



WEDDINGS

The Antlers 2016 Wedding Menus

Congratulations on your Engagement and upcoming Wedding!

Weddings are a time for love, a time for laughter, a time for celebration, sharing with family and friends, and memories that will last a lifetime. We invite you to share these memories with us. Our expert Catering Staff has everything you will need to make your wedding day Beautiful, Unique and Sophisticated.

Located by the magnificent Rocky Mountains and Pikes Peak, the Antlers offers spectacular scenery and amazing views. The incredible sophistication and chic atmosphere of this historic hotel create a beautiful backdrop for your most important day. In this bustling downtown community, it is also a great place for your family and friends to enjoy a weekend getaway.

There are plenty of wonderful attractions and activities in the area to keep your guests entertained.

Our professional staff will handle every detail, so you can relax and enjoy YOUR day.

Our skilled team takes pride in planning your wedding reception and always adds a personal touch.

Please find our menu selections enclosed. Remember, we are here to make this day unforgettable for you and your guests. If you have any special suggestions or requests, we will be delighted to customize any package for you.



Antlers Hotel 2016 Wedding Menus

A service charge of 14% of the total Food and Beverage revenue, which will be provided to wait staff employees, service employees and/or service bartenders. An administrative fee of 9% of the total Food and Beverage revenue and applicable taxes which will be retained by the Hotel, and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. Prices are subject to change.

If menu selections are not made within 72 hours of event, it becomes Chef's Choice

To Have and To Hold Package

*Complimentary Guest Room for the Wedding Couple
Provided for the Evening of the Wedding with
a Bottle of Champagne, Chocolate Covered Strawberries & Breakfast for Two
(Breakfast available in Your Room or Our Restaurant)*

Complimentary Champagne Toast

Complimentary Cake Cutting & Service

Complimentary Self Parking for the Night of the Wedding

Complimentary Dance Floor

Complimentary Tables for Gifts, Guest Book, Place Cards, DJ and Cake

House Linens, Napkins and House Centerpieces

Riser for Head Table

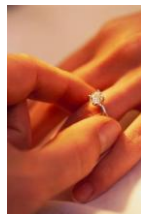
Waived Room Rental Fees for Reception

Waived Bartender and Bar Setup Fees

Plated Dinner

Buffet Dinner

Hors d' Oeuvres Reception



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I Choose You Package

*Complimentary Guest Room for the Wedding Couple
Provided for the Evening of the Wedding with
a Bottle of Champagne, Chocolate Covered Strawberries & Breakfast for Two
(Breakfast available in Your Room or Our Restaurant)*

Complimentary Champagne Toast

Professional DJ Service

Tiered Wedding Cake

Complimentary Cake Cutting & Service

Complimentary Self Parking for the Night of the Wedding

Complimentary Dance Floor

Complimentary Tables for Gifts, Guest Book, Place Cards, DJ and Cake

*Floor Length Linens, Napkins, Chair Covers with Sashes and
House Centerpieces*

Riser for Head Table

Waived Room Rental Fees for Reception

Waived Bartender and Bar Setup Fees

Plated Dinner

Buffet Dinner

Hors d' Oeuvres Reception

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To Cherish Forever Package

*Complimentary Guest Room for the Wedding Couple
Provided for the Evening of the Wedding with
a Bottle of Champagne, Chocolate Covered Strawberries & Breakfast for Two
(Breakfast available in Your Room or Our Restaurant)*

Complimentary Champagne Toast

Professional DJ Service

Tiered Wedding Cake

Complimentary Cake Cutting & Service

Complimentary Self Parking for the Night of the Wedding

Complimentary Dance Floor

Complimentary Tables for Gifts, Guest Book, Place Cards, DJ and Cake

Floor Length Linens, Napkins, Chair Covers with Sashes

Floral Centerpieces

Riser for Head Table

Waived Room Rental Fees for Reception

Waived Bartender and Bar Setup Fees

Plated Dinner

Buffet Dinner

Hors d' Oeuvres Reception

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Plated Dinner Options

PASSED HORS D' OEUVRES

(Please Select Four)

- *Chicken Satay Skewers with Peanut Dipping Sauce*
- *Jumbo Sea Scallops and Snow Peas wrapped in Bacon*
- *Antipasto Skewer*
- *Spinach & Boursin Stuffed Mushrooms*
- *Mini Lump Crab Cakes with Sweet & Hot Mustard*
- *Chilled & Grilled Jumbo Shrimp with Dipping Sauce*
- *Spinach & Feta Triangles*
- *Curried Chicken Salad with Red Grapes*
- *Mongolian Beef Sticks with Tangerine Sauce*
- *Mini Lobster Wellington*
- *Sweet Chile Glazed Pork Belly Bites*
- *Smoked Salmon on Yukon Potato Chip*
- *Crispy Parmesan Artichoke Hearts*
- *Vietnamese Fresh Spring Rolls*

STARTERS

(Please Select One)

- ❧ *Iceberg Wedge with Crumbled Bleu Cheese, Bacon, Grape Tomatoes and Balsamic Dressing*
- ❧ *Bibb Lettuce with Toasted Almonds, Mandarin Oranges and Citrus Vinaigrette*
- ❧ *Lobster Bisque*
- ❧ *Potato, Vermont Cheddar & Ale Bisque topped with Clove Scented Walnuts*

ENTREES

(Please Select Two)

- ❧ *Roasted Chicken Breast with Sweet Potato Puree, Asparagus and Maple Glaze*
- ❧ *Herb Roasted Chicken Breast served with White Bean and Garlic Puree, Kale and Wild Mushrooms*
- ❧ *Slow Roasted Dijon Crusted Pork Loin with Apricot Chutney*
- ❧ *Grilled New York Strip Steak with Yukon Potato, Haricot Vert and Peppercorn Sauce*
- ❧ *Red Snapper on Wild Mushroom & Rock Shrimp Grits in White Wine Butter Sauce*
- ❧ *Roasted Vegetable Wellington with Fresh Tomato-Basil Sauce*

~All Entree's served with Fresh Baked Dinner Rolls & Creamy Whipped Butter, Chef's Selection of Starch and Seasonal Vegetable, Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea and Assorted Hot Teas~

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Buffet Dinner Options

PASSED HORS D' OEUUVRES

(Please Select Four)

- *Chicken Satay Skewers with Peanut Dipping Sauce*
- *Jumbo Sea Scallops and Snow Peas wrapped in Bacon*
- *Antipasto Skewer*
- *Spinach & Boursin Stuffed Mushrooms*
- *Mini Lump Crab Cakes with Sweet & Hot Mustard*
- *Chilled & Grilled Jumbo Shrimp with Dipping Sauce*
- *Spinach & Feta Triangles*
- *Curried Chicken Salad with Red Grapes*
- *Mongolian Beef Sticks with Tangerine Sauce*
- *Mini Lobster Wellington*
- *Sweet Chile Glazed Pork Belly Bites*
- *Smoked Salmon on Yukon Potato Chip*
- *Crispy Parmesan Artichoke Hearts*
- *Vietnamese Fresh Spring Rolls*

STARTER

(Please Select One)

- ☞ *Baby Field Greens and Fresh Herbs with Dried Cranberries, Spiced Walnuts and Honey Dijon Dressing*
- ☞ *Classic Caesar Salad with Focaccia Croutons and Grated Parmesan*
- ☞ *Potato, Vermont Cheddar & Ale Bisque topped with Clove Scented Walnuts*

ENTREES

(Please Select Two)

- ☞ *Herb Roasted Chicken Breast with Caramelized Onions & Pistachios*
- ☞ *Lemon & Herb Chicken*
- ☞ *Roasted Mustard Glazed Pork Loin*
- ☞ *Seared Beef Medallions with Peppercorn Sauce*
- ☞ *Roasted Salmon with Sweet Corn Cream*
- ☞ *Roasted Vegetable Moussaka*

Buffet accompanied by Selection of Two Starch Items

- ☞ *Roasted Fingerling Potatoes*
- ☞ *Garlic Smashed Yukon Gold Potatoes*
- ☞ *Herb Roasted Red Bliss Potatoes*
- ☞ *Wild Rice With Leeks*
- ☞ *Sweet Potato Puree*
- ☞ *Parmesan Angel Hair Pasta tossed with Freshly Squeezed Lemon Juice*
- ☞ *Wild Rice With Leeks*
- ☞ *Orzo with Spinach, Roasted Red Peppers and Feta Cheese*

Buffet accompanied by Selection of One Seasonal Vegetable

- ☞ *Seasonal Roasted Vegetable Medley*
- ☞ *Steamed Baby Carrots with Walnut Butter*
- ☞ *Steamed Green Beans with Thyme Butter*
- ☞ *Fresh Green Asparagus*

~Served with Fresh Baked Dinner Rolls & Creamy Whipped Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea and Assorted Hot Teas~

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Hors d' Oeuvres Reception Options

PASSED HORS D' OEUUVRES

(Please Select Four)

- *Chicken Satay Skewers with Peanut Dipping Sauce*
- *Jumbo Sea Scallops and Snow Peas wrapped in Bacon*
- *Antipasto Skewer*
- *Spinach & Boursin Stuffed Mushrooms*
- *Mini Lump Crab Cakes with Sweet & Hot Mustard*
- *Chilled & Grilled Jumbo Shrimp with Dipping Sauce*
- *Spinach & Feta Triangles*
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- *Mini Lobster Wellington*
- *Sweet Chile Glazed Pork Belly Bites*
- *Smoked Salmon on Yukon Potato Chip*
- *Crispy Parmesan Artichoke Hearts*
- *Vietnamese Fresh Spring Rolls*

ACTION STATIONS

(Please Select Three)

~SHRIMP SCAMPI BAR~

Tender Jumbo Gulf Shrimp sautéed with Plum Tomatoes, Garlic, Butter, Fresh Squeezed Lemon, Capers and White Wine served over Al Dente Linguine and accompanied by Crispy Garlic Bread and Grated Parmesan

~ASIAN NOODLE BAR~

Chinese Lo Mein and Soba Noodles Wok Stir Fried with Choice of: Spicy Thai Peanut Sauce, Traditional Stir Fry Sauce, Marinated Grilled Chicken, an assortment of Asian Vegetables, Broccoli, Shiitake Mushrooms, Bamboo Shoots, and water Chestnuts served in a Chinese Take-out Container with Chopsticks and Siracha Hot Sauce to Spice it Up!

~ITALIAN PASTA STATION~

Freshly prepared Tomato Basil Sauce garnished with Roasted Red Peppers and Onions, Alfredo Cream Sauce Garnished with Broccoli Florets with Penne, Linguini, Tortellini and Grilled Chicken Breast, Sweet Italian Sausage and Freshly Grated Parmesan Cheese

~SMASHED POTATO MARTINIS~

Yukon Mashed Potatoes with the following toppings: Applewood Smoked Bacon, Green Onions, Cabot Cheddar Cheese, Crumbled Bleu Cheese, Roasted Garlic Cloves, Roasted Red Peppers and Sour Cream served in a Martini Glass

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Hors d' Oeuvres Reception Options Continued...

CHEF ATTENDED CARVING STATION

(Please Select One)

Roast Turkey served with Cranberry Sauce and Mushroom Gravy
Steamship Baron of Beef with Horseradish Cream, Dijon Mustard and Natural Au Jus
Maple Glazed Country Ham with Honey Mustard and Pineapple Relish

BEVERAGE STATION

Freshly Brewed Coffee and Decaffeinated Coffee with Flavored Syrups, Whipped Cream, Chocolate Shavings and Cinnamon Sticks
Iced Tea and Assorted Hot Teas



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**Creative Offerings to Enhance Your Hors d' Oeuvres
Presentation Prior to or Following Dinner Service**
(Offered as Accompaniment to Dinner Only)

~ASSORTED RAW BAR~

To Include East Coast Oysters and Littleneck Clams on the Half Shell, Prince Edward Island Mussels Steamed in Garlic and Vermouth, Chilled Seafood 'Martinis' and Jumbo Shrimp Cocktail with Horseradish Dipping Sauce

~A TASTE OF SPAIN~

Traditional Paella with Clams, Mussels, Shrimp, Chicken and Chorizo over Saffron Rice

~THAI CURRY SHRIMP~

Sweet Baby Shrimp with Bamboo Shoots, Scallions, Snow Peas and Mushrooms with Rice Noodles and Spicy Red Curry Sauce

~BAY SCALLOP SAUTÉ~

Fresh Scallops Sautéed with Garlic, Tomatoes, White Wine, Lemon, Butter Basil & Parsley Presented in Tiny Phyllo Cups

DESSERT EMBELLISHMENTS

Chocolate Coins Personalized with Bride and Groom's Initial

Dessert Bar to include an Array of Mini Desserts

Chocolate Dipped Strawberries Presented at Each Guest Table

Viennese Pastry Station

European Chocolate Fountain

~LATE NIGHT SNACKS~

Pulled Pork Sliders

Mini Hamburgers with Accompaniments

Chicken Fingers

Fried Mozzarella Sticks

Chicken Quesadillas

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Hosted Bar

Call Brands
Premium Brands
Domestic Beer
Imported Beer
House Wine
Cordials
Soft Drinks

Cash Bar

Call Brands
Premium Brands
Domestic Beer
Imported Beer
House Wine
Cordials
Soft Drinks

Package Bars by the Hour
(per Person)

Premium Brands

One Hour
Two Hours
Three Hours
Four Hours
Five Hours

Call Brands

One Hour
Two Hours
Three Hours
Four Hours
Five Hours

Beer and Wine

One Hour
Two Hours
Three Hours
Four Hours
Five Hours

Soft Drinks

One Hour
Two Hours
Three Hours
Four Hours
Five Hours

Ultimate Martini's

Champagne Toast

Keg of Domestic Beer

Keg of Imported Beer

A \$50 Bartender Fee Per Bar Will Be Assessed Should the Bar Revenue Be Less Than \$300 Per Bar

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~SPARKLING & WHITE WINES~

CHAMPAGNE

*Segura Viudas, Spain
Schramsberg, Napa, CA*

CHARDONNAY

*Coastal Vines, CA
Gainey, CA*

PINOT GRIGIO

*Coastal Vines, CA
Pighin, Italy*

SAUVIGNON BLANC

*Oyster Bay, New Zealand
Liberty School, CA*

OTHER WHITE WINES

*Coastal Vines, White Zinfandel CA
Heinz Eifel, Shine, Riesling, Germany*

~RED WINES~

CABERNET SAUVIGNON

*Coastal Vines, CA
Raymond R. Collection, CA
Duckhorn Decoy, CA*

MERLOT

*Coastal Vines, CA
Angeline, CA*

PINOT NOIR

*Coastal Vines, CA
Firesteed, OR*

OTHER RED WINES

*Nine Stones, Shiraz, Australia
Alta Vista, Malbec, Argentina*

SOLD PER BOTTLE

DAY AFTER BRUNCH BUFFET

Lazy Day Brunch

Sliced and Whole Fruit

Baby Spinach Salad with Gorgonzola and Candied Pecans

Smoked Atlantic Salmon Display to Include Chopped Eggs, Onions and Capers

Eggs Benedict

Double-Smoked Bacon and Sausage Links

Home Fries

Apple Crepes

Sautéed Chicken Breast with Wild Mushroom Marsala Sauce

Garlic & Herb Marinated Sirloin

Herb Roasted New Potatoes

Chef's Seasonal Vegetables

Assorted Dessert Display

Fresh Orange Juice, Freshly Brewed Colombian Coffee, Decaffeinated Coffee & Assorted Hot Tea

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CEREMONY PACKAGES

OPTION 1

Ceremony Space
Banquet Chairs
Ceremony Rehearsal
(Scheduled Based on Availability)

OPTION 2

Ceremony Space
Banquet Chairs
Microphone for Officiate
Uplighting
(Includes 4 Lights)
Ceremony Rehearsal
(Scheduled Based on Availability)

ADD ONS

12'x12' White Pipe & Drape Backdrop

Chair Covers with Sashes

Additional Uplights

Pricing is Based Up to 200 Guests, Over 200 Guests Additional Fees may Apply
All Pricing is Exclusive of 23% Setup Fee & 7.63% Sales Tax

GENERAL INFORMATION

The following is a list of guidelines and policies for hosting your wedding at The Antlers.

~MENU SELECTION & PRICING ~

A non-refundable deposit (20% of your food & beverage minimum) along with a signed contract will be required to confirm the event date on a definite basis. Final payment will be due two weeks prior to your Event date. Your final menu selections must be made no later than 14 days prior to your arrival.

~GUARANTEE~

Final attendance for your Event must be received in writing by the catering/conference services office **NO LATER THAN 12:00PM**, three (3) working days before the date of the Event. This will be the number for which the Hotel will prepare food for the Event. The Hotel cannot be responsible for service, accommodations or guaranteeing the same menu items for more than 5% over guarantee for Events with an attendance of less than 300 people and 3% over guarantee for Events with an attendance of 300 or more people. If a guarantee is not given to the Hotel by the specified time and date, the original expected attendance would be considered the final guarantee.

~SERVICE CHARGE AND SALES TAX~

A 23% service charge will be assessed to all of your bills from the Hotel to offset administrative expenses for supervisory, sales and other banquet personnel. The breakdown of the service charge is as follows: A gratuity of 14 % of the total Food and Beverage revenue, which will be provided to wait staff employees, service employees and/or service bartenders. An administrative fee of 9% of the total Food and Beverage revenue and applicable taxes which will be retained by the Hotel, and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. The City/State Sales tax (currently 7.63%) will also be applied.

~OUTSIDE FOOD & BEVERAGE~

No food or beverages of any kind can be brought into the Hotel by you or any of your guests, invitees or attendees unless prior approval is obtained from your Catering Manager.

~WEDDING CAKES~

A Wedding Cake is allowed to be brought in from a licensed bakery. The Antlers also offers the opportunity to provide a Wedding Cake for your special day. We will set up a private meeting between you and our pastry chef to develop a custom wedding cake designed just for you. From the traditional to the modern, from basic to unique we can provide the cake of your dreams. Cake tastings are available.

Grooms cakes are also available.

WEDDING CHECKLIST

~ 12 MONTHS+ ~

*Decide on a budget and savings plan
Reserve your ceremony site and officiate
Start to put together a guest list for a preliminary count
Visit reception sites and decide on location
Decide if you're going to plan your wedding yourself or work on finding a wedding planner or
Day-of-coordinator*

~ 9-12 MONTHS ~

*Start the search for your dream wedding gown, veil and accessories
Choose your wedding party attendants
Begin your search for a photographer. Make sure to look for one who matches your style and personality
Select a videographer that works well with your photographer
Begin looking for your band or DJ. Sometimes cover bands are a great way to find inexpensive raw talent
Start thinking about your honeymoon destination and budget and looking out for deals
Once you have secured your photographer, set an appointment for an engagement photo session*

~ 6-9 MONTHS ~

*Take your bridesmaids out to search for their dresses
Start a bridal registry. Giving your guests 2-3 store choices will make it easier for everyone when purchasing a gift. You may even want to register for your honeymoon or with some of your vendors! Visit www.hiltonhhonors.com/transfer to register for HHonors gift points.
Contact a hotel close to the venue to reserve room blocks. The Hilton Family online booking tool allows you to search from a variety of hotels for different budgets, reserve and manage your guest room block.
Find a florist that will assist you in creating your vision
Select a caterer if one hasn't been assigned to you by your reception site
Create a wedding website and make sure to include key information about your hotel room blocks
Select and send out save the date cards; Make sure to include information about your wedding website
Start looking at invitations and honeymoon plans; make sure you have an updated passport*

~ 4-6 MONTHS ~

*Order formalwear for the groom and groomsmen; make sure to include the father of the bride & groom too!
Begin the search for a makeup artist and hair stylist
Begin thinking about favors for the reception
Begin the search for a rehearsal dinner location
Finalize the guest list; it's time to get the invites ordered
Reserve wedding day transportation for your wedding party and guests from out of town
Make Bachelorette and Bachelor party plans*

~ 2-4 MONTHS ~

*Address all wedding invitations
Buy gifts for your wedding party
Purchase wedding bands
Announce your engagement in local newspapers
Confirm delivery date of bridal gown and bridesmaids dresses
Meet with Caterer to discuss menu and special food/allergy needs
Select your ceremony music and any special readings you want for your ceremony; if you decide to write your own vows, now's the time to start
Set a time to meet with your officiate
Arrange ceremony rehearsal and notify participants of your wedding date timeline and weekend activities*

~ 1-2 MONTHS ~

Contact your local county clerk's office for the marriage license details, and schedule date to obtain one
Mail invitations (make sure to do this 2 months prior to the wedding)
Arrange for final fittings on your gown and bridesmaids dresses
Confirm all travel and honeymoon arrangements
Design and print a program for your ceremony
Conduct a menu tasting and make final menu selections
Start the preliminary reception seating charge and place cards
Don't forget to purchase all wedding accessories such as guest book or plate with pen, unity candle, toasting glasses, cake knife and server and flower girl/ring bearer accessories

~ 4-6 WEEKS ~

Contact anyone that has not responded yet to find out if they will be in attendance
Finish the seating chart and making place cards
Confirm final guest count to the Caterer and Reception Site
Write rehearsal dinner and wedding toasts
Reconfirm your guests' accommodations, check room blocks and start making out-of-town welcome baskets

~ 1 WEEK ~

Confirm your honeymoon reservations with the travel agent
Review all of your photographer, video, DJ and vendor information
Make sure all wedding attire fits, especially for the groom and his attendants
Have final consultation with Caterer, Florist, Musicians, Photographer and Videographer
Count vendor meals and add to final guest meal count for caterer
Finish any outstanding place cards, menu cards and other various forms of stationary for the reception
Finalize seating arrangements

~ THE DAY BEFORE ~

Get manicure and pedicure; stay away from waxing or facials
Hold your wedding rehearsal
Present gifts to your wedding party at the rehearsal dinner
Put vendor gratuities and fees due on the wedding day in envelopes to distribute
Make sure your rings and marriage license are in a safe place
Take your dress out of its bag so it can breathe and stay wrinkle free
Bring your marriage license to the wedding rehearsal for the officiate

~ THE BIG DAY ~

Allow yourself plenty of time to get dressed
Prepare for your hair and makeup appointments
Make sure you drink lots of water and eat a good breakfast to keep your energy level up
Most importantly enjoy your day!

