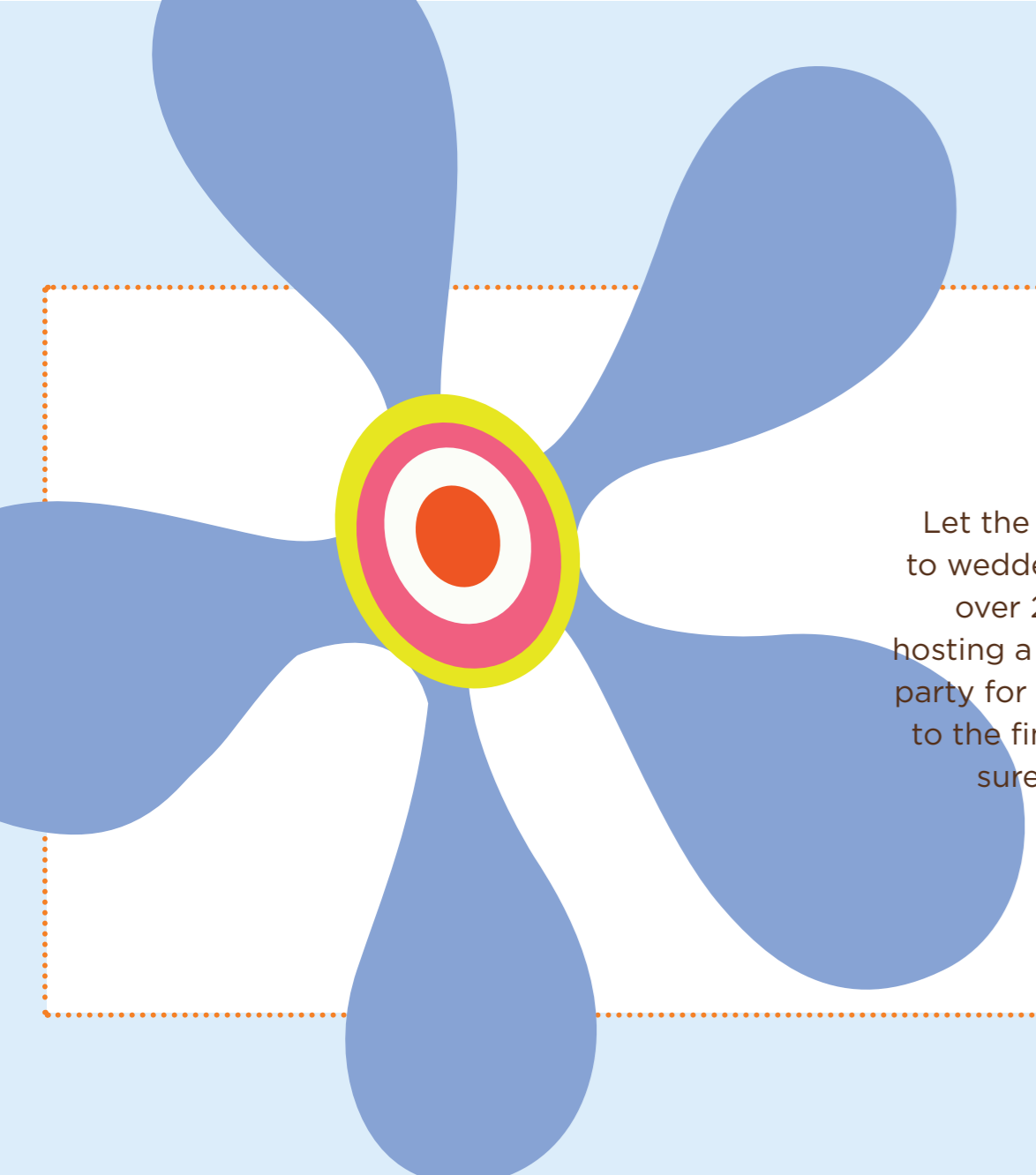


A decorative pattern of stylized flowers in various colors (light blue, dark blue, yellow, white, pink) with multi-colored centers, scattered across the left and bottom portions of the page.

# *Curtis Weddings*

EXTRA-ORDINARY



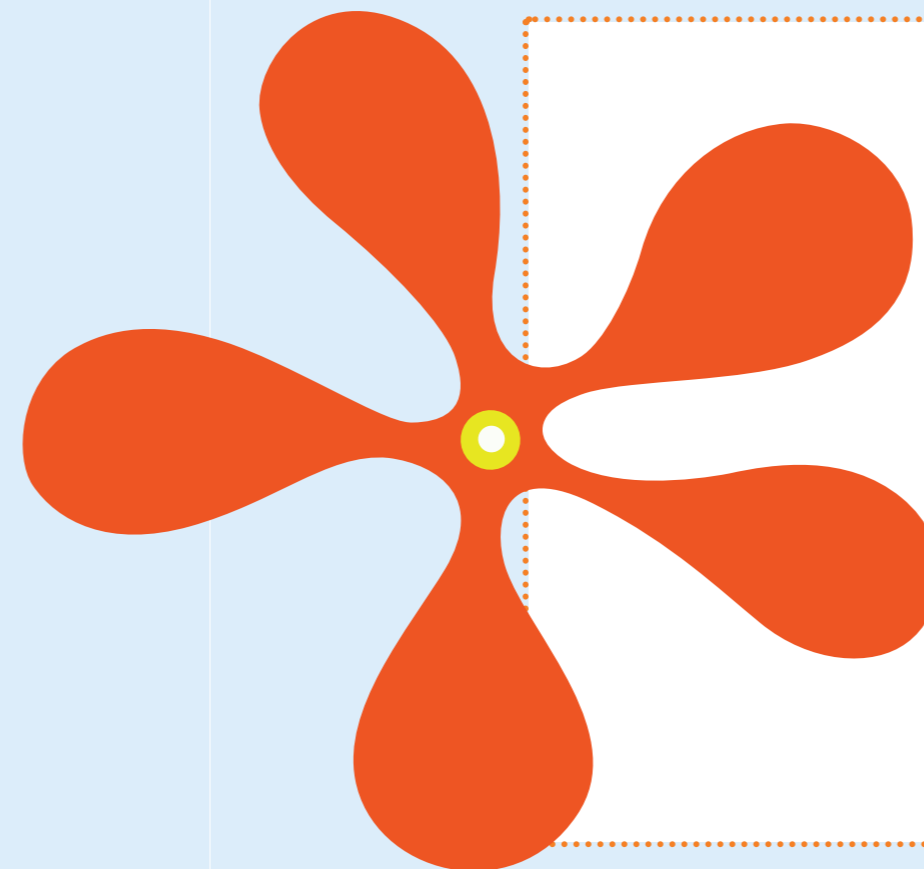
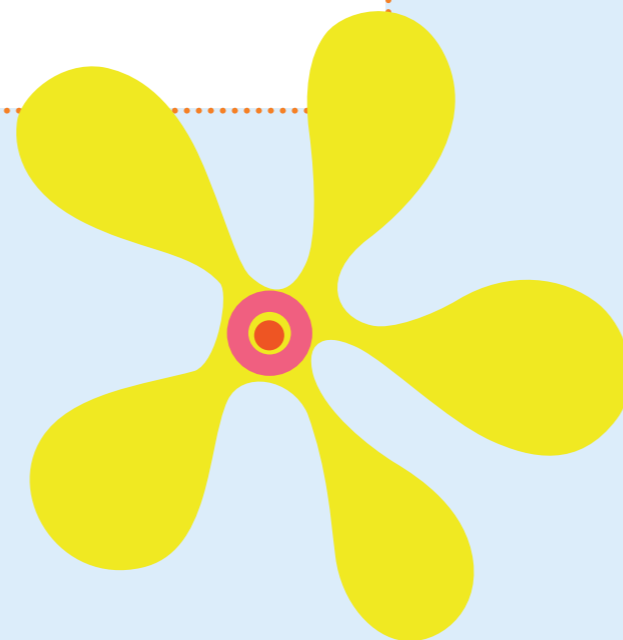
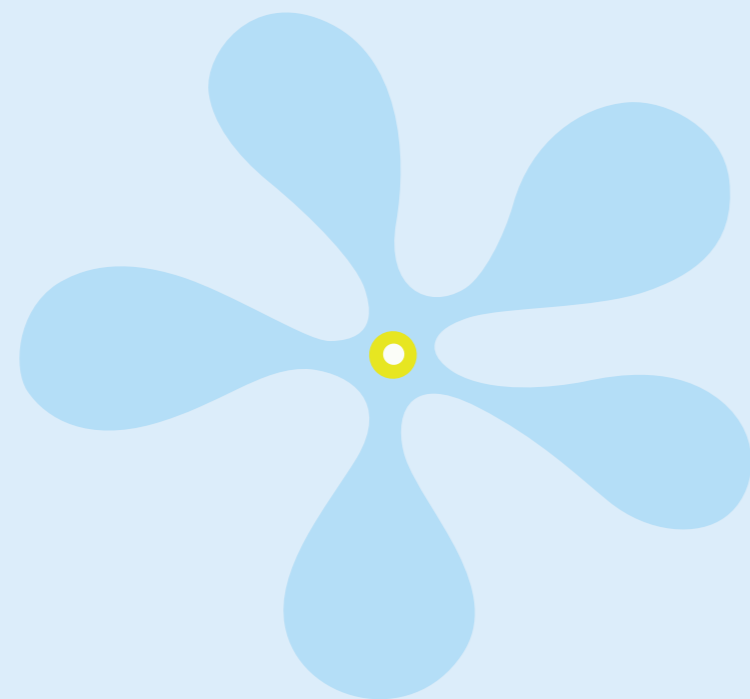


# *the* CURTIS

Let the Curtis, Denver's coolest retro pop culture hotel, get you on your way to wedded bliss. For modern brides seeking a truly unique day, the Curtis has over 20,000 square feet of contemporary event space available. Whether hosting a lavish, romantic wedding reception for 150 or a hip & trendy cocktail party for 300, the dedicated event staff at the Curtis ensures perfection down to the finest detail. Allow us to transform your fantasy into reality by making sure your visions are brought to life in a spectacular and elegant fashion.

**It's your big day, so let's make it EXTRA-ORDINARY!**

"Love actually is all around us."  
*(Love Actually)*

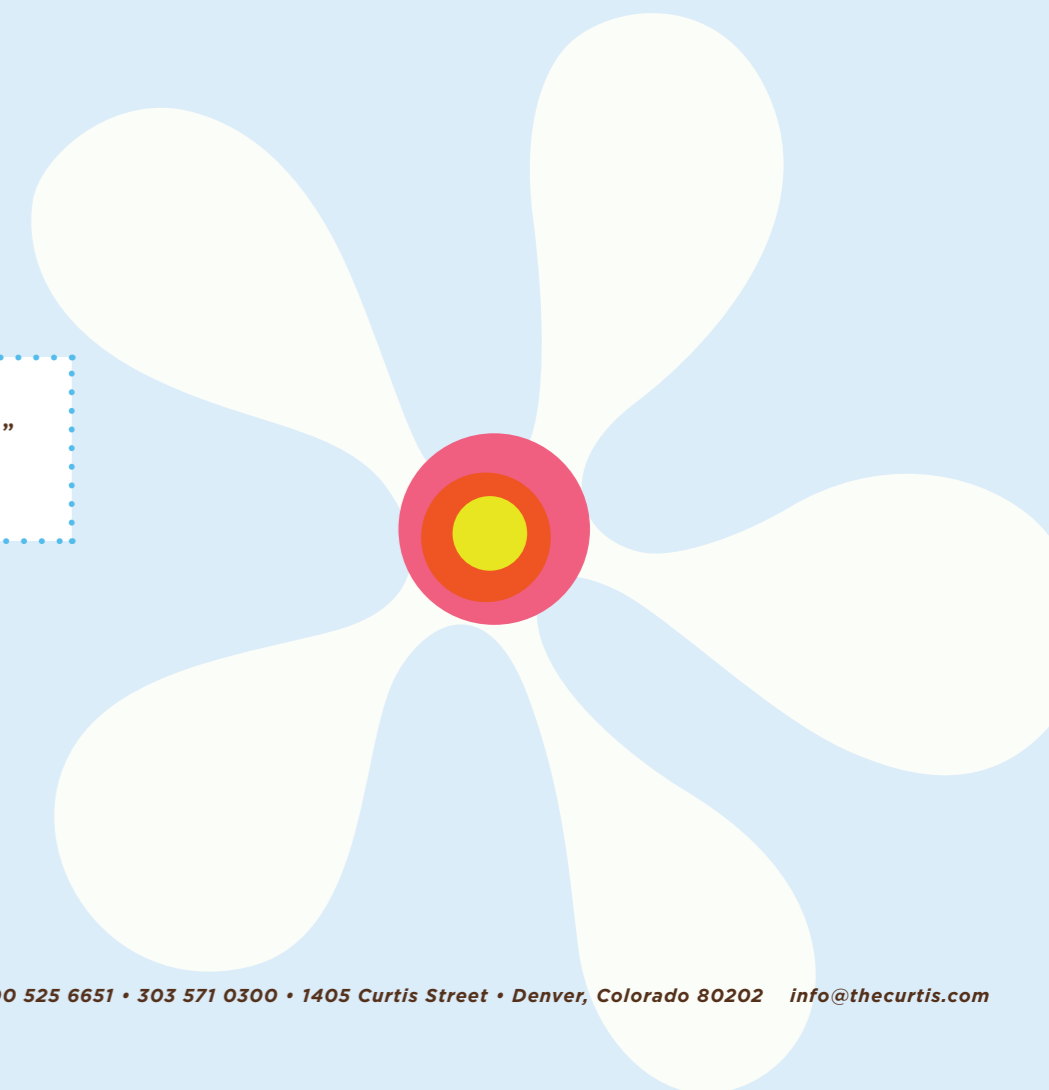


## "I do"

A wedding ceremony is a special event that will be remembered for years to come. We are delighted to be part of your cherished memory. The Curtis has endless wedding ceremony possibilities that will allow you to reflect your style as a couple. Included in your ceremony package is a full ceremony rehearsal, to make sure your wedding party knows the drill before your big day.

While your friends and family are here for the rehearsal, treat them to a one-of-kind rehearsal dinner at The Corner Office, our ultra-cool restaurant and martini bar. Designed with a modern eye for comfort and good times, The Corner Office features a bustling bar and energetic private event rooms.

"You had me at hello."  
*(Jerry McGuire)*





## "Go ahead, add some flair"

We take great pride in providing exceptional food and impeccable service to your guests. But we also encourage you to go ahead, add some flair to your wedding reception. We offer many services to enhance your reception, so don't be afraid to ask about:

- Dramatic lighting - from colored up-lighting to personalized monogram spotlights
- Unique ice carvings
- Stunning and eye-catching table linens & chaircovers
- Chef attended action stations
- Video montage or photo slideshow presentation
- Decor: wild to mild

## The Curtis Wedding Package

We offer a fantastic package that fulfills all of your needs, while still allowing you the flexibility to make your wedding day as elegant or as funky as you want it to be.

### Because we like you, our wedding package includes:

- Passed Appetizers
- Catch your breath on our outdoor patio space
- Sparkling champagne toast for all of your guests, **CHEERS!**
- Have your cake and eat it too, wedding cake from Das Meyer Bakery (**\$400 value**)
- Round table seating for up to 240 of your family and friends
- Spacious built-in dance floor, for all of your boogie down needs
- Standard table linen, silver, china, glassware
- DJ Table, Gift Table, Guest Book Table, Cake Table
- Staging for your entertainment

### Don't say we never gave you anything, our gifts to you:

- Bridal suite for your wedding night with a Twister Board and rose petal turn-down service.
- Extra-Ordinary overnight room rates for your wedding guests
- Inspired on-site wedding coordinator
- Personalized taste testing with our chef, for up to four guests
- Extensive and innovative menu selections, or allow us to come up with something that matches your style

## Plated

\$60 per person

### PASSED APPETIZERS

(choose 2)

HUMMUS ON A PITA CRISP  
POMEGRANATE MOLASSES

TOMATO SOUP SHOOTER  
WITH GRILLED CHEESE TRIANGLE

PANKO ENCRUSTED ARTICHOKE HEARTS  
SAFFRON AIOLI

YAKITORI  
TONKATSU BBQ SAUCE

### APPETIZER ENHANCEMENTS

SEARED TENDERLOIN CROSTINI \$3+  
WASABI CRÈME FRAICHE

MARYLAND CRAB ON TORTILLA CRISPS \$3+  
GRUYERE, CHIPOTLE AIOLI

KUMAMOTO OYSTERS ON THE HALF SHELL \$4+  
KOOL-AID CAVIAR, TABASCO, MIGNONETTE

### SALADS

(choose 1)

CORNER OFFICE SALAD  
TOMATOES, CUCUMBERS, ONIONS, FETA, PITA  
CRISPS, AND GREEK VINAIGRETTE

### CAESAR SALAD

ROMAINE, SLOW ROASTED ROMA TOMATOES,  
PARMESAN CHEESE, FOCACCIA CROUTON

### ORGANIC MIXED GREENS

MAYTAG BLUE CHEESE, PRALINE VINAIGRETTE,  
APPLE CHIPS, CANDIED WALNUTS

### COBB SALAD

BACON, FOCACCIA CROUTONS, CHEDDAR  
CHEESE, TOMATO, HARD BOILED EGG,  
RED WINE VINAIGRETTE

*all parties subject to 22% gratuity and 8.1 % tax*

“When you realize you want to spend the rest  
of your life with a person, you want the rest of  
your life to start as soon as possible.”

*(When Harry Met Sally)*

## Plated

(continued)

### ENTREES

(choose one)

SALMON ROULADE STUFFED WITH TRUFFLED SCALLOP MOUSSE  
SAUTEED EDAMAME, HERBED WILD RICE PILAF

### HERB ROASTED CHICKEN

BONELESS HALF CHICKEN, BABY VEGETABLES,  
ROASTED SWEET POTATOES

### CHICKEN FLORENTINE

PANKO CRUSTED, STUFFED WITH SPINACH MOUSSE,  
ROASTED FINGERLING POTATOES, PROVENCAL SAUCE

### BRIE STUFFED CHICKEN BREAST

RATATOUILLE, WHIPPED POTATOES, HOLLANDAISE

### MATAHAMBRE

FLANK STEAK STUFFED WITH ROASTED BELL PEPPERS, ONIONS, AND HERBS.  
SERVED WITH HORSERADISH WHIPPED POTATOES

SPANISH CORDON BLEU \$3+  
CHICKEN BREAST, MANCHEGO CHEESE, SERANO HAM,  
CANDIED FIGS, SAFFRON RICE PILAF, ROASTED BELL PEPPERS

BRAISED SHORT RIBS \$5+  
RED WINE REDUCTION, EXTRA VIRGIN OLIVE OIL  
POACHED POTATOES, BROCCOLINI, FRESH GRATED HORSERADISH

PISTACHIO CRUSTED SEA BASS \$7+  
YUKON AND SWEET POTATO GRATIN, BABY VEGETABLES

FILET OSCAR \$10+  
6OZ. FILET, MARYLAND STYLE CRAB CAKE, BERNAISE,  
LEMON ROASTED ASPARAGUS, WHIPPED POTATOES

*all parties subject to 22% gratuity and 8.1 % tax*

“This is true love. Do  
you think this  
happens every day?”  
*(Princess Bride)*

## Buffet

\$65 per person

### PASSED APPETIZERS

(choose 2)

HUMMUS ON A PITA CRISP  
POMEGRANATE MOLASSES

TOMATO SOUP SHOOTER  
WITH GRILLED CHEESE TRIANGLE

PANKO ENCRUSTED ARTICHOKE HEARTS  
SAFFRON AIOLI

YAKITORI  
TONKATSU BBQ SAUCE

### APPETIZER ENHANCEMENTS

SEARED TENDERLOIN CROSTINI  
WASABI CRÈME FRAICHE \$3+

MARYLAND CRAB ON TORTILLA CRISPS  
GRUYERE, CHIPOTLE AIOLI \$3+

KUMAMOTO OYSTERS ON THE HALF SHELL  
KOOL-AID CAVIAR, TABASCO, MIGNONETTE \$4+

### SALADS

(choose 2)

CORNER OFFICE SALAD  
TOMATOES, CUCUMBERS, ONIONS, FETA,  
PITA CRISPS, AND GREEK VINAIGRETTE

CAESAR SALAD  
ROMAINE, SLOW ROASTED ROMA TOMATOES,  
PARMESAN CHEESE, FOCACCIA CROUTON

ORGANIC MIXED GREENS  
MAYTAG BLUE CHEESE, PRALINE VINAIGRETTE,  
APPLE CHIPS, CANDIED WALNUTS

### COBB SALAD

BACON, FOCACCIA CROUTONS,  
CHEDDAR CHEESE, TOMATO, HARD BOILED  
EGG, RED WINE VINAIGRETTE

### ENTREES

(choose 2)

CHICKEN MARSALA  
FETTUCINI, HARICOT VERTS

HUNTER STYLE GNOCCHI  
BRAISED CHICKEN, TOMATOES, ONIONS,  
MUSHROOMS

CHICKEN PICATTA  
CAPERBERRIES, LEMON,  
BUTTER, RED WINE MACARATED RAISINS,  
BOWTIE PASTA \$3+

ROASTED LONDON BROIL  
WILD MUSHROOM DEMI GLACE, ROASTED  
FINGERLING POTATOES \$3+

TERIYAKI SALMON  
PORK FRIED RICE, FLYING FISH ROE

BEEF BOURGUIGNONNE \$2+  
ROASTED GARLIC WHIPPED POTATOES,  
PAN SEARED BRUSSEL SPROUTS

PAELLA \$3+  
MUSSELS, SHRIMP, CLAMS,  
CHORIZO, CHICKEN, SAFFRON RICE

## Specialty Buffet

### MEDITERRANEAN BUFFET

\$50 per person

#### APPETIZERS

HUMMUS AND PITA  
ASSORTED CURED OLIVES  
GRILLED ARTICHOKE HEARTS

#### SALADS

ISREALI COUSCOUS  
GRILLED VEGETABLES, GARLIC, PARSLEY  
FUSCILLI ANTIPASTO SALAD

GREEK SALAD  
TOMATOES, ONIONS, FETA, PITA CHIPS,  
CUCUMBER, GREEK VINAIGRETTE

#### BRUSCHETTA STATION

ASSORTED ARTESIAN BREADS, TAPANADE,  
TOMATO BRUSCHETTA, FIGS AND PROSCUITTO,  
CORN RELISH

#### ENTREES

ROASTED PORK LOIN  
POMEGRANATE SAUCE, HERBED POLENTA

CHICKEN PROVENCAL  
CREAM CHEESE, SUNDRIED TOMATOES,  
WHIPPED POTATOES

PESTO TORTELLINI  
SAUTEED SPINACH, TOMATOES,  
PESTO CREAM SAUCE

*all parties subject to 22% gratuity and 8.1% tax*

### CURTIS BUFFET

\$65 per person

#### APPETIZERS

LOBSTER CORN DOGS  
TENDERLOIN SHISH KABOBS  
WATERMELON BBQ SAUCE

#### SALADS

CORNER OFFICE SALAD  
TOMATOES, CUCUMBERS, ONIONS, FETA,  
PITA CRISPS, AND GREEK VINAIGRETTE

#### COBB SALAD

BACON, FOCACCIA CROUTONS,  
CHEDDAR CHEESE, TOMATO, HARD BOILED  
EGG, RED WINE VINAIGRETTE

#### ENTREES

WILD MUSHROOM-TRUFFLE  
CHICKEN ROULADE  
ROASTED FINGERLING POTATOES,  
BACON, LEEKS

BLUE CORN CRUSTED SEA BASS  
ADOBO CREAM SAUCE

"When they asked me what I liked best,  
I'll tell them it was you."

(City of Angels)

## Specialty Requests

\$60 per person

### VEGETARIAN MENU

EGGPLANT PARMESAN  
MARINARA AND BASIL OIL

### WILD MUSHROOM & ORECCHIETTE

CREAMY BÉCHAMEL AND SAUTÉED MUSHROOMS

### PESTO TORTELLINI

PESTO CREAM SAUCE, SLOW ROASTED  
TOMATOES AND PARMESAN

### VEGAN MENU

TERIYAKI TOFU  
NAPA CABBAGE STIR FRY AND JASMINE RICE

### EGGPLANT, ROASTED BELL PEPPER & TOMATO NAPOLEON

BASIL OIL AND BALSAMIC REDUCTION

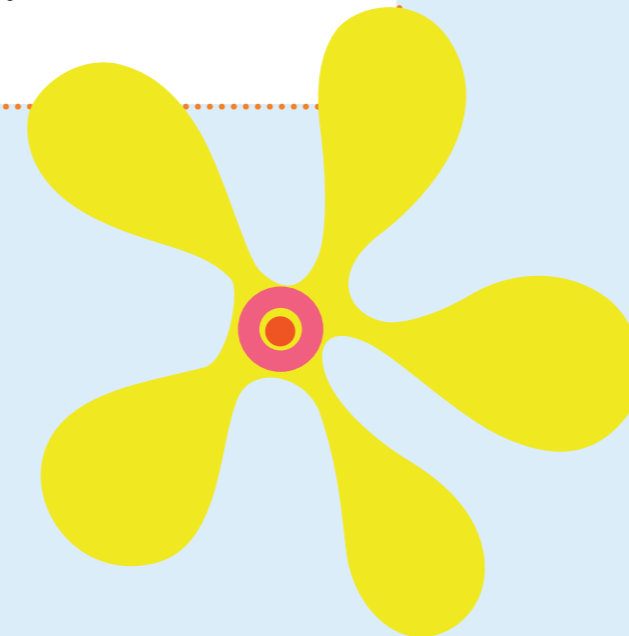
### GLUTEN FREE MENU

GRILLED CHICKEN  
WILD RICE STUFFED BELL PEPPER  
AND TOMATO CREAM SAUCE

### SEARED SALMON

LEMON BUTTER, ASPARAGUS AND JASMINE RICE

*all parties subject to 22% gratuity and 8.1 % tax*



“You are what I never knew I always wanted.”

*(Fools Rush In)*

## Kid's Menu

Choose one:

Price per kid includes cold milk

\$12 per person

CHICKEN FINGERS AND MAC & CHEESE  
HONEY MUSTARD AND KETCHUP

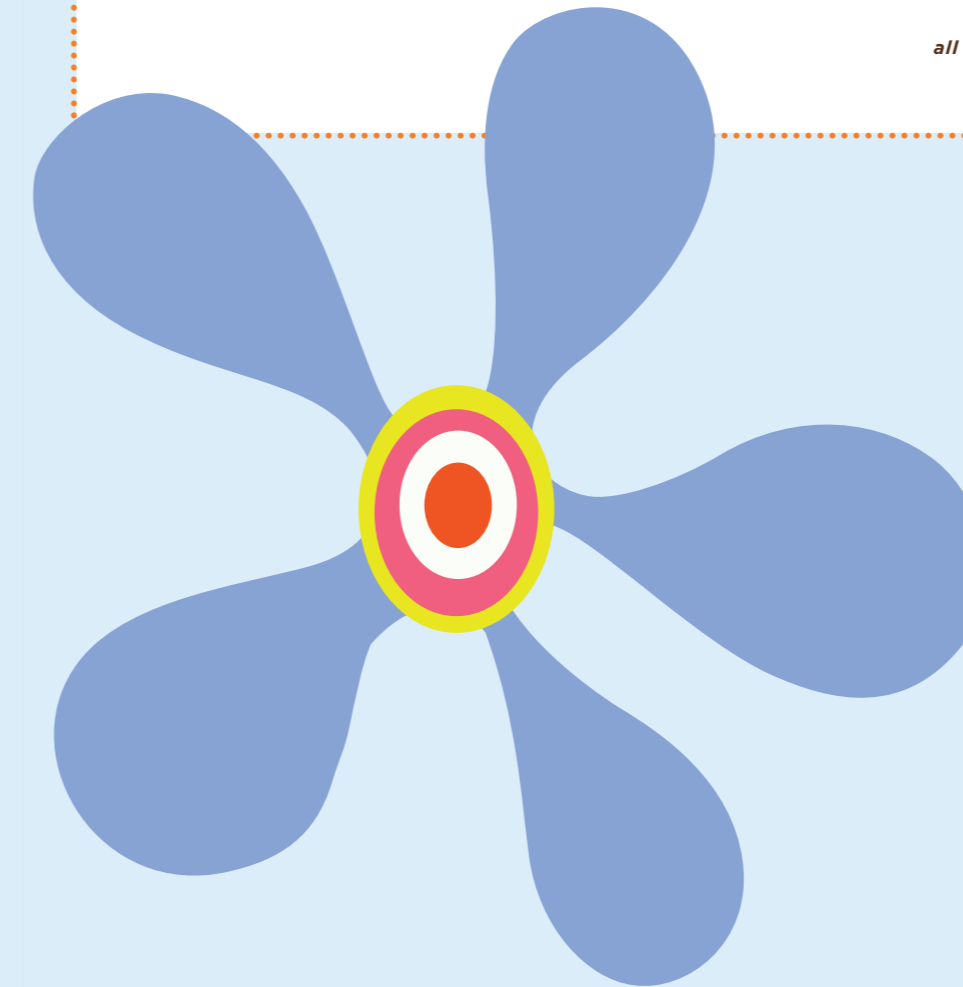
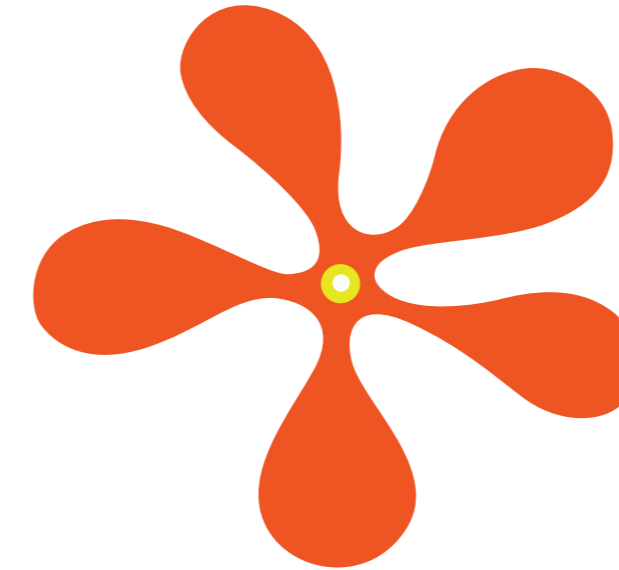
### HOT DOG & KETTLE CHIPS

KETCHUP AND PICKLE RELISH

### HAMBURGER & KETTLE CHIPS

KETCHUP AND PICKLE SPEAR

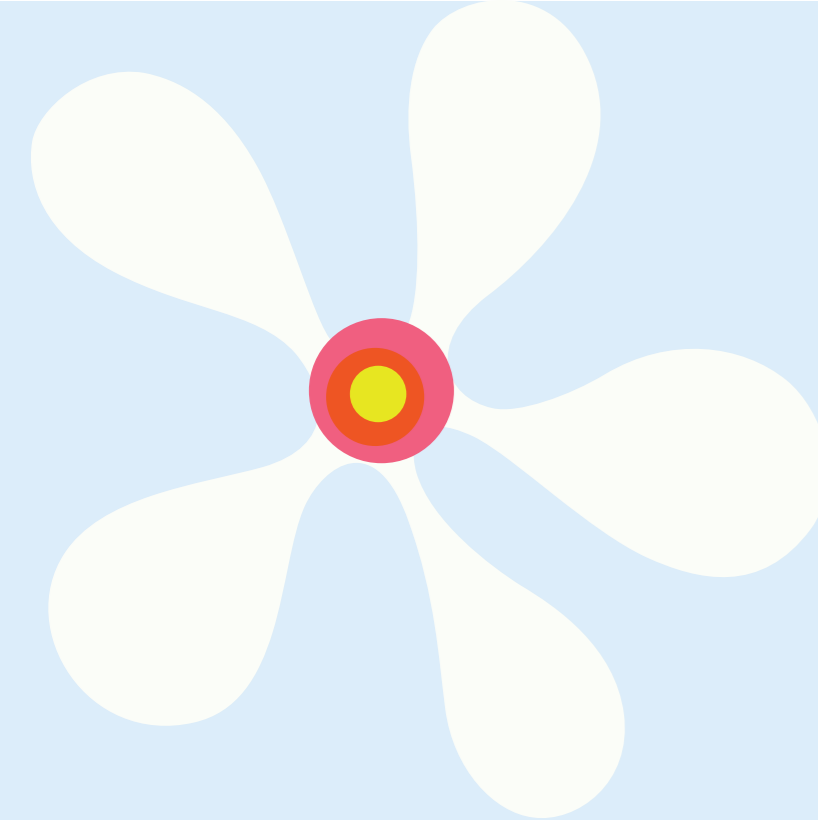
*all parties subject to 22% gratuity and 8.1 % tax*



**Dory:** You mean ... you mean you don't like me?

**Marlin:** No, of course I like you. It's because I like you I don't want to be with you. It's a complicated emotion.

*(Finding Nemo)*



"It doesn't matter if the guy is perfect or if the girl is perfect, as long as they are perfect for each other."  
*(Good Will Hunting)*

## Stations

- CARVING STATIONS**
- STEAMSHIP ROUND** \$14  
HORSERADISH, WHOLE GRAIN MUSTARD
  - BARON OF BEEF** \$10  
AU JUS, HORSERADISH
  - OVEN ROASTED HAM** \$11  
PINEAPPLE CHUTNEY
  - TOM TURKEY** \$9  
CRANBERRY SAUCE, GREEN PEPPERCORN MAYO

- PASTA STATIONS** \$12
- GRILLED CHICKEN, PENNE PASTA, SPICY MARINARA
  - GRILLED FLANK STEAK, FARFALLE PASTA, SUNDRIED TOMATO CREAM SAUCE
  - FUSILLI PASTA, PESTO CREAM

- SLIDERS** \$10 (CHOICE OF 2)
- SLICED TENDERLOIN**  
FRIED GREEN TOMATO, MAYTAG BLUE CHEESE
  - LOBSTER CAKE**  
MOREL MUSHROOMS, BABY ARUGULA
  - AHI TUNA SLIDER**  
RADISH SPROUTS, PONZU AIOLI  
CRAB CAKE, WHOLE GRAIN MUSTARD SAUCE,  
ROASTED CORN RELISH
  - BOLOGNESE MEATBALL**  
TOMATO SAUCE, PARMESAN, ROASTED CHILIES
  - MONTE CRISTO**  
HAM, SWISS CHEESE, HONEY MUSTARD, LIGHTLY  
FRIED SERVED WITH STRAWBERRY COULIS
  - CHEESEBURGER**  
CHEDDAR CHEESE, SUPER SAUCE, PICKLE

Price per person - minimum 50 people  
\$75.00 per chef attendant.  
One chef attendant per 50 people required.  
all parties subject to 22% gratuity and 8.1 % tax

## Stations

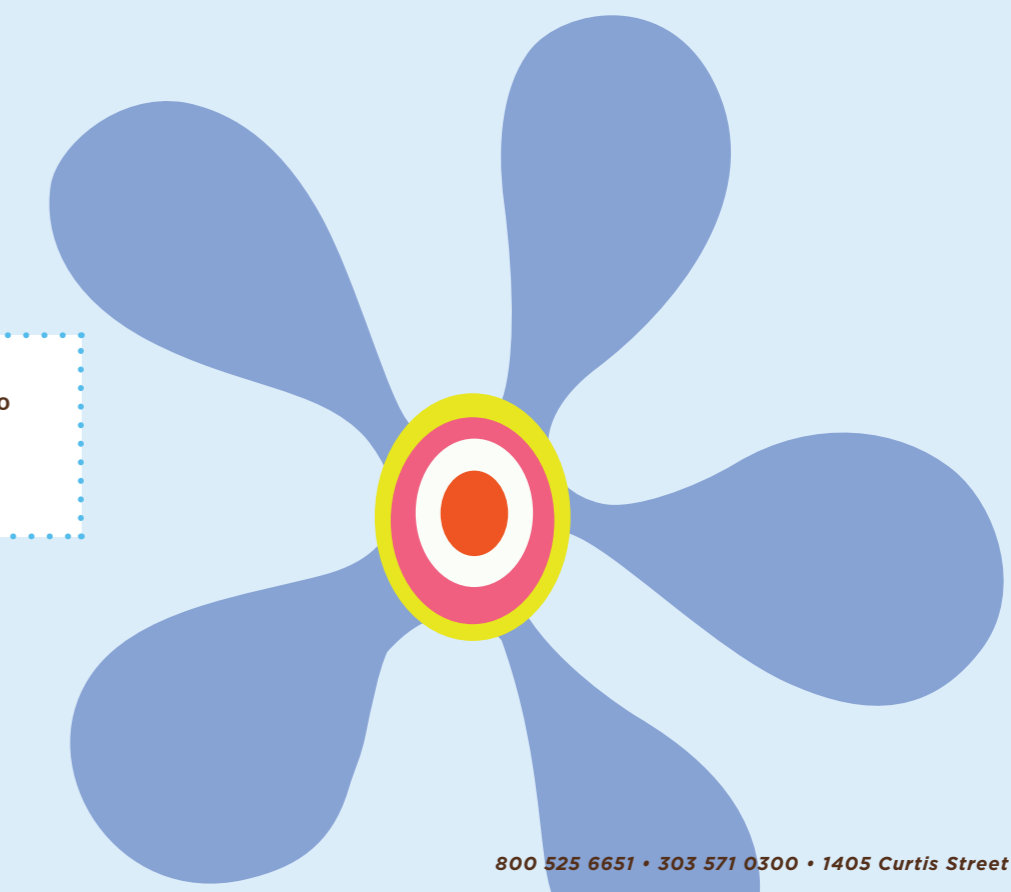
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- DISPLAYS**
- IMPORTED AND DOMESTIC CHEESE BOARD** \$8  
ASSORTED CRACKERS, TOASTED BAGUETTE,  
CANDIED NUTS
  - ANTIPASTO PLATTER** \$9  
ASSORTED CURED MEATS, OLIVES,  
MARINATED VEGETABLES, BREADSTICKS
  - SLICED FRUIT AND BERRIES** \$8
  - VEGETABLE CRUDITE** \$7
  - BREADS AND SPREADS** \$7  
ASSORTED RUSTIC BREADS, APPLE BUTTER, SHALLOT JAM,  
HUMMUS, WHIPPED BOURSIN CHEESE
  - RAW BAR** \$12  
COCKTAIL SHRIMP, OYSTERS ON THE HALF SHELL,  
CRAB CLAWS
  - SUSHI STATION** MARKET PRICE  
CALIFORNIA, SPICY TUNA, AVOCADO,  
SALMON, WASABI, SOY SAUCE, GINGER
  - CURTIS CANDYLAND** \$14  
*(candy selections may vary)*  
GUMMY BEARS  
M & M'S (PLAIN AND PEANUT)  
REESE'S PIECES  
TWIZZLERS  
SKITTLES  
JELLYBEANS  
HERSHEY KISSES  
GUMBALLS

Price per person - minimum 50 people  
\$75.00 per chef attendant.  
One chef attendant per 50 people required.

all parties subject to 22% gratuity and 8.1 % tax

"You make me want to be a better man."  
*(As Good As It Gets)*



## Appetizers

VEGETARIAN EGGROLLS WITH GRILLED PINEAPPLE SALSA	\$4
CHICKEN & CHIPOTLE POPPERS	\$4
PORK POT STICKERS	\$4
BREADED ARTICHOKE HEARTS WITH MARINARA	\$4
TOMATO SOUP SHOOTER WITH GRILLED CHEESE TRIANGLE	\$4
SPICY BEEF SATAY WITH TANGY PEANUT SAUCE	\$4
MINI BAKED POTATOES WITH SOUR CREAM, PANCETTA, CHIVES AND A CHEDDER CRISP	\$4
MUSHROOM MOZZARELLA RISOTTO CROQUETTE WITH SUN-DRIED TOMATO CREAM SAUCE	\$4
CAJUN SAUSAGE BRUSCHETTA WITH AN AGED BALSAMIC REDUCTION	\$4
TOMATO MOZZARELLA BRUSCHETTA	\$4
HUMMUS & PITA WITH POMEGRANATE DRIZZLE	\$4
PROSCIUTTO WRAPPED ASPARAGUS WITH AGED BALSAMIC REDUCTION	\$4
TUNA TARTAR ON WONTON CRISP	\$5
CRAB STUFFED MUSHROOMS	\$5
MINI CRAB CAKES WITH A ROASTED RED PEPPER AIOLI	\$5
LOBSTER MAC & CHEESE PRESENTED IN ASIAN SPOONS	\$5
SEARED SCALLOPS SPEARED WITH SWEET CHILI SAUCE	\$5
SHREDDED PORK WONTONS WITH FENNEL MANDARIN ORANGE MARMALADE	\$5
MAYTAG BLUE CHEESE TARTS WITH SMOKED GRAPE TOMATO & CRISPY PANCETTA	\$5
SALMON LOLLIPOPS WITH CITRUS CRÈME FRAICHE	\$5

*all priced per piece, 25 piece minimum*

"I wonder how many people never get the one they want, but end up with the one they're supposed to have."

*(Fried Green Tomatoes)*

### Champagne / Wine

*(Please ask Catering Manager for our current wine list.)*

### The A-List Brands

Jack Daniels  
Crown Royal Whiskey  
Chivas Regal Scotch  
Grey Goose Vodka  
Bombay Sapphire Gin  
Myers' Dark Rum  
Cuervo 1800 Tequila

### Domestic Beer

Coors  
Coors Light  
Miller Lite  
Budweiser  
Bud Light

### The B-List Brands

Jim Beam  
Canadian Club Whiskey  
Dewars  
Absolut Vodka  
Bombay Gin  
Bacardi Silver Rum  
Christian Brothers Brandy  
Sauza Tequila

### Import/Handcrafted Beer

Fat Tire  
Sunshine Wheat  
Corona  
Heineken

### SOIREE PARTY SNACKS

*(10 BOWL MINIMUM)*

TRUFFLE KETTLE CHIPS  
SPICED NUT MIX  
GOLDFISH  
PRETZELS  
KETTLE CHIPS  
CHEX MIX  
FLAVORED POPCORN

*\$6/BOWL*

### Host Bar

The A-List Cocktails	\$7.00
The B-List Cocktails	\$6.00
House Wines	\$28 per bottle
Imported & Handcrafted Beers	\$6.00
Domestic & Non-Alcoholic Beers	\$5.00
Assorted Soft Drinks	\$3.00

*Customized Signature Drinks Available!*

### Cash Bar

One Hour	\$8.00
\$10 each person each additional hour	\$7.00
One Hour	\$7.00
\$8 each person each additional hour	\$7.00
One Hour	\$6.00
\$8 each person each additional hour	\$3.00

### Host Bar Package (The A-List Brands)

One Hour \$18 per person  
\$10 each person each additional hour

### Host Bar Package (The B-List Brands)

One Hour \$16.00 per person  
\$8 each person each additional hour

*All bars are subject to a \$100.00 bartender charge per bartender.*

*Host bar prices are subject to a 22% service charge and 8.1% sales tax.*

*Cash bar prices are inclusive of the 22% service charge and 8.1% sales tax.*



## Bon Voyage

Spend some last minute quality time with your family, close friends, and out-of-town guests before you kick off your new life together. Continue the celebration the next day with our tempting brunch options. Allow The Corner Office to be your gathering spot, or enjoy the privacy of one of our intimate banquet venues.

“Life is like a box of chocolates,  
you never know what you are  
gonna get.”

*(Forrest Gump)*

## WEDDING FUN-DAMENTALS

### Availability

The Curtis will be as flexible as possible to accommodate your reception and the requested times needed.

### Blah, Blah, Blah

The following fees will be added to your pricing:

- A 22% service charge and 8.1% tax will be added to the final food and beverage bill.
- Bartenders for the evening will be charged at \$100.00 per bartender.
- Because we like you, One Chef Attendant will be absolutely free!\* These not subject service charge or Sales Tax
- Each additional Chef will be charged at \$75.00 each\*

*\*These are not subject to service charge or sales tax.*

### Money, Money, Money

To confirm the date on a definite basis, a [non-refundable deposit](#) and a signed contract are required. A second deposit equivalent to 50% of the remaining anticipated cost will be due 90 days prior to the event or at the designated date assigned by your catering manager. The final balance will be due one full week prior to the event with a credit card to be held on file for unexpected incidentals and overages. If the event is cancelled, all deposits are forfeited as liquidated damages at the date of cancellation. Checks, money orders, or credit cards are acceptable payment types.

### Guarantees

To ensure the success of your event, we ask for a guarantee on the number of attendees 14 business days prior to your function. If your guarantee of attendance is not received by 12:00 pm three days in advance of the event, the contracted number of attendees will become your guarantee. The minimum guarantee of attendance will be 80% of the expected number of attendees at signing of the contract. For example: if you are expecting 100 people your minimum guarantee may be 80 people. This will be your minimum financial guarantee not subject to reduction. You will be required to pay the difference between the minimum and the actual amount in attendance if less than 80%. For your convenience, the hotel will prepare for 5% above the guaranteed attendance.

### Cocktails Anyone?

If you are planning on having cocktails, let our professional bartenders take care of you. The Hotel requires that only Hotel servers and bartenders dispense alcoholic beverages. We stick to the rules! Bartenders and servers will: request proper proof of age (Photo Identification) before serving guests; refuse beverage service if the person is under age or unable to produce proper proof of age; and refuse alcoholic beverage service to any person who, in the hotel's judgment, appears intoxicated. We request your cooperation in enforcing the Hotel's policy of prohibiting alcoholic beverages from outside sources.

*all parties subject to 22% gratuity and 8.1 % tax*



#### Our Chefs Rock!

We LOVE our chefs!! Therefore, all food and beverage must be catered by The Curtis' team of chefs. Guests and attendees from outside sources are not allowed to bring food or beverage into the function. We can't have our chef's getting jealous. In addition, no remaining food and beverage served by the hotel is allowed to leave the premises.

#### Looking for Fun for the Kiddos?

Our chef's understands the special appetites of children and will provide a kid's meal to children 3 years old to 11 years old. Children under the age of 5 will attend for free and children 6 to 11 will receive a discounted menu price. Please see your catering manager for menu ideas and pricing. The Curtis will provide highchairs subject to availability.

#### Wedding Cakes

Please consult with your Catering Manager for further details regarding our preferred bakers.

#### Wedding Ceremony

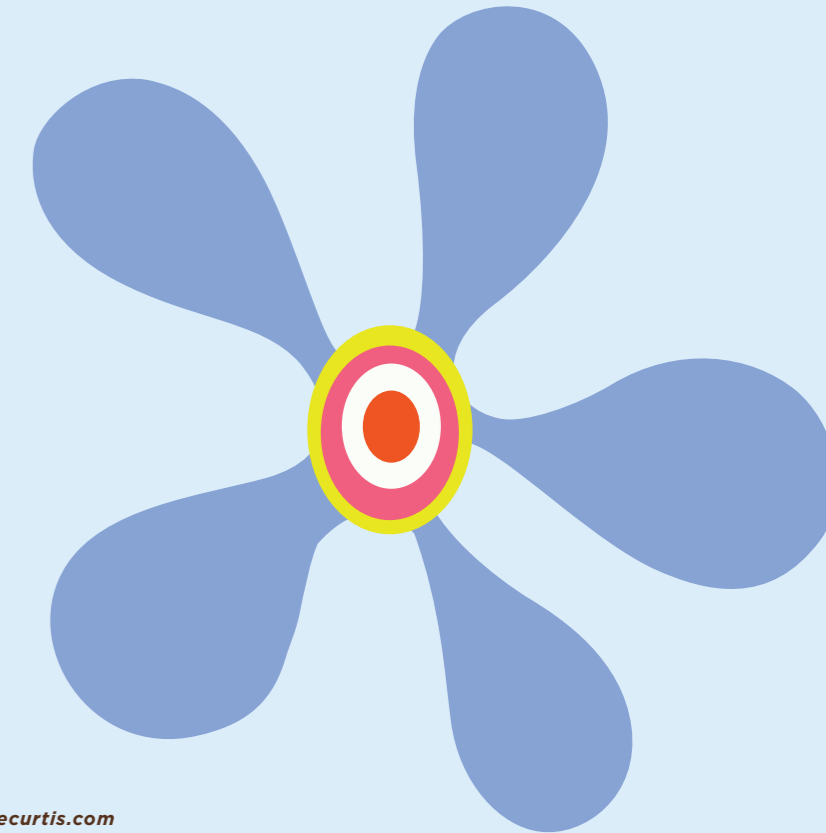
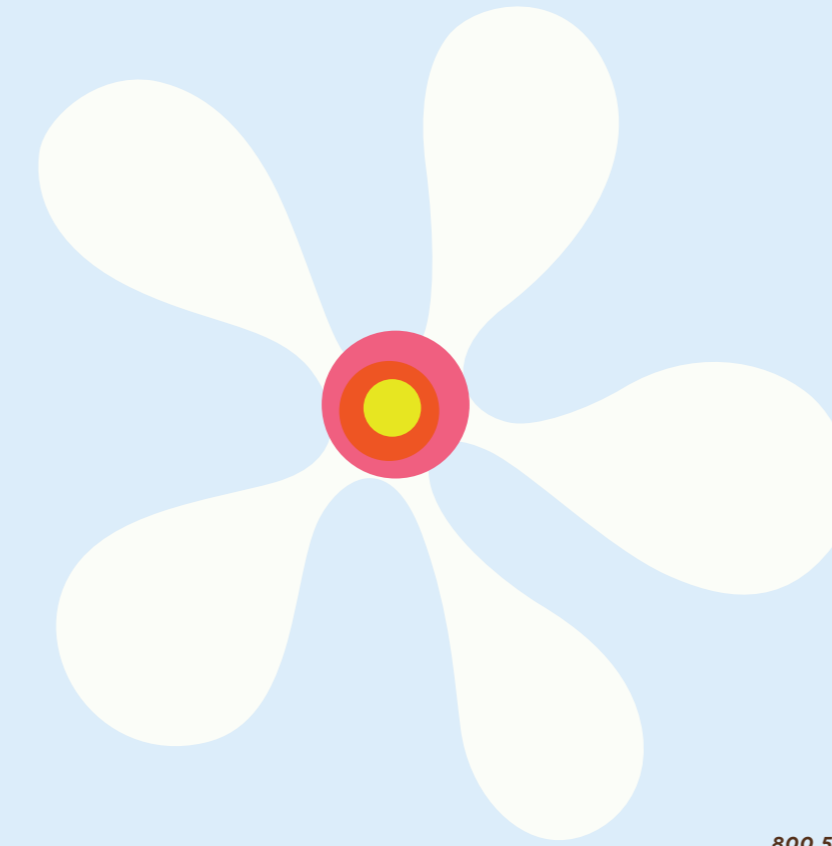
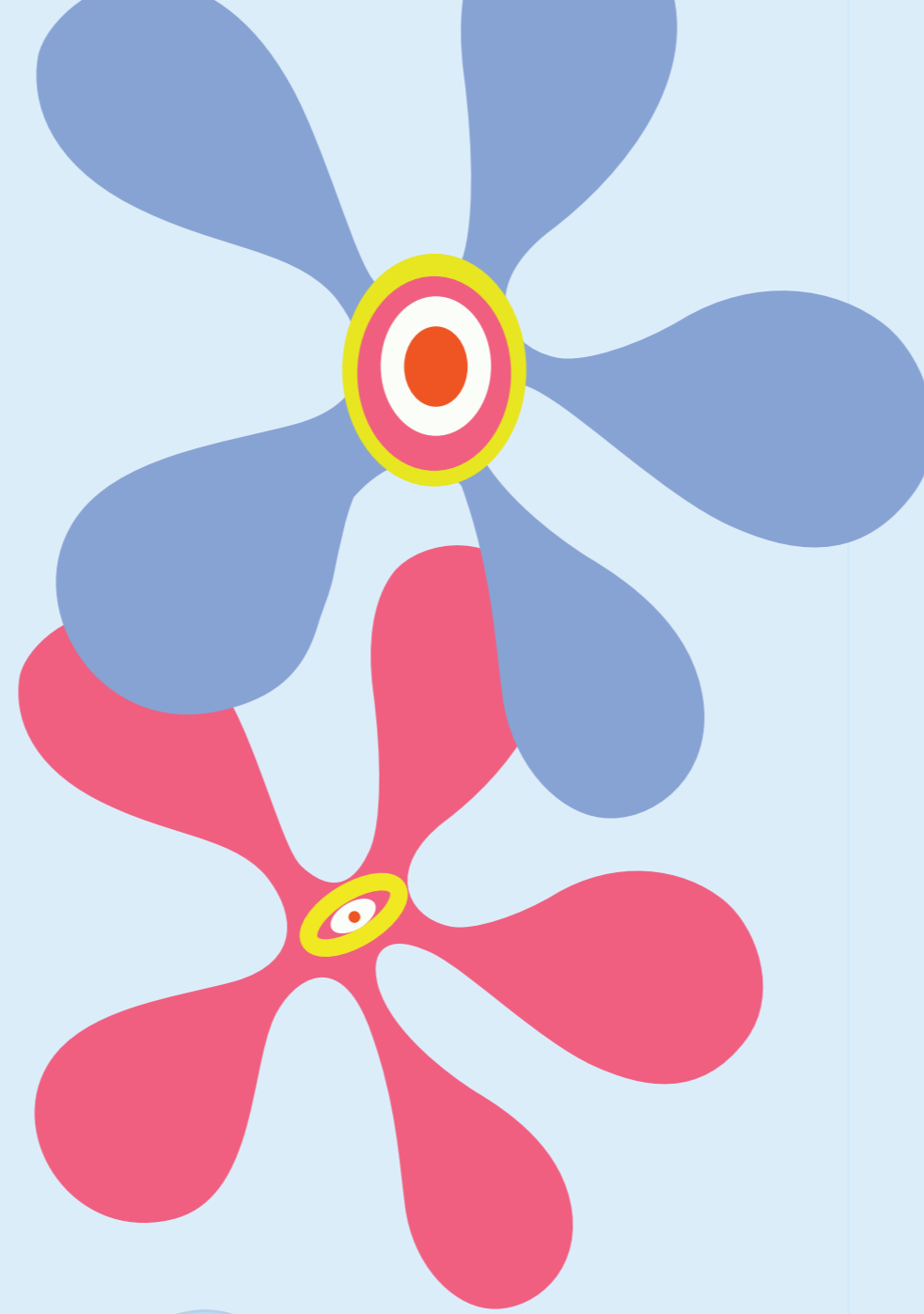
The Curtis can also provide a room for your Wedding Ceremony at an additional cost determined by your Catering Manager. The room will include ceremony style seating with an aisle. Any additional AV will incur charges determined by our AV department. In addition, please inquire about changing rooms for your wedding party.

#### Rehearsals

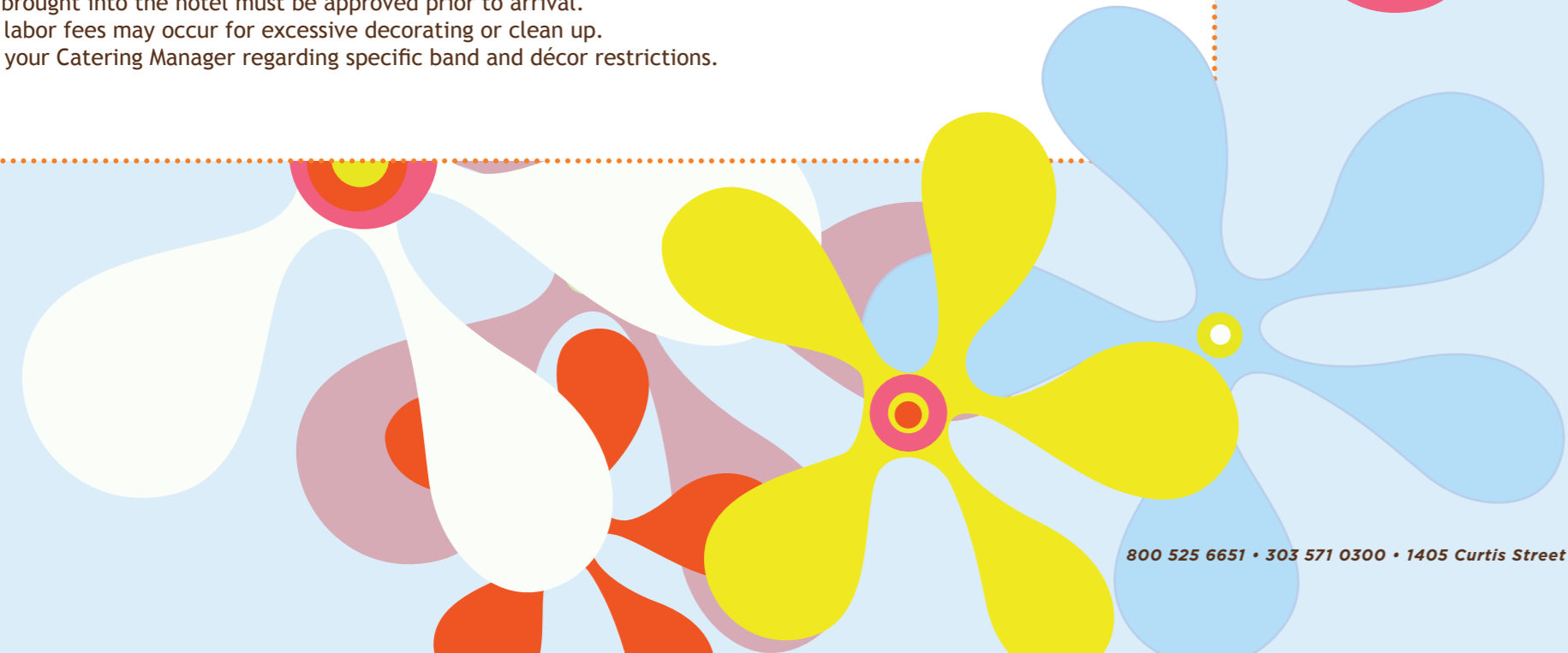
Please schedule in advance a date for your rehearsal with your Catering Manager if you do decide to have your ceremony at The Curtis. Rehearsal fees may apply. If your exact location is not available we may provide an alternate location. In addition, please consider holding your rehearsal dinner at The Curtis. A variety of rehearsal dinner menus are available.

#### Entertainment and Decorations

A full list of vendors is available through your Catering Manager. Any décor brought into the hotel must be approved prior to arrival. Additional labor fees may occur for excessive decorating or clean up. Please ask your Catering Manager regarding specific band and décor restrictions.



800 525 6651 • 303 571 0300 • 1405 Curtis Street • Denver, Colorado 80202 info@thecurtis.com



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# Preferred Vendors

## Disc Jockeys & Entertainment

A Music Plus  
303-426-9990  
www.amusicplus.com

DJ Sweet T  
303-717-3782  
djsweetinyourglass@gmail.com

Elite DJ  
720-201-4382  
www.mylitedj.com

Starkey Productions  
303-750-6111  
www.starprousa.com

## Event Design

Design Works  
720-941-7440  
www.denverdesignworks.com

## Florists

Bella Fiori  
303-233-5566  
www.bellafiori-events.com

Bouquets  
303-333-5500  
www.bouquets.org

The Perfect Petal  
303-480-0966  
www.theperfectpetal.com

## Linens & Rentals

A Boulder Affair  
303-800-6617  
www.aboulderaffair.com

Chair Covers & Linens  
303-587-3408  
www.chaircoversonline.com

Event Rents  
303-972-0975  
www.eventrentsdenver.com

## Spa

The Oxford  
303-628-5528  
www.oxfordclubspa.com

## Limousine

Sunset Limousine  
970-203-5858

## Photographers

Rachael Grace Photography  
720-252-3205  
www.rachaelgracephotography.com

Real Photography  
719-495-8820  
www.realphotography.com

Suzanne Shaff Photography  
303-832-7115  
www.shaffphotography.com

Trystan Photography  
303-872-4678  
www.trystanphotography.com

## Wedding & Event Coordinators

A Touch of Bliss  
303-807-4245  
www.touchofblissevents.com

Nancy Chase Weddings & Celebrations  
720-570-1168  
www.nancychaseweddings.com

Table 6 Productions  
720-470-2105  
www.table6productions.com

