



ST JULIEN
BOULDER'S HOTEL & SPA

WEDDINGS AT ST JULIEN HOTEL & SPA



TIME
WELL SPENT.



*"Once In a While,
in the Middle of an Ordinary Life,
Love Gives us a Fairy Tale."*



3
OVERVIEW

4
CEREMONY

5
RECEPTION

8
DINNER

11
BRUNCH

13
CAKE

14
BEVERAGE

17
LATE NIGHT SNACKS

18
SAMPLE COST ESTIMATE

19
PACKAGE DETAILS

20
POLICIES AND INFORMATION

Weddings at St Julien Hotel & Spa

Congratulations on your engagement! On this sweet occasion, we are honored you are considering sharing your wedding day with us. Our dedicated team of wedding professionals look forward to learning more about both of you, your unique love story and the ways in which we can help make your special day your very own fairy tale.

Your special day will begin with your ceremony being held on the beautifully landscaped Redgarden Lawn, with spectacular views of the Flatiron Mountains. Once you say your "I DO'S," start your blissful celebration with family and friends during cocktail hour on our intimate Redgarden Terrace. As the sun sets over the picturesque mountain vistas, you will be invited into the well-appointed Xanadu Ballroom for an evening full of impeccable service and delicious French/American cuisine. As the evening winds down, put your dancing shoes on and relish in the love from all of your guests as you start your next chapter as a married couple.

WEDDING RECEPTION PACKAGE DETAILS:

When booking your wedding with St Julien Hotel & Spa, we are pleased to offer the following luxuries to enhance your special day:

- World Class Food and Beverage Prepared By Our Renowned, Award-winning Culinary Team
- Relaxing Bridal Suite for the Day of Your Wedding
- Luxurious Guestroom Accommodations for Two Nights for the Bride and Groom
- Valet for Bride & Groom for Two Nights
- Spa Credit of \$100 to be used at the Spa at St Julien
- Personalized Menu Tasting
- Fili D' Oro Italian White, Black or Cream Colored Floor Length Linens and Napkins
- Classic White China, Silver Flatware, Classic Glassware
- Indoor Dance Floor & Stage
- Cake Cutting Service

St Julien Hotel & Spa can accommodate wedding ceremonies and receptions for up to 230 guests. Please contact the Catering Team at St Julien Hotel & Spa to arrange a tour of our beautiful property. For full package details and policies for booking your wedding at St Julien Hotel & Spa, please see pages 19 through 21 of this packet.



Please add a taxable 20% service charge & current sales tax to prices. Menus & pricing are subject to change.

Ceremony | Packages



WHISPERING PINE PERFECTION @ \$12.00 PER GUEST

- Use of Redgarden Lawn and Private Outdoor Space for 30 Minutes
- White Wedding Chairs
- Iced Water Station

SUNSHINE CANYON SWEETNESS @ \$14.00 PER GUEST

- Use of Redgarden Lawn and Private Outdoor Space for 30 Minutes
- White Wedding Chairs
- Iced Water Station and Selection of One Fresh Fruit Infused Water
- White Lattice Fencing

PEARL STREET ROMANCE @ \$20.00 PER GUEST

- Use of Redgarden Lawn and Private Outdoor Space for 30 Minutes
- White Wedding Chairs
- Iced Water Station, Selection of Two Fresh Fruit Infused Waters
- White Lattice Fencing
- Welcome Glass of Prosecco or Sparking Cider as Guest Arrive
- Audio Requirements; Including an Outdoor Sound System, Mixer, Lavalier Microphones and AV Tech Support

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Reception | Packages

"BRUNCH IT UP" @ \$76.00 PER GUEST

- Tray Passed Mimosas Upon Arrival
- St Julien Custom Brunch Buffet
- Fresh Squeezed Juices and Freshly Brewed OZO Coffee & Tazo Teas

FLATIRON I @ \$76.00 PER GUEST

- Selection of Two Types of Tray Passed Hors d'Oeuvres (Based on 1 Piece per Type, per Guest)
- Two Course Plated Dinner (Including Standard Entrées)
- Chocolate Truffles & Petit Fours (Based on Two Pieces per Guest)

FLATIRON II @ \$92.00 PER GUEST

- Selection of Three Types of Tray Passed Hors d'Oeuvres (Based on 1 Piece per Type, per Guest)
- Three Course Plated Dinner (Including 1 Premium Entrée and 2 Standard Entrées) or Flatiron II Custom Dinner Buffet
- Chocolate Truffles & Petit Fours (Based on Two Pieces per Guest)

FLATIRON III @ \$108.00 PER GUEST

- Selection of Four Types of Tray Passed Hors d'Oeuvres (Based on 1 Piece per Type, per Guest)
- Selection of One Type of Reception Station of either Cheese Display or Vegetable Crudité
- Three Course Plated Dinner (Including 2 Premium Entrées and 1 Standard Entrée) or Flatiron III Custom Dinner Buffet
- Chocolate Truffles & Petit Fours (Based on 2 Pieces per Guest)

CUSTOM PACKAGES

- We understand that our packages may not suit every vision and we are happy to work with you to create the wedding of your dreams.

Pricing based on 6 hours of service, includes food only. Beverage pricing found on page 14.

Children's Meal Options:

- Children Under 3, no charges unless separate meal is provided for child, then the following pricing applies.
- Children 3 – 12, either 50% off full menu pricing if standard meal is provided for child or \$29.00 per child if meal is provided from children's menu.
- Children 13 & up, full menu pricing.



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Reception | Tray Passed Hors D'Oeuvres



RECEPTION HORS D'OEUVRES

Select two, three or four Hors d'Oeuvres depending on your Reception Package (based on one piece each per guest). Price is included in reception package pricing. Additional Hors d'Oeuvres can be ordered by the dozen @ \$74.00 per dozen.

CHILLED HORS D'OEUVRES

- Bruschetta, Fresh Tomato & Basil
- Peppadew Peppers, Stuffed with Herbed Haystack Goat Cheese
- Caprese Skewer, Tomato, Basil & Mozzarella
- Deviled Egg Toast, Sourdough Crostini & Truffle Caviar
- Crab Salad on Sesame Fried Apple Chip
- Spicy Tuna Tartare on Tempura Nori
- Jumbo Shrimp, Spicy Cocktail Sauce
- Five-Pepper Rubbed Beef Tenderloin with Horseradish Cream Sauce on Sourdough Crostini
- House-Made Duck Prosciutto Wrapped Asparagus Tips, Boursin Cheese
- Cucumber Cups with Ginger Wasabi Soybean Mousse

HOT HORS D'OEUVRES

- Jill's Tots, Truffle Aioli & Parmesan
- Spanakopita, Spinach & Feta Cheese in Phyllo
- Artichoke & Boursin Beignet
- Bacon Wrapped Scallops, Red Pepper Marmalade
- Mini Lump Crab Cakes, Italian Parsley Sauce
- Lobster & Asparagus Quiche
- Bacon Wrapped Dates, Stuffed with Herbed Haystack Goat Cheese
- Prosciutto, Goat Cheese & Fig on Flatbread, Balsamic Reduction
- Mini Beef Wellington, Rosemary Beef Demi
- Brussels Brochette, Spiced Local Honey
- Brie, Bacon & Mushroom in Phyllo Cup
- Parmesan Asparagus Mini Quiche

Please add a taxable 20% service charge & current sales tax to prices. Menus & pricing are subject to change.

Reception | Stationed Enhancements

ARTISANAL ROCKY MOUNTAIN CHARCUTERIE AND CHEESE DISPLAY \$25 PER GUEST

Finest Local Cheeses & Meats, House Made Pickles, Assorted Mustards, Spreads, Grilled Breads, Crackers, Dried Fruits, Assorted Roasted Nuts, Marinated Mixed Olives, Local Jams & Honey

MEDITERRANEAN ANTIPASTI DISPLAY \$23 PER GUEST

Cured Italian Meats, Seasonal Balsamic Grilled Vegetables, Caprese Salad, Crispy Artichokes, Black Olive Tapenade, Roasted Garlic & Red Pepper Hummus, Spiced Kalamata Olives & Toasted Crostini with Extra Virgin Olive Oil

CHEESE DISPLAY • \$18 PER GUEST

Domestic & Imported Cheeses, Fruit Garnish Assorted Crackers & Sliced French Bread

VEGETABLE DISPLAY • \$16.50 PER GUEST

Garden Vegetable Crudités, Balsamic Vinaigrette, Blue Cheese Dip & Roasted Tomato Hummus

CHEESE FONDUE STATION \$27 PER GUEST

Housemade Cheese Fondue served with Fresh French Bread, Assorted Fresh Vegetables, Pita Chips & Tri-Colored Corn Chips (Select Two)

- Spinach Artichoke Fondue
- Chorizo & Corn Fondue
- Gruyere & Kirsh

CHILLED SEAFOOD DISPLAY \$38 PER GUEST

(Six Pieces Total per Guest)

Jumbo Shrimp Poached in a White Wine Court Bouillon, Alaskan King Crab Legs, Pacific Oysters, Cherrystone Clams, House-Cured & Smoked Salmon

- Served with Cocktail Sauce, Red Wine Mignonette & Lemon Wedges



Please add a taxable 20% service charge & current sales tax to prices. Menus & pricing are subject to change.

Dinner | Plated Dinner Salads & Appetizers



Flatiron I: Select one salad

Flatiron II: Select one salad and one standard appetizer

Flatiron III: Select one salad and any plated appetizer

Price is included in reception package pricing.

SALADS

Local Goat Cheese & Baby Greens

- Santa Maria Mixed Greens, Strawberry, Avocado, Toasted Walnuts, Haystack Mountain Goat Cheese & Champagne Vinaigrette

Cherry Walnut

- Mixed Greens, Sun Dried Cherries, Candied Walnuts, Crumbled Blue Cheese & Champagne Vinaigrette

Baby Spinach

- Baby Spinach, Red Grapes, Pears, Candied Walnuts, French Brie & Red Wine Vinaigrette

Classic Caesar

- Young Hearts of Romaine, Focaccia Croutons, Parmigiano Reggiano Cheese & Traditional Caesar Dressing

Garden

- Variety of Greens, Carrots, Cucumbers, Pear Tomatoes & Balsamic Dressing

STANDARD PLATED APPETIZERS

Burrata Bruschetta

- Sweet 100 Tomatoes, Burrata Cheese, Basil, Mint, Extra Virgin Olive Oil & Saba Vinegar on Grilled Bread

Caprese

- Sliced Ripe Tomatoes, Buffalo Mozzarella, Red Onion, Pine Nuts, Basil, Aged Balsamic Vinegar & Extra Virgin Olive Oil

Roasted Tomato Hummus

- Pita Chips & Crudite

Pear & Gorgonzola Tart

- Walnuts & Lingonberry Sauce

PREMIUM PLATED APPETIZERS

Butternut Ravioli

- Sage Brown Butter & Parmigiano Reggiano

Jumbo Lump Crab Cakes

- Tomatillo Salsa Verde, Avocado & Chipotle Aioli

Seared Jumbo Scallops

- Frisee, Jicama, Fennel, Grapefruit, Pancetta Crisps & Smoked Tomato Vinaigrette

Tuna Tartar

- Won-Ton Chips, Avocado, Ponzu Sauce & Crispy Shallots

Please add a taxable 20% service charge & current sales tax to prices. Menus & pricing are subject to change.

Dinner | Plated Entrées

Flatiron I: Select up to three standard entrées

**Flatiron II: Select one premium entrée
and two standard entrées**

**Flatiron III: Select two premium entrées and
one standard entrée**

STANDARD ENTRÉES

New York Strip

- Gorgonzola Cream Sauce

Roasted Garlic & Rosemary Pork Tenderloin

- Natural Jus

Free Range Chicken Breast

- Roasted Onion Balsamic Glaze

Blackened Scottish Salmon Filet

- Romesco Sauce

Stuffed Peppers

- Saffron Rice Pilaf, Charred Bell Pepper, Pesto
Grilled Zucchini & Coriander Tomato Coulis

Pesto & Cauliflower Risotto

- White Beans, Asparagus & Marinated Tomatoes

Roasted Acorn Squash

- Herb Grilled Seasonal Vegetables, Ratatouille,
Roasted Red Pepper Purée & Basil Pesto

Pumpkin Gnocchi

- Grilled Mushrooms, Cipollini Onions
& Sage Butter Sauce

PREMIUM ENTRÉES

Filet Mignon

- Sauce Bordelaise

Spiced Colorado Rack of Lamb

- Rosemary Balsamic Jus

Duck Two Ways

- Seared Duck Breast, Confit Duck Leg,
Dried Cherry Jus

Seared Chilean Sea Bass

- Charred Lemon Sauce

Basil Crusted Halibut

- Warm Sun-Dried Tomato Vinaigrette

MAIN COURSE ACCOMPANIMENTS

Select one accompaniment to be served with
each entrée, excluding vegetarian entrées.

- Spaghetti Squash & Grilled Asparagus
- Sautéed Spinach & Wild Blend Rice
- Red Bliss Sour Cream and Chive Smashed
Potatoes & Honey Glazed Carrots
- Roasted Purple Potatoes & Roasted Cauliflower
- Tri Color Fingerling Potatoes & Roasted
Brussel Sprouts
- Roasted Garlic and Caramelized Onion Mashed
Potatoes & Broccolini
- Mashed Yukon Gold Horseradish Potatoes
& Baby Carrots
- Seared Polenta Cake & Marinated
Cherry Tomatoes

Select up to 3 entrées plus one accompaniment
to be served with each entrée, excluding vegetarian
entrées. Vegetarian entrée must be selected as one
of the entrées if more than 10% of total guests are
anticipated to request. If a vegetarian entrée is not
selected, Chef Selection Vegan/Vegetarian entrée
to be available for any guests requesting this. Served
with an assortment of Freshly Baked Breads with
Butter, OZO Regular & Decaffeinated Coffee,
Tazo Teas.



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Dinner | Flatiron II & Flatiron III Dinner Buffet

ST JULIEN CUSTOM BUFFET

Flatiron II

- Select two starters, three standard entrées, one side

Flatiron III

- Select three starters, two standard entrées and one premium entrée, two sides

STARTERS

Roasted Tomato Basil Soup

Sage Roasted Butternut Squash Soup

Cherry Walnut Salad

- Mixed Greens, Sun Dried Cherries, Crumbled Blue Cheese, Candied Walnuts & Champagne Vinaigrette

Local Goat Cheese & Baby Greens

- Santa Maria Mixed Greens, Strawberries, Avocado, Toasted Walnuts, Haystack Mountain Goat Cheese & Champagne Vinaigrette

Antipasti of Grilled Vegetables

- Grilled Asparagus, Portobello Mushrooms, Zucchini, Eggplant, Fennel Marinated Olives & Roasted Peppers

Tomato Panzanella Salad

- Basil, Red Onion, Toasted Focaccia & Basil Balsamic Vinaigrette

PREMIUM ENTRÉES

Petite Filet Mignon

- Roasted Cipollini Onion, Crimini Mushrooms & Toasted Shallot Demi Glace

Herb Crusted Double Lamb Chops

- Roasted Peppers, Artichokes & Rosemary Apple Jus

Black Pepper & Garlic Rubbed Prime Rib

- Mixed Vegetables, Horseradish Cream & Natural Jus

STANDARD ENTRÉES

Pan Seared Chicken Breast

- Thyme Roasted Zucchini Rondelles, Green Beans & Toasted Garlic Jus

Grilled Herb Marinated Salmon

- Sautéed Baby Spinach

Lemon & Rosemary Marinated Mahi Mahi

- Balsamic Grilled Asparagus, Roasted Carrots & Roasted Tomato Relish

Oven-Roasted Pork Loin

- Garlic Broccolini & Roasted Apple Calvados Sauce

Grilled Eggplant Bolognese

- Rigatoni, Tomatoes & Grana Padano

Stuffed Portobello Mushroom

- Red Quinoa, Spinach, Feta, Basil & Grape Tomatoes

SIDES

Garlic & Rosemary Roasted Fingerling Potatoes

White Cheddar & Scallion Mashed Yukon Gold Potatoes

Charred Scallion White Polenta

Herbed Wild Rice Pilaf

Seasonal Mixed Vegetables

Spaghetti Squash & Grilled Asparagus

Served with an Assortment of Freshly Baked Breads with Butter, OZO Regular & Decaffeinated Coffee, Tazo Teas.

Minimum guarantee of 20 guests for buffets.

Buffets must be ordered for the entire group. Pricing based on 90 minutes of service.

Children's Meal Options:

- Children Under 3, no charges unless separate meal is provided for child, then the following pricing applies.
- Children 3 – 12, either 50% off full menu pricing if standard meal is provided for child or \$29.00 per child if meal is provided from children's menu.
- Children 13 & up, full menu pricing.

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Brunch, It Up | St Julien Custom Wedding Brunch Buffet

BREAKFAST INCLUSIONS

Sliced Seasonal Fresh Fruits & Berries,
Walnut Zucchini Bread, Home Fried Potatoes,
Smoked Salmon with Moe's Mini Bagels

- Red Onions, Sliced Tomatoes, Capers & Cream Cheese

EGG SELECTION (SELECT TWO)

Scrambled Eggs with Fine Herbs
Florentine Frittata

- Spinach, Ham, Parmesan & Gruyere

Mushroom & Asparagus Frittata

BREAKFAST MEATS (SELECT TWO)

Applewood Smoked Bacon
Traditional Pork Sausage
Hatch Chile Chicken Sausage
Grilled Ham Steak
Turkey Sausage Pattie

FRENCH TOAST OR WAFFLES (SELECT ONE)

Brioche French Toast with Cinnamon & Bailey's Liqueur
Pearl Sugar Waffles

Each Option Served with Fresh Berry Compote, Pure Maple Syrup, Butter & Whipped Cream

SALADS (SELECT ONE)

Asparagus & Snap Pea Salad

- Chopped Egg, Lemon & Fresh Dill

Watermelon & Feta Salad

- Rocket & White Balsamic Vinaigrette

Cherry Walnut Salad

- Mixed Greens, Sun Dried Cherries, Crumbled Blue Cheese, Candied Walnuts & Champagne Vinaigrette

Local Goat Cheese & Baby Greens Salad

- Santa Maria Mixed Greens, Strawberries, Avocado, Toasted Walnuts, Haystack Mountain Goat Cheese & Champagne Vinaigrette

LUNCH ENTRÉES (SELECT TWO)

Herb Roasted Chicken Breast

- Tomato Caper Relish, Spinach & Caramelized Onion

Slow Braised Aspen Ridge Short Ribs

- Anson Mill Polenta & Natural Jus

Lobster Macaroni and Cheese

Spinach & Ricotta Stuffed Shells

- Provencal Ratatouille, Fresh Tomato Basil Sauce & Shaved Parmesan

Served with Fresh Squeezed Orange Juice, Cranberry Juice, OZO Regular & Decaffeinated Coffee, Tazo Teas.

Minimum guarantee of 20 guests for buffets.
Buffets must be ordered for the entire group.
Pricing based on 90 minutes of service.

Children's Meal Options:

- Children Under 3, no charges unless separate meal is provided for child, then the following pricing applies.
- Children 3 – 12, either 50% off full menu pricing if standard meal is provided for child or \$29.00 per child if meal is provided from children's menu.
- Children 13 & up, full menu pricing.

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Brunch, It Up | Wedding Brunch, Enhancements

HORS D'OEUVRES

Tray Passed Hors d'Oeuvres • \$16 Per Guest

Select Three (Three Pieces Total per Person)

- Mini Pancake Stack, Diplomat Cream & Brûlée Bananas
- Shrimp Cocktail & Virgin Bloody Mary Shooters
- Bacon & Vermont Cheddar Deviled Eggs
- Macerated Strawberry Bruschetta, Greek Yogurt, Spinach & Toasted Walnuts
- House Smoked Salmon Canape, Lemon Caper Cream Cheese & Chives on Rye
- Prosciutto Wrapped Compressed Melon, White & Aged Balsamic Vinegar Reductions
- Mushroom & Goat Cheese Mini Quiche in Phyllo Shells

BRUNCH ENHANCEMENTS

Omelets Made To Order • \$18 Per Guest

(Chef Attendant included)

- Selection of Whole Eggs, Egg Whites, Black Forest Ham, Bacon, Chorizo Sausage, Wild Mushrooms, Sweet Bell Peppers, Green Onion, Spinach, Jalapenos, Asparagus, House-Made Green Chili, Tomato & Variety of Cheeses

Carving Station

(Chef Attendant included)

Herb Roasted Prime Rib of Beef • \$25 Per Guest

- Au Jus, Horseradish Cream & Cracked Wheat Rolls

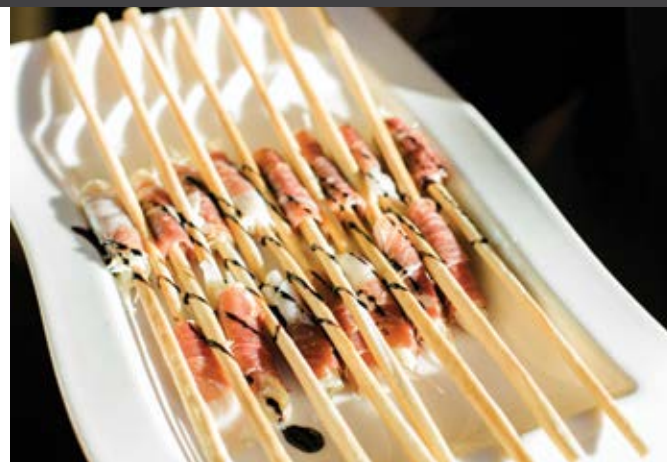
Maple Glazed Ham • \$18 Per Guest

- Whole Grain Mustard Aioli & Sourdough Rolls

Bubbly & Bloody Mary Bar • \$24 Per Guest

(Bartender included)

- House Prosecco Accompanied by Fresh Fruit Juices: Orange, Cranberry & Grapefruit Juices with Fresh Fruit Garnishes
- House-Made Bloody Mary Mix, House Vodka, with Pickle, Olive, Celery & Hot Sauce Garnishes



Please add a taxable 20% service charge & current sales tax to prices. Menus & pricing are subject to change.



Let our Pastry Chef and Catering Manager work with you to create the Wedding Cake of your dreams! You may customize your cake with any combination of the following, or suggest your own.

CAKE FLAVOR (SELECT ONE)

White, Yellow, Devil's Food, Lemon Poppy, Red Velvet, Hazelnut, Carrot, Almond (Gluten Free Options Available)

CAKE SOAK (SELECT ONE)

Vanilla Syrup (Standard), Caramel Syrup, Espresso Syrup, Fruit Purée (Seasonal Availability May Apply), Liqueur Syrup

CAKE STRIPE (SELECT ONE)

Chocolate Ganache, Raspberry Gelée, Strawberry Gelée, Peanut Crunch, Caramel Crunch

CAKE FILLING (SELECT ONE)

Buttercream (Choice of Flavor), Chocolate Mousse (White, Milk & Dark), Vanilla Bean Mousse, Caramel Mousse, Hazelnut Mousse, Nutella Mousse, Cream Cheese, Raspberry Mousse, Strawberry Mousse, Peanut with Chocolate Mousse, Pistachio with Chocolate Mousse

OUR MOST POPULAR SELECTIONS

White Cake, Vanilla Bean Mousse, Raspberry Stripe & Vanilla Soak

Devil's Food Cake, Peanut Crunch Stripe, Raspberry Mousse & Frangelico Soak

White Cake, Dark Chocolate Mousse, Chocolate Ganache Stripe & Passion Fruit Soak

Yellow Cake, Bailey's Mousse, Caramel Crunch Stripe & Espresso Soak

PRICING STARTING AT:

Round 2 or 3 Tier Cake • \$9.95 Per Guest

Cakes are individually priced based on combinations and complexity of design

Additional \$2 per guest for multiple cake flavors

Cake cutting services are included in package pricing.

Cupcakes are also available, ask your Catering Manager for more details.

Please add a taxable 20% service charge & current sales tax to prices. Menus & pricing are subject to change.

Beverage | Bar Services

PACKAGE BARS

Package bar charges are based on per person pricing. Package bars must be ordered for the entire guest count for the duration of the event. Package bar pricing is based on 4 hours of bar service, additional per hour pricing is available.

Top Shelf Bar • \$90 per Guest

- \$20 per Guest, each additional hour

Premium Bar • \$78 per Guest

- \$17 per Guest, each additional hour

Call Bar • \$68 per Guest

- \$15 per Guest, each additional hour

Children Under 21 • \$16 per Guest

- \$4 per Guest, each additional hour

HOSTED

Hosted Bar charges are based on actual consumption.

Top Shelf Cocktails and Wines • \$16.50 per Drink

Premium Cocktails and Wines • \$13.00 per Drink

Call Cocktails and Wines • \$11.00 per Drink

Micro Brew Beers • \$8.50 per Each

Import and Domestic Beers • \$7.50 per Each

Soft Drinks • \$5.50 per Each

Bottled Waters • \$5.50 per Each

Assorted Bottled Juices • \$6.50 per Each

One bar & bartender will be provided for every 75 guests. Colorado law prohibits the sale of alcohol to persons under 21 years of age. Guests may be asked to present identification.



Please add a taxable 20% service charge & current sales tax to prices. Menus & pricing are subject to change.

Beverage | Bar Selections



BAR SELECTIONS

Products on each level of bar are subject to change & substitutions may be necessary.

Top Shelf Liquors

- Glenmorangie 10 Year Scotch, Stranahan's Whiskey, Woodford Bourbon, Belvedere Vodka, Hendrix Gin, Don Julio Reposado Tequila, Zacapa Rum, Plantation 3 Star White Rum

Top Shelf Wines

- Sonoma-Cutrer Chardonnay, Daou Cabernet Sauvignon, Etude Pinot Noir, Jermann Pinot Grigio, Domaine Carneros Brut

Premium Liquors

- Johnnie Walker Black Scotch, Crown Royal Whiskey, Maker's Mark Bourbon, Tito's Vodka, Tanqueray Gin, Don Julio Blanco Tequila, Montanya Platino Light Rum, Montanya Oro Dark Rum

Premium Wines

- Matua Sauvignon Blanc, Whispering Angel Rose, Terrazas Malbec, Conundrum by Caymus Red Blend, Chandon Brut

Call Liquors

- Johnnie Walker Red Scotch, Old Forester Bourbon, Wheatley Vodka, Fords Gin, El Jimador Tequila, Bacardi Rum & Captain Morgan Spiced Rum

Call Wines

- Canyon Road Chardonnay, Canyon Road Merlot, Canyon Road Cabernet Sauvignon, La Marca Prosecco

Micro Brew Beers

- Odell go Shilling Ale, Odell Easy Street Wheat, Avery IPA, Avery Ellie's Brown Ale, Elevation 8 Second Kolsch, (seasonal variations to this list may vary available selections)

Import & Domestic Beers

- Stella Artois, Pacifico, Coors Light

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Beverage | Bubbles & Wine

BUBBLES & WINE

Bubbles

- La Marca Prosecco Brut • \$42
Veneto, Italy
- Domaine Carneros by Tattinger • \$69
Napa, California
- Chandon, Sparkling Rosé • \$62
Napa, California
- Veuve Clicquot Yellow Label • \$130
France

White Wines

- Canyon Road, Chardonnay • \$38
California
- Hugel, Pinot Blanc • \$49
Alsace, France
- Jermann, Pinot Grigio • \$56
Venezia Giulia, Italy
- Van Duzer, Pinot Gris • \$50
Willamette Valley, Oregon
- Matua, Sauvignon Blanc • \$48
Marlborough, New Zealand
- Sonoma-Cutrer, Chardonnay • \$67
California
- Whispering Angel, Rosé • \$61
Cotes de Provence, France

Red Wines

- Canyon Road, Merlot • \$38
California
- Canyon Road, Cabernet Sauvignon • \$38
California
- Faustino, Tempranillo • \$44
La Rioja, Spain
- Terrazas, Malbec • \$44
Mendoza, Argentina
- Argiano, Super Tuscan • \$52
Italy
- Dry Creek Vineyard, Zinfandel • \$48
Dry Creek Valley, California
- Conundrum by Caymus, Red Blend • \$56
Napa Valley, California
- Daou, Cabernet Sauvignon • \$67
Paso Robles, California
- Etude, 'Grace Benoist Ranch', Pinot Noir • \$72
Carneros, California

Colorado law prohibits the sale of alcohol to persons under 21 years of age.

Guests may be asked to present identification. Availability of banquet wines listed above is subject to change. Ask your Catering Manager for additional options. Full wine list available upon request.



Please add a taxable 20% service charge & current sales tax to prices. Menus & pricing are subject to change.

Late Night | Snacks



LATE NIGHT OPTIONS

Keep the party going with one of our late night snack options. Minimum order of 2 dozen per selection required.

Warm Soft Pretzels • \$36 per Dozen

- Served with Cheese Sauce & Assorted Mustards

Buffalo Wings • \$38 per Dozen

- Served with Blue Cheese Dressing, Carrots & Celery

Sliders • \$38 per Dozen

- Classic Cheeseburger, BBQ Braised Pork with Smoked Cheddar, Black Bean Burger with White Cheddar & Chipotle Aioli, Buffalo Chicken with Ranch Slaw

Fresh Popped Popcorn • \$3.50 per Guest

- Traditional Butter, Truffle Parmesan & Smoked Chili

Grilled Cheese Bites • \$32 per Dozen

- Add Tomato Soup Shooters \$4.00 per Dozen

Miniature Chocolate Chip Cookies • \$32 per Dozen

- Add Milk Shooters • \$4.00 per Dozen

Miniature Hot Dogs • \$38 per Dozen

- Served with Ketchup, Yellow Mustard, Pickle Relish and Chopped Onions

Jalapeño Cheese Poppers • \$38 per Dozen

- Served with Ranch Dressing

Chicken Tenders • \$38 per Dozen

- Served with BBQ Sauce, Ketchup, Honey Mustard & Ranch

Pizzas • \$20 per Pizza

- Cheese, Pepperoni, Margherita

Please add a taxable 20% service charge & current sales tax to prices. Menus & pricing are subject to change.

Sample Cost Estimate

St Julien Hotel & Spa are honored you are considering sharing your wedding day with us. Our dedicated team of wedding professionals look forward to making your special day your very own fairy tale. To start, we believe it is important to share the potential costs of your wedding at St Julien Hotel & Spa. The sample cost estimate below is based on packages available in our wedding menu. Actualized expenses will be based on final menu selections and guest counts.

Includes costs for a 125 Guest Ceremony and Reception:

Sunshine Canyon Sweetness Ceremony Package \$ 1,750.00

Sunshine Canyon Sweetness Inclusions: Use of Redgarden Lawn and Private Outdoor Space for 30 Minutes, White Wedding Chairs, Iced Water Station, Fresh Fruit Infused Water, White Lattice Fencing

Flatiron II Reception Package \$ 11,500.00

Flatiron II Reception Inclusions: Selection of three types of Tray Passed Hors d'oeuvres, Three Course Plated Dinner or Flatiron II Custom Dinner Buffet, Chocolate Truffles & Petit Fours

Wedding Cake \$ 1243.75

Round 2-Tier customizable Wedding Cake, Cake Cutting Services Included in Reception Package

Beverage and Alcohol Service Call Bar \$ 8,500.00

Call Bar for 4 hours (price will vary based on consumption), Bartender Fees Included

SUBTOTAL OF ESTIMATED CHARGES \$ 22,993.75

20% Taxable Service Charge \$ 4,598.75

Sales Tax \$ 2,481.95

TOTAL ESTIMATE OF ST JULIEN HOTEL & SPA CHARGES \$ 30,074.45

Additional costs to consider when budgeting your wedding ceremony and reception:

Wedding Planner, Florist, Additional Décor, Entertainment, Photography Invitations and Printing, etc.



Please add a taxable 20% service charge & current sales tax to prices. Menus & pricing are subject to change.

Package Details

WEDDING CATERING MENUS

Our Culinary and Catering Teams are proud to present our banquet repertoire. St Julien Hotel & Spa prepares and serves only the finest food and beverages. These menus are available to assist you in planning a memorable occasion. Please contact your Catering Manager for any special needs or requests.

St Julien Hotel & Spa wedding packages average between \$144++ to \$198++ per guest. Actual pricing will vary based on selected food and beverage packages.

Minimums will apply when booking your wedding at St Julien Hotel & Spa. Minimums will vary depending on the event date and event time. During the peak wedding season at St Julien, the following food and beverage minimums apply:

- Friday: \$10,000 (limited availability)
- Saturday: \$20,000
- Sunday: \$10,000

The St Julien Catering Team looks forward to speaking with you about reserving your wedding date. Value dates are available, if you are flexible with your wedding date.

Food and beverage minimums are exclusive of tax and gratuity. Ceremony fee is not applied to the food and beverage minimum.

CEREMONY

Ceremonies are held on the beautifully landscaped Redgarden Lawn of the Hotel with spectacular views of the Flatiron Mountains. In the case of inclement weather, a section of the ballroom will be used as back up for any ceremony held outside. Our gazebo offers an ideal backdrop for weddings for up to 230 guests. The ceremony fee ranges from \$12++ to \$20++ per guest. Ceremonies must be followed by a reception at the Hotel.

CEREMONY COORDINATORS

When you host your ceremony at St Julien Hotel, we require a coordinator to assist you with your ceremony and rehearsal. St Julien Hotel & Spa does not offer these services. A list of recommended coordinators is available upon request.

GUESTROOM BLOCK

A minimum block of 10 room nights during the weekend of your wedding is suggested. Your contracted guest rooms are based on discounted wedding rates provided during the contract process. Within 60 days of your wedding, the discounted rate will be honored based on occupancy and the availability of the room type.

AVAILABILITY OF CEREMONY & RECEPTION TIMES

Daytime Saturday and Sunday events are generally scheduled between 8:00am and 2:00pm. Evening Saturday and Sunday events are generally scheduled between 4:00pm and 12:00 midnight. Friday evening events are generally scheduled between 6:00pm and 12:00 midnight. Food and beverage minimum requirements are based on six hour reception times. Additional fees may apply for events exceeding six hours. Access to your ceremony and reception areas is available at a minimum of 1.5 hours prior to the scheduled event start times. Access at an earlier time is subject to availability.



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Policies & Additional Information



FOOD & BEVERAGE POLICIES

No outside food and/or beverage of any kind will be permitted onto the Hotel grounds by the group or any of the group's guests, without the prior approval of the Hotel General Manager. As the sole licensed purveyor of alcohol at the Hotel, St Julien Hotel & Spa must enforce a policy that does not allow individuals or groups to bring in beer, wine or liquor from outside sources onto the Hotel premises. Menu selections must be finalized at least three weeks prior to the event. If you have selected to host a plated dinner for your guests, an entrée selection may be offered to your guests in advance of the event date. Such offerings are limited to three choices; it is suggested one entrée selection to be a vegetarian entrée. An exact count of your guests' meal selections is required at the time the final guarantee is due. Place cards identifying each guest's entrée selection are required.

GUARANTEES OF ATTENDANCE

To ensure the success of your event, you must inform the Catering office of your guaranteed count for each event by 11:00 am, three business days prior to the event. If the guaranteed guest count is not received on time, the original expected attendance will be used as the guaranteed count. Final charges will be based on the guaranteed guest count or the actual attendance, whichever is greater. If actual attendance is greater than 10% over the guaranteed count, a surcharge of \$5.00 per guest over the guaranteed count will apply. All meals and 'per guest' menu items must be ordered for the entire group.

MINIMUMS & SERVICE TIMES

The Wedding Menus have been established for a minimum number of guests, and for maximum time frames. If your guest count falls short of any set minimum, or should you wish for any function to run longer than any set maximum time, as indicated in the Wedding Menus, surcharges will apply. Room assignments are made by the Hotel to accommodate the expected attendance. The Hotel reserves the right to re-assign space if the guest count changes from the expected attendance or as deemed necessary.

SIGNAGE, MATERIALS, DECOR & FAVORS

Decorations, displays, and signage brought into an area of the Hotel must be approved prior to arrival. Items may not be attached to any wall, floor, window, or ceiling with nails, staples, tape, or like materials in order to prevent damage to the fixtures or furnishings. There is a minimum \$250 cleaning/damage fee for repairs, removal of excess decor elements, or additional cleaning deemed necessary by the Hotel in/on any indoor or outdoor Hotel property. According to Boulder Fire regulations, all candles or devices that emit flame must be enclosed in non-flammable containers. Live animals, with the exception of authorized service animals, will not be permitted on the property without prior approval. All decor and floral elements must be removed from the premises immediately following conclusion of the event. We wish to keep our wildlife safe and our landscape clean and beautiful. Thus, the throwing of birdseed and/or rice for ceremonies or receptions is

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Policies & Additional Information

not permitted. Rose petals are permitted but must be cleaned up by a member of your party or your florist at the conclusion of the ceremony, unless otherwise arranged. Bubbles are permitted outside only.

PRICING & BILLING

Food and beverage prices and room rental charges are subject to a taxable 20% service charge. Food and beverage prices are subject to current sales tax. Payments must be made in full by 11:00am, three business days prior to the event date using credit card, certified check, cashier's check or cash. Personal checks may be accepted up until two weeks prior to the event date.

REHEARSALS

Your ceremony rehearsal should be scheduled no earlier than one month prior to your wedding date. In the event that your ceremony site is unavailable for your rehearsal, it will be scheduled in a location as similar as possible to your actual ceremony site.

OUTSIDE VENDORS

Vendor personnel must load-in and load-out equipment through the Hotel loading dock in accordance with Hotel policy and local ordinances. No liquor from outside sources is permitted on St Julien Hotel & Spa premises, including party favors containing liquor.

ENTERTAINMENT

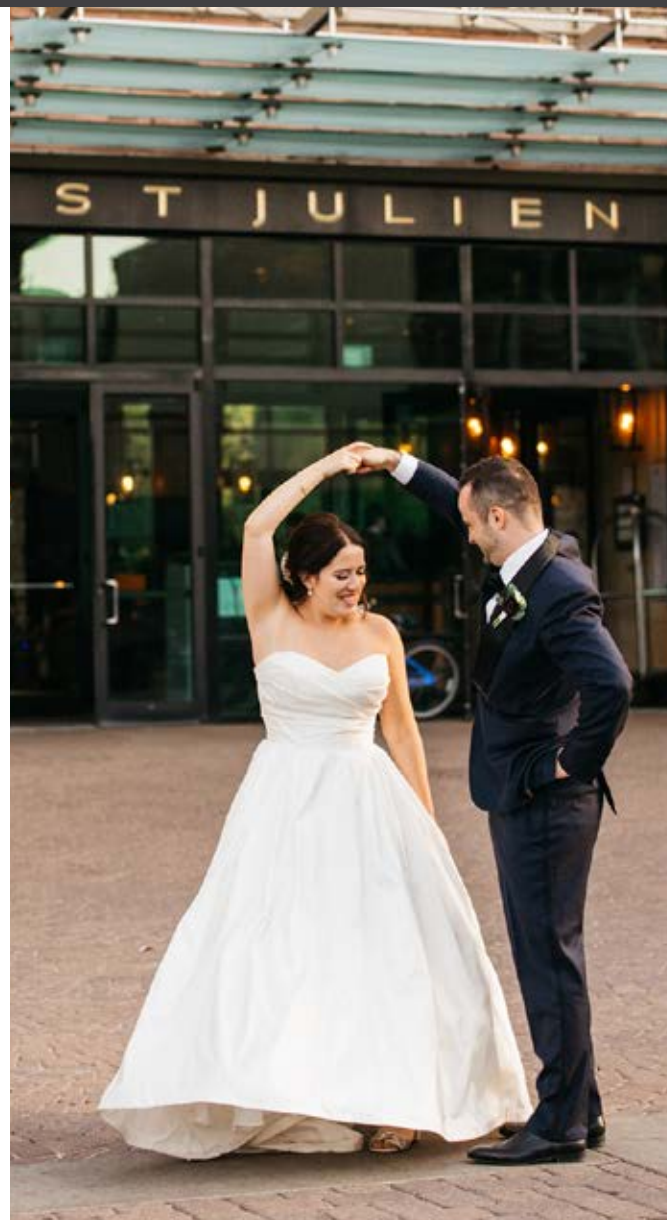
All entertainment must conclude by 12:00 midnight in the ballroom. All outdoor entertainment must conclude by 9:30pm, in accordance with local noise ordinances.

PLANNING SCHEDULE

Menu selection and planning will begin approximately one to four months before your wedding. The first major meeting after your contract signing will be your menu tasting. At the time of your tasting you will need to provide your Catering Manager with a list of all vendors complete with contact information, as well as a day-of timeline.

YOUR CATERING MANAGER

Your Catering Manager will be with you every step of the way, answering any questions, providing event suggestions and acting as your main Hotel contact throughout the planning process. The Catering Manager is also responsible for acting as a consultant for any food and beverage selections and providing detailed banquet event orders outlining the event. On the day of your event, the Catering Manager will oversee the set-up of the spaces contracted and will ensure a seamless transition to the Hotel Banquet Captain for the day of the event.



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