

moments
to last a lifetime.
wedding brochure



OMNI
INTERLOCKEN





Table of Contents

03.	INTRO	12.	MENUS
04.	ABOUT	23.	WEDDING CAKES
05.	AMENITIES	24.	BEVERAGES
07.	UNIQUE OPEN-AIR VENUES	26.	REHEARSAL DINNERS
08.	VENUES	27.	FAREWELL BRUNCH MENU
10.	WEDDING CEREMONY	28.	DETAILS
11.	THE RECEPTION		

say
“I Do” in the Heart
of the Rockies.

Congratulations on your engagement! We are thrilled that you are considering the Omni Interlocken for your wedding. Whether you're hosting your wedding ceremony and reception, rehearsal dinner or celebratory brunch, we'll bring together the best of everything. Distinctive venues, exceptional cuisine, luxurious accommodations, legendary service. It all comes together to ensure your wedding day is everything you've always dreamed of.



about
Omni
Interlocken.

GATEWAY TO THE GREAT OUTDOORS

You and your wedding guests will discover endless possibilities at Omni Interlocken. Explore the cities of Denver and Boulder, just a short drive away. Or take advantage of our natural setting, tucked away in nature overlooking the Rocky Mountains. With easy access to city and rural charms, Omni Interlocken is a premier choice for your wedding. Your guests can tee off on our championship golf courses, relax with a cocktail poolside or enjoy a selection of soothing spa treatments at Mokara Spa.





- A selection of 390 newly renovated guest rooms and suites with expansive windows and Rocky Mountain views
- Four beautiful wedding spaces to choose from, including the Pavilion with landscaped garden and pool area, grand Interlocken Ballroom, contemporary Centennial Ballroom and intimate Ponderosa Ballroom
- Five distinct bars and restaurants including homemade breakfast featuring local ingredients at The Camper, casual dining from the beautiful terrace at Fairways, freshly-brewed coffee and pastries at Trail & Trade, local Colorado flavors and beers at Shep's and refreshing drinks and snacks at our seasonal poolside bar and grill
- 27-holes of championship golf across three individual nine-hole courses; ranked third in "Best Resort Courses of Colorado"
- Mokara Spa - offering massage, facial and nail treatments to relax and rejuvenate
- Two sparkling resort swimming pools and a soothing hot tub open year-round
- A state-of-the-art fitness center with Peloton bike, treadmills, free weights, Nautilus machines and more, open 24/7



Let your happily
ever after begin.

Unique open-air venues.



Our wedding package is designed with you and your guests in mind. We'll ensure that you enjoy your special day while we take care of the details.

Omni Interlocken's experienced wedding team will be here for you every step of the way partnering with you and your wedding coordinator from your first planning meeting to your final toast.

So you can focus on what matters most — making memories that last a lifetime.

Omni Interlocken has several beautiful venue options for your cocktail hour and dinner reception. Your wedding specialist will assist in selecting the spaces that best suit your ultimate wedding desires.

Whether it's in our outdoor pavilion or in one of our ballrooms, we have the perfect spot for your special day filled with family, friends and endless memories.



OUTDOOR PAVILION

Our most popular venue is our outdoor pavilion. This venue is open from late May – early October.

The Pavilion features a beautifully landscaped lawn space that can seat up to 220 for your ceremony and the covered Pavilion area can accommodate cocktail hour followed by your dinner reception and dancing.

The area comes with a large propane gas fire pit, views of our Eldorado golf course and a glistening waterfall!

KEY DETAILS:

- Late May – Early October
- Up to 240 guests
- Space for ceremony, cocktail hour and dinner reception all in one area
- Outdoors but reception space is fully covered
- Golf course views
- Picturesque bridge and waterfall
- Grand fire pit
- Complimentary pipe & drape and uplight accents

INTERLOCKEN BALLROOM

Our stunning Interlocken Ballroom offers just over 9,000 square feet of newly renovated ballroom space.

With 16' high ceilings and sparkling crystal chandeliers this ballroom provides the perfect room for your grand affair!

The full ballroom can seat up to 500 guests with a dance floor or can be divided to use Salon A for our ceremony for up to 250 guests and Salons BCD for up to 300 with a dance floor.

KEY DETAILS:

- Available year-round
- Full Ballroom – up to 500 with a dance floor
- Ballroom BCD – up to 300 with a dance floor
- Private pre-function space overlooking Interlocken Golf Course
- Complimentary pipe & drape and uplight accents





CENTENNIAL BALLROOM

Our junior ballroom offers 4,096 sq. ft. of space with 12' high ceilings. The beautiful glistening crystal chandeliers as well as crystal wall chandeliers enhance the simplistic beauty of this ballroom. It can be divided into two equal sized rooms which allow us to use the space for both ceremony and then dinner reception by simply opening the room fully while your guests enjoy cocktail hour.

KEY DETAILS:

- Available year-round
- Seats up to 170 with a dance floor
- Can divide into two smaller rooms

PONDEROSA ROOM

The Ponderosa Room is 1,628 sq ft and provides a more intimate setting for guest counts up to 70. This unique space features French doors that open up out to our lobby atrium.

The Ponderosa Room is also perfect for hosting rehearsal dinner or a post-wedding brunch with your wedding guests.

KEY DETAILS:

- Available year-round
- Seats up to 70 with a dance floor and up to 90 without
- Located off of the main atrium
- Offers intimate and upscale event ambiance
- Adjoining, naturally lit pre-function space

LAWN CEREMONY

Beautiful outdoor spaces that offer green grass and golf course views. Areas can accommodate up to 220 guests.

KEY DETAILS:

- Outdoors
- Perfect outdoor ceremony space to pair with indoor reception or outdoor pavillion space
- Ceremony fees starting at \$500

The Wedding ceremony.

Omni Interlocken offers multiple ceremony venues ranging from lush outdoor lawns with golf course views and elegant private ballrooms that are fit for royalty. Ceremony site fees include:

- Tables for gifts and escort cards
- Your choice of one of three wedding arches
- White garden chairs
- Fruit infused water station
- Tables for gifts and programs
- Complimentary ceremony rehearsal space

Ceremony Fees start at \$500 based on location and day of the week.



The reception.

Complimentary room rental is available with a minimum catered food and beverage purchase. The minimum requirement varies based on date, location, and other factors. Please consult your wedding specialist for detailed information and to customize your package.

RECEPTION PACKAGE INCLUDES:

- Custom wedding night in-room amenity for couple
- Complimentary wedding tasting
- Plated or buffet style dinner
- Floor length linen and napkins, color of your choice
- Classic white china, silver flatware, and glassware
- Cake cutting service
- Votive candle & mirror centerpiece accents
- Champagne toast or welcome champagne
- Dance floor for indoor receptions
- Guest self parking
- Two nights complimentary in premier king guest room for the couple to get ready in and for the evening of the reception
- Preferred accommodation rates for guests through a block of rooms

Earn free nights with the Omni's Anniversary on Us program, a part of our Select Guest loyalty. The day you'll always remember deserves a place you'll never forget. Book your wedding at any Omni Hotel and receive free nights to use towards a future stay at any Omni. Celebrations come in all sizes.

\$10,000** Earn One Free Night
\$20,000** Earn Two Free Nights
\$30,000** Earn Three Free Nights
\$40,000** Earn Four Free Nights
\$50,000** Earn Five Free Nights



Wedding menus.

Our culinary options elevate weddings to a class all their own. With dozens of options to choose from you will be sure to find the perfect menu for your wedding day. Talk to your wedding specialist about customizing items.

gf – gluten friendly

df – dairy free

v – vegetarian

vg – vegan

Prices are subject to 26% service charge and 8.15% sales tax. All menus and prices are subject to change.





Hors d'oeuvres | tray passed.

CHILLED

Ahi Tuna Poke | kimchi mayonnaise, sesame cone | *df*

Heirloom Caprese Skewers | pesto | *gf, v*

Raspberry Brie Tart | whipped brie, fresh raspberry | *v*

Compressed Watermelon & Goat Cheese | cotija, cilantro and lime vinaigrette | *gf, v*

Orange-Poached Shrimp | bourbon mary sauce | *df, gf*

Smoked Salmon on Toast | chives, lemon, crème fraiche, toast

Deviled Eggs | pickled okra, candied bacon | *gf, df*

Apricot & Goat Cheese Truffle, Pistachio Crusted | *v, gf*

San Danielle Prosciutto | melon and fontina | *gf*

WARM

Chicken Satay | soy peanut sauce | *df*

Vegetable Spring Rolls | sweet chili sauce | *vg, df*

Super Lump Crab Cake | remoulade | *df*

Chicken Green Chili Empanada | Chimichurri

Chicken Cordon Bleu | mornay sauce

Applewood-Smoked Bacon-Wrapped Shrimp | smoked honey | *gf*

Beef Wellington | bearnaise

Spanakopita | honey-garlic labneh | *v*

Salt-Cod Fritter | roasted corn and poblano, cotija, lime crema | *gf*

Mac & Cheese Bite | peach BBQ | *v*

Boursin & Artichoke Beignet | herb sour cream | *v*

CHOICE OF TWO | \$16 PER PERSON

CHOICE OF THREE | \$21 PER PERSON

Additional quantities available at \$75 per dozen

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Cocktail reception enhancements.

CHEESE AND CHARCUTERIE DISPLAY | \$28 per person

chef's selection of fine cheeses and local cured meats, pickles, mustards, jams, mixed nuts and crackers

FARMER'S MARKET | \$20 PER PERSON

grilled & fresh vegetable, spinach & artichoke dip, hummus, jalapeño ranch, naan bread

CHILLED SUSHI & PRAWNS | \$42 PER PERSON

Chilled Prawns | cocktail sauce, hot sauce, grilled lemon wedges | *df, gf*

Assorted Maki rolls | pickled ginger, wasabi, soy sauce | *gf*

MEDITERRANEAN DISPLAY | \$38 PER PERSON

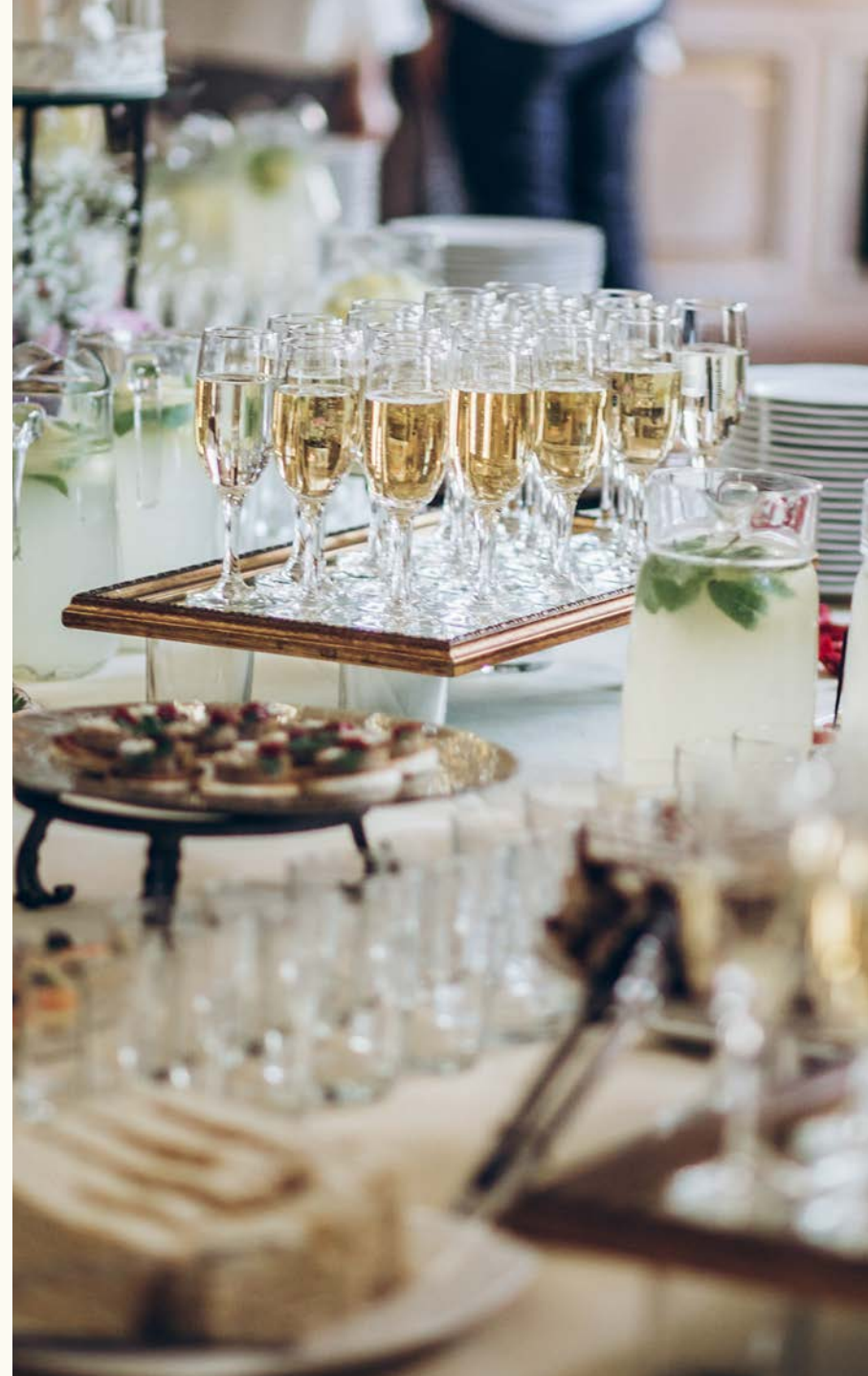
Vegetables | grilled asparagus, tri color cauliflower, eggplant, fire roasted red peppers, olives (kalamata, green, bleu cheese stuffed), marinated artichokes

Meats & Cheeses | fresh mozzarella, provolone cheese, prosciutto ham, soppressata, salami, capicola

Bread | charred sourdough, bread sticks

Accompaniments | hummus, arugula, red pepper & pesto dips

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Wedding plated dinners.

Includes Stance regular and decaffeinated coffee and assorted Numi hot teas.
Price includes 2-courses.

SALADS | CHOOSE ONE

Little Gem Caesar | parmesan, focaccia crostini, grape tomatoes, creamy tomato dressing

The Wedge | baby iceberg, bacon, hard boiled egg, tomato, scallion, blue cheese dressing | *gf*

Spinach & Baby Kale | strawberry, pickled red onion, feta, champagne vinaigrette | *gf, v*

Rocket Salad | arugula, frisée, bibb, golden beets, candied pecans, goat cheese, white balsamic | *gf, v*

Caprese | burrata, heirloom tomatoes, pesto, crostini, balsamic glaze | *v*

Served with Bread and Butter

Entrées | choose two.

CHICKEN | \$70 PER PERSON

Espresso & Herb Crusted | tomato coulis | *df, gf*

Saltimbocca | prosciutto & sage | pearl onion marsala | *df, gf*

SALMON | \$75 PER PERSON

Yuzu Beurre Blanc | *gf*

Blue Corn Crusted Salmon | artichoke & leek fondue | *gf*

BEEF | \$80 PER PERSON

Herb-Horseradish Flat Iron Steak | arugula, parsley caper pesto | *df, gf*

Sherry Braised ShortRib | *df, gf*

FILET | \$86 PER PERSON

Charbroiled 8oz Filet Mignon Au Poivre | *df, gf*

Porcini Crusted 8oz Filet Mignon | wild mushrooms | *df, gf*

SURF & TURF | \$98 PER PERSON

Steak Oscar | 6oz tenderloin filet & lump crab | *gf*

Red Wine Demi | bearnaise

VEGETARIAN | \$64 PER PERSON

Mushroom Risotto | seared trumpet mushrooms, confit garlic, balsamic cipollini and truffle oil | *gf*

Ratatouille Lattice Wellington | *vg*

Butternut Squash Ravioli | sage brown butter, wilted spinach

Prices are subject to 26% service charge and 8.15% sales tax. All menus and prices are subject to change.





Side pairings | choose one.

Roasted garlic and red bliss potato mash | *gf, v*

Lemon-roasted asparagus and blistered heirloom cherry tomatoes | *df, gf, v*

Loaded potatoes delmonico | *v*

Honey & chili glazed brussels sprouts and roasted cauliflower | *df, gf, v*

Goat cheese and herb polenta | *gf, v*

Roasted baby carrots and balsamic pearl onions | *df, gf, v*

Baked mac 'n cheese | *v*

Sweet baby peppers and charred green beans | *df, gf, v*

Butternut risotto cake | *gf, v*

Wilted spinach | *df, gf*

Prices are subject to 26% service charge and 8.15% sales tax. All menus and prices are subject to change.

Wedding dinner buffet.

Dinner buffets served with Stance regular and decaffeinated coffee and assorted Numi hot teas. Pricing based on 1.5 hours of service.

SILVER BUFFET

STARTERS

Greek Salad | cucumber, olives, peppers, tomato, feta, kalamata, lemon oregano dressing | *gf, v*

Arugula & Asparagus Salad | shaved manchego, citrus vinaigrette | *gf, v*

Bread & butter

ENTRÉES

Herb-Horseradish Flat Iron Steak | arugula, parsley, caper pesto | *df, gf*

Local Alamosa bass | artichoke, tomato, olive relish | *df, gf*

Chicken Saltimbocca | crispy sage, crisp prosciutto, balsamic onion glaze | *df, gf*

SIDES

Linguini Agliolio | parsley, chili flakes, parmesan cheese, olive oil | *v*

Crispy Brussels | lemon, garlic, rosemary | *df, gf, v*

\$75 PER PERSON

GOLD BUFFET

STARTERS

Mixed Greens Salad | sunflower seeds, dried cherries, pickled onions, blue cheese, honey-champagne emulsion | *gf, v*

Farro Salad | spiced pumpkin seeds, roasted beets, goat cheese, kale, herbs, red wine vinaigrette | *v*

Bread & Butter

ENTRÉES

Seared Red Trout | sage brown butter, candied butternut | *gf*

Tallow-Rubbed Ribeye | porcini butter | *gf*

Ale-Brined Airline Chicken | cipollini-blackberry jam, crispy bacon | *df*

SIDES

Garlic Confit | rosemary fingerling potatoes | *df, gf, vg*

Charred Broccolini | yuzu oil, sea salt | *df, gf, vg*

\$79 PER PERSON

PLATINUM BUFFET

STARTERS

Wedge salad | hard boiled eggs, tomatoes, bacon, scallions, blue cheese dressing | *gf*

Spinach & Romaine Chop Salad | red onions, garbanzo beans, feta, tomatoes, cucumbers, croutons, horseradish, mustard vinaigrette | *v*

Bread & Butter

ENTRÉES

Herb & Sea Salt Crusted New York Strip | *df, gf*

Blackened Salmon | citrus nage | *gf*

Montreal Roasted Chicken Airline | *df, gf*

SIDES

Glazed Broccoli & Cauliflower | *df, gf, vg*

Caramelized Onions & Wild Mushrooms | *gf, vg*

Sharp Cheddar Scallop Potatoes | *gf, v*

\$84 PER PERSON



Prices are subject to 26% service charge and 8.15% sales tax. All menus and prices are subject to change.



Getting ready room snacks.

Minimum order for 10 people. Beverage offerings include champagne, mimosas, Bloody Marys, assorted beers, coffee, and sodas (pricing available on request).

BAGELS

plain, everything, cinnamon raisin and sesame seed bagels

assorted cream cheese spreads

sweet butter & fruit preserves

\$60 PER DOZEN

BREAKFAST BURRITOS

CHOOSE TWO

Classic | applewood-smoked bacon, ham, jack cheese, salsa verde

Southwestern | chorizo, scrambled eggs, hatch green chiles, potatoes, salsa

Cowboy | shredded beef, peppers, cheese, beans and rice

Veggie | scrambled eggs, monterey cheese, potatoes

\$13 PER PERSON

BUILD-YOUR-OWN-PARFAIT

plain yogurt, honey greek

Toppings | granola, toasted coconut and almonds, dried fruit and mixed berries

\$12 PER PERSON

CHEF'S SANDWICHES

CHOOSE TWO

Roasted Turkey | maple & pepper bacon, white cheddar, avocado spread, multigrain

Roast Beef | provolone, caramelized onions, arugula, beer mustard, salted pretzel bun

Italian Grinder | salami, pepperoni, capicola, swiss, lettuce, pepperoncinini, hoagie roll

Greek Veggie Wrap | quinoa, cucumber, roasted pepper, tomatoes, pesto, hummus, spinach tortilla

Accompaniments | assorted bagged boulder chips, sliced pickles, dijon mustard & mayonnaise

\$22 PER PERSON

FRUIT KEBABS

served with honey and mint yogurt dipping sauce | *gf*

\$7 PER PERSON

FARMER'S DISPLAY

assorted local cheeses and crackers, cured meats, fresh and grilled vegetables

\$20 PER PERSON

Prices are subject to 26% service charge and 8.15% sales tax. All menus and prices are subject to change.

Late night snacks.

ASSORTED SLIDERS | CHOOSE THREE

Beef Slider, BBQ Pork, Fried Chicken, Garden Burger

Accompaniments | lettuce, tomato, cheese, ketchup, mayo and mustard

\$25 PER PERSON

SNACK FOOD BUFFET

Mini corn dogs, mini pizzas, sweet and salty popcorn, pommies frites, assorted aioli and dipping sauces

\$22 PER PERSON

FOCACCIA PIZZA BAR | CHOOSE TWO

Margherita | tomato, fresh mozzarella, basil

BBQ Pork | cheddar, grilled pineapple, red onion

Funghi | forest mushrooms, arugula pesto, lemon zest

Deluxe | pepperoni, sausage, olives, onions, mushrooms, mozzarella

Accompaniments | chili flakes, parmesan, oregano

\$25 PER PERSON

TAILGATE

Nachos | house-made tortilla chips, beef barbacoa, cheese sauce, black beans, pickled jalapeños, queso fresco and pico de gallo

\$18 PER PERSON

Prices are subject to 26% service charge and 8.15% sales tax. All menus and prices are subject to change.





Kids' menu.

Available for children 3 years - 11 years old 2 and under are free

ENTRÉES | CHOOSE ONE

Crispy Chicken Tenders & Fries

Cheeseburger & Fries

Mac 'n' Cheese

Accompaniments | served with a fruit cup and beverage

\$35 PER PERSON

If choosing the Gold, Silver or Platinum buffet, children 3yrs - 11yrs will be half price.

Dessert Enhancements.

CHOCOLATE FOREST SWEET DISPLAY

Brownie bars, chocolate mousse *(gf)*, chocolate truffles, mini tarts, petit fours, cake pops & macarons *(gf)*

\$22 PER PERSON

INTERLOCKEN ICE CREAM SOCIAL

House-spun vanilla bean, chocolate and strawberry ice creams | *gf*

Accompaniments | whipped cream, cherries, oreos, sprinkles, strawberries, M&M's, chocolate sauce, caramel sauce and animal cookies | *gf*

\$20 PER PERSON *(ice cream attendant required \$75 per 100 guests)*

DOUGHNUT DISPLAY

Assortment of fresh doughnuts

\$16 PER PERSON *(minimum 25 guests)*

S'MORES STATION

S'mores | with assorted chocolates, marshmallows, graham crackers & cookies

\$18 PER PERSON

COOKIES AND DESSERT BARS

Cookies | **CHOOSE TWO**

Chocolate chip, sugar, oatmeal raisin and peanut butter

Dessert Bars | **ASSORTED**

Lemon, apple pie, chocolate & pecan and coconut & chocolate

\$60 PER DOZEN

Tuxedo & Bridal Chocolate Covered Strawberries

\$4 EACH *(minimum of 3 dozen required)*

Prices are subject to 26% service charge and 8.15% sales tax. All menus and prices are subject to change.





Wedding cakes.

Choose from one of our two preferred local bakeries to create the wedding cake of your dreams. Pricing for your wedding cake will be determined by the bakery of your choice and based on your cake design.

The Omni includes cake cutting services at no additional cost if you choose one of our preferred bakeries. You are welcome to choose any bakery for your wedding cake. A cake cutting fee of \$150 will apply if choosing any other bakery.

Cake cutting service includes cake knife, cake server, cake plates, napkins, table-side service.

DAS MAYER FINE PASTRY CHALET | 303.425.5616

13251 W. 64th Ave

Arvada, CO 80004

www.dasmeyerpastry.com

SHAMANE'S BAKE SHOPPE | 303.417.9338

2825 Wilderness Pl #800

Boulder, CO 80301

shamanesbakery.com/wedding-cakes

Please contact the bakeries directly to schedule an appointment for tasting and cake designing.

Bar packages.

Package bars include unlimited wine, cocktails, beer, soft drinks, mixers and bottled water and up to one custom signature cocktail. Package bars must be ordered for the entire guest count 21+. Pricing is based on a minimum of (3) hours. Package and host bars are subject to 26% taxable service charge and 8.15% tax.

CALL BRANDS | THREE HOURS

\$46 PER PERSON
ADDITIONAL HOUR | \$12 PER PERSON

	CALL
Vodka	Svedka
Gin	Seagram's
Rum	Castillo
Bourbon	Jim Beam
Scotch	J&B
Tequila	Sauza Blanco
Wine	Bulletin Place chardonnay, sauvignon blanc, merlot and cabernet sauvignon

DELUXE BRANDS | THREE HOURS

\$54 PER PERSON
ADDITIONAL HOUR | \$12 PER PERSON

	DELUXE
Vodka	Absolut
Gin	Beefeater
Rum	Bacardi
Bourbon	Old Forester
Scotch	Johnnie Walker Red
Tequila	Milagro Silver
Wine	Hayes Ranch chardonnay, merlot and cabernet sauvignon

PREMIUM BRANDS | THREE HOURS

\$58 PER PERSON
ADDITIONAL HOUR | \$12 PER PERSON

	PREMIUM
Vodka	Tito's Handmade
Gin	The Botanist
Rum	Sailor Jerry
Bourbon	Maker's Mark
Scotch	Monkey Shoulder
Tequila	Patron Silver
Wine	Decoy by Duckhorn chardonnay, sauvignon blanc, merlot, cabernet sauvignon and rosé

DOMESTIC & IMPORT Coors Banquet, Coors Light, Miller Light, Heineken, Corona

CRAFT & LOCAL Blue Moon Belgian White, Voodoo Ranger Juicy Haze Hazy IPA, Truly Seltzer Mixed Berry

*Choose up to (5) types of beer

\$150 per bartender | 1 per 75 guests required.

Colorado law prohibits sale of alcohol to guests under 21 years of age or to anyone visibly intoxicated. We do not recommend hosted bars for durations longer than five hours due to liability.



Hosted bar on consumption.

CALL BRAND LIQUOR & WINE | \$12 per drink

DELUXE BRAND LIQUOR & WINE | \$14 per drink

PREMIUM BRAND LIQUOR & WINE | \$16 per drink

CRAFT & LOCAL BEER | \$8 per drink

IMPORTED & DOMESTIC | \$7 per drink

STILL AND SPARKLING BOTTLED WATER | \$6 each

SOFT DRINKS | \$6 each

CORDIALS & COGNAC | \$12 per drink

Rehearsal dinners.

COLORADO ELEVATED BBQ

STARTERS

Baby Green Salad | tomatoes, pecans, peppers, onions, cornbread croutons, green goddess dressing | *v*

Fried Potato Salad | peppers, scallions, cheddar, sour cream | *gf, v*

ENTRÉES

House Smoked Brisket | palisade BBQ | *gf, df*

Beer Brined Chicken | roasted corn, lime, cilantro | *df*

BBQ Ribs | grain mustard sauce | *gf, df*

SIDES

Hatch Chile Mac & Cheese | *v*

Street Corn | queso fresco, tajin | *gf, v*

Root Beer Baked Beans | *gf*

Garlic Toast

SWEETS

Assorted Dessert Bars

\$65 PER PERSON

SOUTH OF THE BORDER

STARTERS

Romaine & Radicchio Salad | black beans, charred corn, cotija, cilantro-lime dressing, avocado ranch | *gf*

BUILD-YOUR-OWN TACO | CHOOSE TWO

Chicken Fajitas | **Beef Barbacoa** | **Citrus Grilled Mahi** | **Pork Al Pastor** | **Tequila Shrimp** | **Vegetarian Calabacitas (Squash & Corn Medley)**

ACCOMPANIMENTS

Tortilla Soup *gf* | **Cilantro-Lime Rice** *gf, df* | **Flour and Corn Tortillas**

Guacamole, Jack Cheese, Sour Cream, Roasted Tomato Salsa, Tortilla Chips

DESSERTS

Pastel De Tres Leches | *v*

Churros Con Chocolate | *v*

\$60 PER PERSON

BUILD-YOUR-OWN BUFFET

SALAD | CHOOSE TWO

Cucumber and Feta Salad | tomatoes, red onions, olives and thyme vinaigrette | *gf, v*

Insalata Toscana | baby arugula, red onions, yellow and red cherry tomatoes, crispy pancetta and oregano vinaigrette | *gf, df*

Strawberry Spinach | strawberries, pickled red onion, feta, champagne vinaigrette | *gf, v*

ENTRÉES | CHOOSE TWO

Shrimp Saganaki | tomatoes, olives, wine, herbs, feta cheese | *gf*

Seafood Risotto Paella | *gf, df*

Petite Beef Tenderloin | wild mushroom pancetta ragout | *gf, dg*

Sundried Tomato Crusted Pork Loin | grilled vegetables, thyme jus | *gf, df*

SIDES | CHOOSE TWO

Twice Baked Potatoes | *gf, v*

Roasted heirloom carrots | *gf, df, v*

Pappardelle Pasta | wilted spinach, roasted butternut squash *v*

Roasted Asparagus | olive oil, garlic, lemon zest | *gf, df, v*

DESSERT | CHOOSE TWO

Red Velvet Cake | **Black Forest Cake**

Carrot Cake | **Cheesecake**

\$70 PER PERSON

Prices are subject to 26% service charge and 8.15% sales tax. All menus and prices are subject to change.



Farewell brunch menu.

OMNI CONTINENTAL

Juice Bar | orange, ruby grapefruit, V-8 juices

Bakery | assorted mini muffins, croissants and danishes

Farm Fresh Sliced and Whole Fruit | *v, df, gf*

Accompaniments | granola and energy Bras

Stance coffee and decaffeinated, assorted Numi hot teas

\$32 PER PERSON

COLORADO CLASSIC

Juice Bar | orange, ruby grapefruit, big apple juices

Milk Bar | skim and whole milk

Farm Fresh Fruit | berries | *v, df, gf*

Bakery | mini croissants, assorted danishes and mini muffins

Cast Iron | cage free scrambled eggs | *gf*

Butchery | local breakfast sausage and applewood smoked bacon

Skillet | Choice of: hashbrowns or green chile potato

Stance coffee and decaffeinated, assorted Numi hot teas

\$44 PER PERSON

Add Eggs Benedict \$7 per person

GRAB & GO BREAKFAST BURRITOS | CHOOSE TWO

Classic | bacon, ham, jack cheese, salsa verde

Southwestern | chorizo, scrambled eggs, hatched chiles, potatoes

Cowboy | shredded beef, peppers, cheese, beans and rice

Veggie | scrambled eggs, monterey cheese, potatoes

\$13 PER PERSON

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Details.

SERVICE CHARGES

A taxable 26% service charge will be added to all food and beverage charges. Current Colorado sales tax (8.15%) will be added to the total.

CATERING EVENT MANAGER

Your designated catering sales and event manager will be here to assist you from the initial tour to contract, through menu selection, floor plan creation and overseeing the hotel's execution of all setup, food and beverage elements. They will act as the on-site liaison between your wedding planner and the venue operations staff to ensure a seamless and magical wedding night. The Omni does not provide a wedding planner or day-of coordinator nor is one required. However, this is strongly recommended. See our FAQ sheet for more information.

FOOD & BEVERAGE

We ask that menu selections and setup arrangements be finalized six weeks prior to the scheduled event. A detailed set of banquet event order will be completed at that time. Your signature is required on each banquet event order and banquet check prior to the event. Only food and beverage provided by Omni Interlocken may be consumed on hotel premises and no catered food and beverage may be taken offsite.

MENU TASTING

A complimentary menu tasting is included for up to six people. See your wedding specialist for more information.

LABOR CHARGES

Bartender fee | \$150 per bartender (1 per 75 guests)

Chef attendant fee | \$150 per chef attendant





Details.

DECORATIONS

All items brought in for your wedding may not be stored at the hotel prior to the event and must be taken from the property immediately following your event. Omni Interlocken will not be responsible for missing items.

AMENITIES AND WELCOME GIFT BAGS

A \$3 fee will apply for each gift bag handed out at the guest check-in. A \$5 fee will apply for each gift bag delivered to guest rooms.

PARKING

Self-parking is complimentary for all guests.

ROOM BLOCK

The Omni would be happy to arrange for a discounted room block for all of your family and friends to stay on-site at the hotel for your wedding weekend. We offer two types of blocks.

A courtesy room block has no financial commitment to you but does not guarantee the availability of all requested rooms. We recommend that your guests make their reservations as soon as your block is confirmed, as reservations are always based on availability.

A contracted room block may be setup and rooms and rates will be guaranteed up until 30 days prior to check-in date. This option will require a minimum of 80% of the total number of contracted rooms at the contract rate.



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CONNECT WITH A WEDDING SPECIALIST

303.464.3256

DENILK.LEADS@OMNIHOTELS.COM

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