Rojo with Tortillas and Appropriate Condiments

Buffet Includes: Artisan bread and butter presentation, Holiday Dessert Table, Coffee and Iced Tea

PLATED ENTREE



Plated option available to groups under 100 people

**Choose 2, place cards for each guest
(Vegetarian option available on request)**

Apple Cider Braised Pork Tenderloin with William Potato and Red Cabbage

Petit Angus Sirloin; Tobacco Onion, Scampi Stuffed Baked Potato and Roast Garlic Demi

Roast Chicken “Diavolo” with Roast Carrots, Herb Potato and Sherry Jus.

Grilled Salmon with Melted Leeks and Almonds, Rice and Chef Choice Vegetables

Includes: Salad, Artisan bread and butter presentation, Holiday Dessert Table, Coffee and Iced Tea

\$25.95 per person

WINE AND SPIRITS

SPIRITS

- Well Brands \$6.00 Per Drink
- Call Brands \$7.00 Per Drink
- Premium Brands \$8.00 Per Drink

BEER

- Domestic Bottled Beer \$5.00 Per Bottle
 - Import Bottled Beer \$6.00 Per Bottle
- Keg Beer Available Upon Request**

CHAMPAGNE

- Wycliff Champagne \$24.00 Bottle
- Sparkling Non-Alcoholic \$18.00 Bottle
- Champagne Punch \$45.00 Bowl
Red or White Serves 25

WINE

Canyon Road Chardonnay \$5.50 Glass
\$21.75 Bottle

Canyon Road White Zinfandel \$5.50 Glass
\$21.75 Bottle

Canyon Road Pinot Noir \$5.50 Glass
\$21.75 Bottle

Canyon Road Pinot Grigio \$5.50 Glass
\$21.75 Bottle

Specialty Wines Available Upon Request

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