

..... menu · details

hors d'oeuvres

COLD PASSED

Kimchi Stuffed Cucumber
Greek Salad Skewer
Chipotle Beef and Black Bean on Tortilla
Boursin Chicken Salad Crostini
Spiced Shrimp on Cucumber
Artichoke and Heirloom Tomato Bruschetta
Vietnamese Summer Roll, Peanut Sauce

HOT PASSED

Vegetable Spring Rolls with Plum Sauce
Chicken Empanadas with Cilantro Sour Cream
Andouille Sausage Encroute with Creole Tomato Coulis
Roasted Duck and Apricot Wonton with Plum Sauce
Vegetarian Pot Stickers with Soy Mustard
Sweet BBQ Pork Buns, Pineapple Chili Sauce

hors d'oeuvre enhancements (TRAY PASSED HORS D'OEUUVRES ARE PRICED BY THE DOZEN)

COLD PASSED

Chilled Hoisin Shrimp Picks
Lobster and Avocado Tartlet
Blackened Shrimp in Endive, Colorado
Goat Cheese
Seared Ahi Tuna Skewer, Wasabi Ginger
Drizzle

HOT PASSED

Shrimp Spring Roll, Cilantro Lime Yogurt Sauce
Shrimp Chao, Sweet Thai Chili
Buffalo Chicken Spring Roll, Blue Cheese Dip
Firecracker Chicken Burrito, Black Bean Sour
Cream Dip

displayed appetizers (NEW BEGINNINGS AND CELEBRATION PACKAGES)

DISPLAY ONE

Jalapeno Elk Sausage Fondue, Seasonal
Vegetables, Cubed Artesian Bread, Bison
Bruschetta, Warm Garlic Confit Button
Mushrooms

DISPLAY TWO

Heirloom Carrots, Radish, Cucumber, Mini Peppers,
Artisan Cauliflower, Teardrop Tomatoes, Roasted Onion
Cream Fraiche, Herbed Buttermilk Ranch Dip

DISPLAY THREE

Cured Spanish Sausage, Prosciutto, Speck,
Salumi, Manchego, Cabrales, Mahon Cheese,
Grilled Vegetables, Herbed Olive Tapenade,
Crusty Breads

DISPLAY FOUR

Domestic Cheeses, Seasonal Fresh and Dried Fruits,
Crackers and Crostini's

displayed appetizer enhancements (NEW BEGINNINGS AND CELEBRATION PACKAGES)

DISPLAY FIVE

Spicy Shrimp Ceviche
Portabella and Asparagus Ceviche
Octopus with Ginger, Soy and Lime
Tuna Ceviche with Mango
Pickled Cucumber and Onion

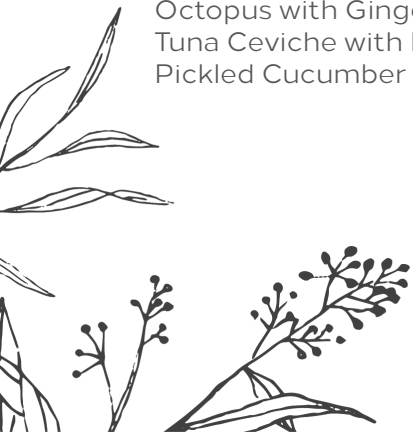
DISPLAY SIX

Oysters on the Half Shell
Jumbo Chilled Shrimp
Cracked Crab Claws
Wasabi Mayonnaise, Vodka Cocktail Sauce, Mignonette,
Mountain Remoulade, Lemon Wedges

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,
OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS

Hilton Denver Inverness

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salads

Radicchio and Frisse Lettuce, Grilled Portobello Mushroom, Parma Ham Ribbon, Honey-Thyme Vinaigrette

Inverness Green Salad with Marinated Beets, Sherry-spiked Tomatoes, Daikon Curls, House Vinaigrette

Arugula and Strawberry Salad, Toasted Marcona Almonds, Red Wine Vinaigrette

Baby Spinach Salad, with Candied Bacon, Chopped Egg, Caramelized Onions, Wild Raspberry Dressing

Petite Iceberg Wedge Salad, Midnight Blue Cheese Crumbles, Caramelized Pancetta, Marinated Baby Tomatoes, Green Chili-Ranch Dressing

Romaine Lettuce Hearts, Basil Focaccia Crostini, Grape Tomatoes, Shaved Parmesan-Reggiano, Roasted Garlic Caesar Dressing

entrees

Herb Roasted Natural Chicken Breast, Thyme and Olive Polenta Black Garlic Cream Sauce

Blackened Crusted Chicken, Herb Roasted Shrimp, Sweet Potato Mash, Sherry Jus Lie

Herb Grilled Salmon, Garlic Mushroom Quinoa, Fennel Citrus Sauce

Herb Grilled Prime Flat Iron Steak, Mahon Potato Puree, Espresso Scented Demi-glace

Grilled Center Cut Pork Chop, Candied Yam Purée, Mustard Jus Lie

VEGETARIAN SELECTIONS

Vegetable Lasagna with Squash, Roasted Peppers, Mushroom, Spinach, Roasted Garlic Marinara

Butternut Squash Ravioli, Sage Cream, Toasted Pepitas

Quinoa Stuffed Eggplant, Roasted Pepper Marinara

entree enhancements

Herb Seared Tenderloin of Beef, Jumbo Garlic Shrimp, Horseradish Potato Puree, Bordelaise

Fire Grilled Beef Tenderloin, Appenzeller Potato Gratin, Madagascar Pepper Pan Sauce

Grilled Filet Beef Tenderloin, Roasted Salmon, Artichoke Risotto, Sherry Mushroom Crema



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..... wedding buffet packages

Hilton Denver Inverness is pleased to offer the following wedding buffet packages for your very special celebration. Our wedding buffet packages are designed for 60 guests minimum and include brewed regular and decaffeinated coffees, hot tea and iced tea. You may choose to further tailor your package to fit your culinary vision. Our team is ready to assist you in designing a menu in which every detail will be carefully crafted to personally fit your wedding.

bronze package

COCKTAIL RECEPTION

Your Choice of (4) Butler Passed Hors D'Oeuvres

DINNER BUFFET

Wedding Cake

Champagne Toast (ONE GLASS PER PERSON)

platinum package

COCKTAIL RECEPTION

Your Choice of (4) Butler Passed Hors D'Oeuvres

DINNER BUFFET

Wedding Cake

Champagne Toast (ONE GLASS PER PERSON)

silver package

COCKTAIL RECEPTION

Your Choice of (4) Butler Passed Hors D'Oeuvres

DINNER BUFFET

Wedding Cake

Champagne Toast (ONE GLASS PER PERSON)

diamond package

\$105 PER PERSON

COCKTAIL RECEPTION

Your Choice of (4) Butler Passed Hors D'Oeuvres

DINNER BUFFET

Wedding Cake

Champagne Toast (ONE GLASS PER PERSON)

gold package

\$100 PER PERSON

COCKTAIL RECEPTION

Your Choice of (4) Butler Passed Hors D'Oeuvres

DINNER BUFFET

Wedding Cake

Champagne Toast (ONE GLASS PER PERSON)

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hors d'oeuvres

COLD PASSED

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Greek Salad Skewer
Chipotle Beef and Black Bean on Tortilla
Boursin Chicken Salad Crostini
Spiced Shrimp on Cucumber
Artichoke and Heirloom Tomato Bruschetta
Vietnamese Summer Roll, Peanut Sauce

HOT PASSED

Vegetable Spring Rolls with Plum Sauce
Chicken Empanadas with Cilantro Sour Cream
Andouille Sausage Encroute with Creole Tomato Coulis
Roasted Duck and Apricot Wonton with Plum Sauce
Vegetarian Pot Stickers with Soy Mustard
Sweet BBQ Pork Buns, Pineapple Chili Sauce

hors d'oeuvre enhancements (TRAY PASSED HORS D'OEUVRES ARE PRICED BY THE DOZEN)

COLD PASSED

Chilled Hoisin Shrimp Picks \$56
Lobster and Avocado Tartlet \$56
Blackened Shrimp in Endive, Colorado \$56
Goat Cheese
Seared Ahi Tuna Skewer, Wasabi Ginger \$56
Drizzle

HOT PASSED

Shrimp Spring Roll, Cilantro Lime Yogurt Sauce \$60
Shrimp Chao, Sweet Thai Chili \$84
Buffalo Chicken Spring Roll, Blue Cheese Dip \$70
Firecracker Chicken Burrito, Black Bean Sour \$60
Cream Dip

bronze

ACCOMPANIMENTS

Buffalo Mozzarella, Roma Tomatoes, Balsamic Syrup Caesar Salad, Focaccia Croutons, Shaved Parmesan
Cheese Tortellini Salad, Toasted Pine Nuts, Plum Tomatoes, Fresh Basil
Artisan Rolls and Loaves of Country Breads

ENTRÉES

Roasted Natural Chicken Breast, Pistachio Prosciutto Pilaf, Madeira Mushroom Sauce
Wild Mushroom Ravioli, Wilted Arugula, Champagne Sage Cream
Spicy Sausage and Shrimp Caccatorie with Roasted Fennel and Peppers
Sautéed Italian Squashes

silver

ACCOMPANIMENTS

Petite Greens, Jicama and Orange, Cilantro Lime Dressing
Green Papaya Cabbage Slaw, Cracked Peanuts, Cilantro Lime Vinaigrette
Blistered Corn, Roasted Pueblo Chile Chowder
Artisan Rolls with Butter

ENTRÉES

Sliced Ancho Chile Rubbed Strip Loin of Beef, Coriander Roasted Red Potatoes, Chipotle Port Demi-glace
Chicken, Shrimp, Andouille Sausage Skillet Paella, Sweet Peas, Saffron Tomato Broth
Chicken Enchiladas, Smoked Cheddar, Pasilla Chile Sauce
Spanish Grilled Squash

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gold

ACCOMPANIMENTS

Caesar Salad Bowl, Parmesan Croutons, Black Garlic Dressing
Mountain Greens, Grilled Portobello Mushrooms, Marinated Asparagus
Hearts of Palm and Artichoke Salad
Artisan Rolls with Butter

ENTRÉES

Sliced Herb Roasted Capon, Wild Rice Pilaf, Lingonberry Demi-glace
Yucatan Spiced Pork Loin, Coconut Sweet Potato Mash, Three Peppercorn Sauce
Seared Sea Bass, Country Risotto, Lemon Butter

platinum

ACCOMPANIMENTS

Chefs Chopped Salad: Spiced Chick Peas, Toasted Pinon Nuts, Marinated Tomatoes, Cucumbers,
Shredded Carrots, White Balsamic Dressing
Marinated Broccolini Salad: Fire Grilled Peppers, Pickled Red Onion, Sweet Cider Vinaigrette
Sliced Hot House Tomatoes, Grilled Asparagus, Herb Vinaigrette, Lemon Aioli, Artisan Rolls with Butter

ENTRÉES

Mesquite Broiled New York Steak, Grilled Onions and Mushrooms
Grilled Verlasso Salmon, Pueblo Chili Grits, Preserved Lemon Butter Sauce, Mountain Stone Fruit Relish
Prickly Pear Barbecued Natural Chicken Breast
Warm Fingerling Potato Skillet with Bacon and Country Mustard
Brown Sugar Ranch Beans
Sweet Corn Succotash with Cholula Butter
House-made Cornbread, Honey Butter



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diamond

PLEASE SELECT THREE (3) STATIONS OR TWO (2) STATIONS AND ONE (1) CARVING STATION

stations

MEDITERRANEAN

Red Pepper Hummus • Baba Ganoush • Warm Pita •
Tabbouleh • Moroccan Spiced Lamb Meatballs •
Falafel • Lemon Tahini

MAC N CHEESE

Garlic Parmesan Mornay • Smoked Chicken •
Wild Mushroom • Sweet Peas • White Cheddar Veloute •
Roasted Shrimp • Grilled Peppers • Truffle Crust •
Blistered Onion Fontina • Smoked Bacon • Jalapeno •
Grilled Corn • Crusty Breads • Whipped Herb Butter

GREENS

Greens Snipped to Order and Tossed With Choice of Chicken or Shrimp Dressed with Cilantro-Lime Vinaigrette, Lemon Poppy Seed Vinaigrette or House Balsamic Dressing
Condiments: Crumbled Goat Cheese • Heirloom Baby Tomatoes • Beet and Carrot Curls • Toasted Almonds • Piquillo Peppers • Caramelized Cipollini Onions • Sweet Corn and Toasted Pepitas

SPUDS

Bacon Cheddar Chive Whipped Potatoes
• Lobster and Goat Cheese Stuffed Potato
Skins • Pancetta Herb Roasted Fingerlings •
Duck Confit Potato Hash Skillet

HAVANA

Ropa Vieja Cubana (Cuban Shredded Beef)
• Braised Cuban Pork Shoulder • Mojo
Shredded Chicken • Cilantro Lime Rice •
Warm Corn Tortillas • Red Quinoa Salad with
Lime Cashew Dressing • Cilantro Lime Cream
• Guacamole • Roasted Corn Salsa • Lime
Wedges • Citrus Red Cabbage Slaw

carving stations

MESQUITE SMOKED BEEF BRISKET

Green Chili-Tomatillo Relish,
Bourbon Palisade Peach Barbecue Sauce,
French Rolls

VERLASSO SALMON ENCROUTE

Baby Shrimp, Julienne Vegetables and
Fresh Herbs, Citrus Butter Sauce

MANGO GLAZED ROASTED TURKEY BREAST

Apricot-Cranberry Chutney, Basil Mayonnaise,
Hawaiian Rolls

OVEN ROASTED CENTER CUT PORK LOIN

Roasted Chili Mayonnaise, Mango-Apple Chutney,
Soft Rolls

ROASTED TENDERLOIN OF BEEF

Horseradish Cream, Burgundy Demi-glace,
Soft Rolls

ROASTED PRIME RIB OF BEEF

Rosemary Pan Sauce, Creamy Horseradish,
French Rolls



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temptations

TIERED DESIGNER CAKES, CUPCAKE DISPLAY, OR PETITE DESSERT DISPLAY

CAKE FLAVORS SELECT UP TO TWO (2) FLAVORS OF CAKE & FILLING

Tahitian Vanilla • Marble • Chocolate • Almond • Almond Poppy Seed • Lemon •
Lemon Poppy Seed • Carrot • Red Velvet • Banana • Coconut

FILLINGS SELECT UP TO TWO (2) FLAVORS OF CAKE & FILLING

Cream Cheese • Buttercream • Bavarian Cream • Coconut Cream • Almond Cream • Ganache
Mousse (Dark Chocolate, Milk Chocolate, White Chocolate, Caramel, Espresso, Peanut Butter)
Fruit Mousse (Strawberry, Raspberry, Mango, Lime, Cherry, Blood Orange, Blueberry, Blackberry)
Marmalade (Strawberry, Raspberry, Mango, Apricot) • Curd (Lemon, Lime, Orange)

All cakes can be iced with Italian Buttercream or Cream Cheese

PETIT DESSERT DISPLAY CHOOSE UP TO THREE (3) SELECTIONS

Chocolate Covered Strawberries
Lemon Bars
Triple Chocolate Mousse Petit Four (GF)
Raspberry Mimosa Petit Four
Cheesecake Bite
Mini Fruit Tarts
Peanut Butter Crunch Bar (GF)
Caramel Mixed Nut Tartlet
Profiterole

temptation enhancements

SIGNATURE FLAVOR ENHANCEMENTS

Vanilla Sponge with Bailey's & Coffee Syrup, Espresso Mousse, Salted Caramel Mousse
Chocolate Cake with Grand Marnier Simple Syrup, Blood Orange Curd, White Chocolate Mousse
Vanilla Sponge with Coconut Rum Simple Syrup, Passion Fruit Curd and Raspberry Jam

ADDITIONAL ENHANCEMENTS

Add Cupcakes or Petite Desserts to Tiered Cake (MINIMUM OF 3 DOZEN PER SELECTION)
\$54 PER DOZEN

Additional fees may be incurred for custom design/decorating requests

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private bar service

call brand liquors

Smirnoff Vodka
 New Amsterdam Gin
 Evan Williams Black Bourbon
 Canadian Club Whiskey
 Highland Mist Scotch
 Bacardi Superior Rum
 El Jimador Tequila

cognac

Martell VSOP
 Courvoisier VSOP
 Remy Martin VSOP

premium brand liquors

Grey Goose Vodka
 Bombay Sapphire Gin
 Jack Daniels Bourbon
 Crown Royal Whiskey
 Chivas Scotch
 Bacardi Silver Rum
 Cazadores Tequila

cordials

Chambord
 Disaronno Amaretto
 B & B
 Grand Mariner
 Drambuie
 Frangelico

host private bar service

CHARGES BASED ON ACTUAL CONSUMPTION

Call Cocktails	7.00
Premium Cocktails	7.75
House Wines by the Glass	7.75
Select Wines by the Glass	8.50
Premium Wine by the Glass	9.50
Domestic Bottled Beer	5.75
Imported Bottled Beer	6.50
Micro & Specialty Beer	6.75
Cordials	8.75
Cognac	10.25
Soft Drinks	3.50
Sparkling Mineral Water	4.00

cash private bar service

CHARGES BASED ON ACTUAL CONSUMPTION

Call Cocktails	7.50
Premium Cocktails	8.25
House Wines by the Glass	8.25
Select Wines by the Glass	9.00
Premium Wine by the Glass	10.00
Domestic Bottled Beer	6.00
Imported Bottled Beer	6.75
Micro & Specialty Beer	7.00
Cordials	9.00
Cognac	10.50
Soft Drinks	4.00
Sparkling Mineral Water	4.25

hourly bar package

OPEN BAR FOR A MINIMUM OF 30 GUESTS, INCLUDING COCKTAILS, BOTTLE DOMESTICS, IMPORTED AND SPECIALTY BEERS, AND PRE-DETERMINED HOUSE, SELECT, OR PREMIUM WINES

FULL BAR	CALL	PREMIUM
Two Hours	26.00	30.00
Three Hours	35.00	39.00
Four Hours	46.00	50.00

BEER & WINE	DOMESTIC	PREMIUM
Two Hours	20.00	24.00
Three Hours	24.00	28.00
Four Hours	28.00	32.00

..... wine service

HOUSE WINE

Copper Ridge
White Zinfandel
Chardonnay
Cabernet
Sauvignon
Merlot

SELECT WINES

Mirassou
Chardonnay
Sauvignon Blanc
Cabernet Sauvignon

PREMIUM WINES

Clos Du Bois
Chardonnay
Sauvignon Blanc
Cabernet Sauvignon

other recommendations

SPARKLING

Freixenet - Spain
Piper Sonoma Brut Sonoma - California
Tattinger Brut 'La Francaise' - Champagne

CHARDONNAY

Robert Mondavi - Napa Valley, California
Sonoma Cutrer Russian River - California
Jordan, Sonoma - California

INTERESTING WHITES

Avanti 3 Pizanos White Blend - Colorado
Conundrum - California
Cakebread Sauvignon Blanc - California

CABERNET SAUVIGNON

Franciscan - Napa Valley, California
Simi "Landslide Vineyard" - Alexander Valley, California
Mt Veeder - Napa Valley, California

MERLOT

Merryvale Starmont - Napa Valley, California
Stags Leap - Napa Valley, California

PINOT NOIR

Wild Horse - Central Coast, California
Acacia - Carneros, California
Stemmler Carneros Estate - Carneros, California

INTERESTING REDS

Diseno Malbec - Argentina
The Infinite Monkey Petite Syrah - Colorado
D'arenberg The Laughing Magpie Shiraz/Viognier - Australia



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