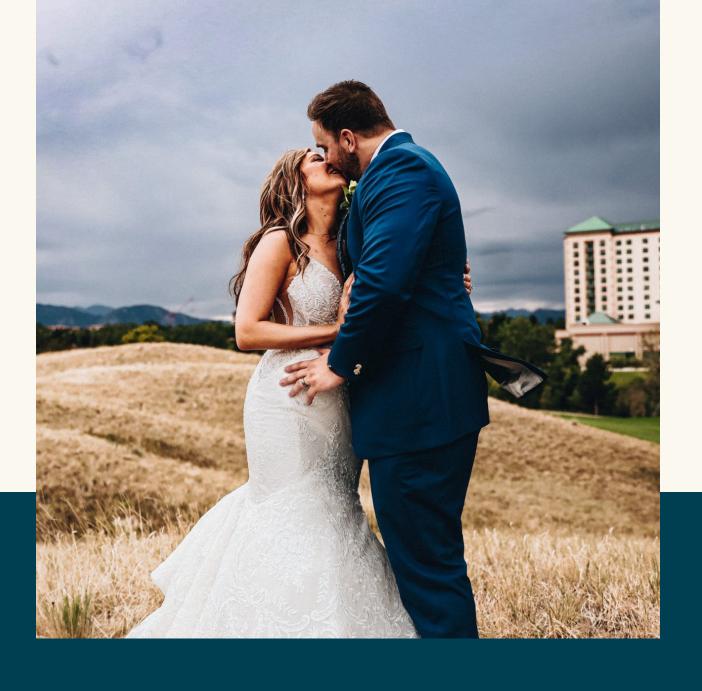
moments
to last a lifetime.
wedding brochure









03. INTRO 12. MENUS

ABOUT

22. WEDDING CAKES

05. AMENITIES

23.

BEVERAGES

UNIQUE OPEN-AIR VENUES

REHEARSAL DINNERS

08. VENUES

BRUNCH MENU

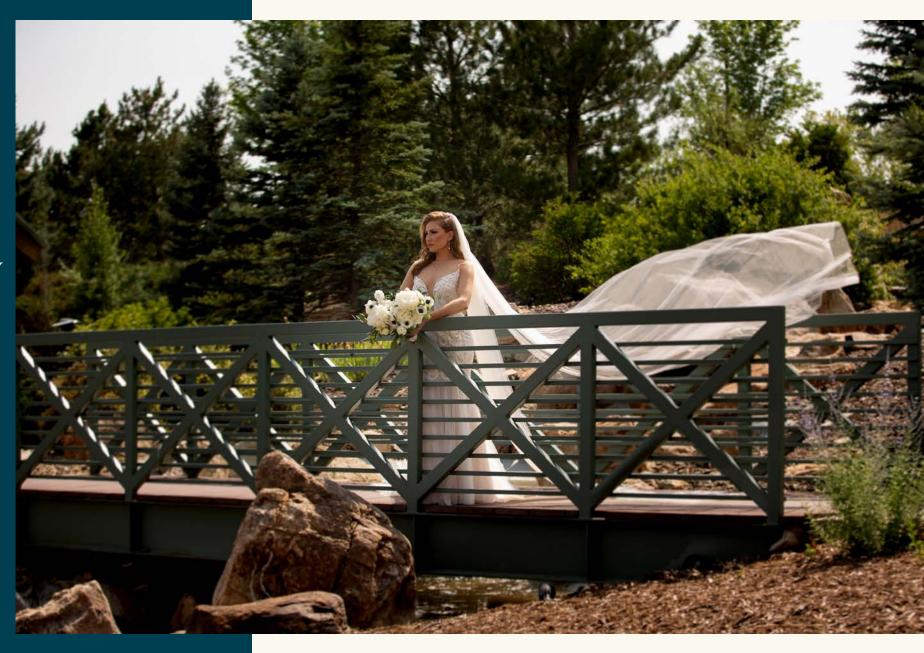
CEREMONY.

27. DETAILS

THE RECEPTION

"I Do" with a Mountain View

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.



Omni Interlocken Hotel.

GATEWAY TO THE GREAT OUTDOORS

You and your wedding guests will discover endless possibilities at Omni Interlocken Hotel. 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 comfortable 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 Meritage, casual dining from the beautiful terrace at Fairways, freshly-brewed coffee and pastries at Morsel's Café, classic pub fare and local Colorado beers at sports bar The Tap Room Restaurant & Bar and refreshing drinks and snacks at H2O Poolside Bar & 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



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 Hotel'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 Hotel 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 & LAWN

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:

- May October
- Up to 220 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

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





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 less than 60. 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 60 with a dance floor and up to 90 without
- Located off of the main atrium
- Offers intimate and upscale event ambiance

EAST LAWN CEREMONY

A beautiful outdoor space that offers green grass, views of the golf course and is located on the east side of the hotel. Area can accommodate up to 180-200 set for a ceremony.

KEY DETAILS:

- Outdoors
- Perfect outdoor ceremony space to pair with indoor reception
- Affordable ceremony fee \$500.00

Wedding ceremony.

Omni Interlocken Hotel 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
- White garden chairs and your choice wedding arch
- Fruit infused water station
- Tables for gifts and programs
- Complimentary ceremony rehearsal space

Ceremony Fees start at \$2,000 based on location and day of the week.





The reception

A minimum catered food and beverage purchase is required. Minimum requirement is based on date, location and other factors. Please see your wedding specialist for more information.

RECEPTION PACKAGE INCLUDES:

- 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 centerpiece accents
- Champagne toast or welcome champagne
- Dance floor for indoor receptions
- Guest self parking
- Complimentary premier king guest room for the couple the evening of the reception and breakfast for two the following morning.
- 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.

\$5,000-9,999** Earn One Free Night \$10,000-19,999** Earn Two Free Nights \$20,000-29,999** Earn Three Free Nights \$30,000-39,999** Earn Four Free Nights \$40,000-49,999** 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

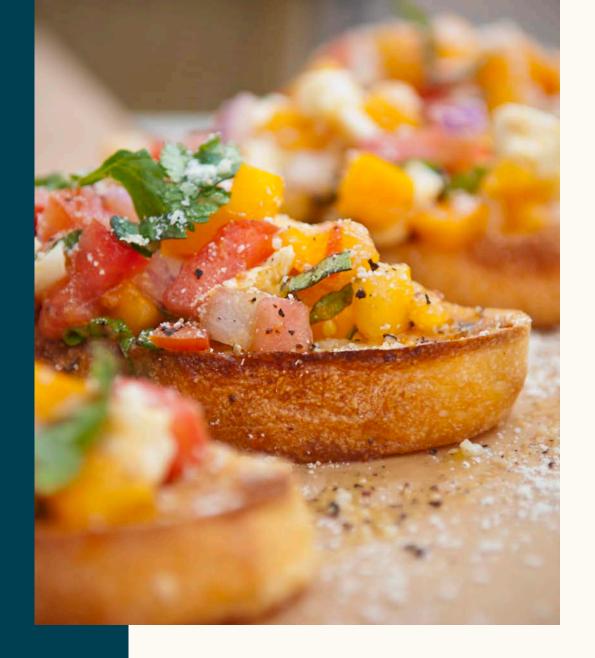
df - dairy free

v – vegetarian

vg - vegan

Prices are subject to 25% service charge and 8.15% sales tax. All menus and prices are subject to charge.





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 | \$14 per person

Choice of Three | \$19 per person

Additional quantities available at \$75 per dozen

Prices are subject to 25% service charge and 8.15% sales tax. All menus and prices are subject to change.

Cocktail reception enhancements.

CHEESE AND CHARCUTERIE DISPLAY

Chef's selection of fine cheeses and local cured meats, pickles, mustards, jams, mixed nuts and crackers \$25 per person

FARMER'S MARKET

Grilled & fresh vegetable, spinach & artichoke dip, hummus, jalapeño ranch, naan bread \$14 per person

CHILLED SUSHI & PRAWNS

Chilled Prawns | Cocktail sauce, hot sauce, grilled lemon wedges df, gf Assorted Maki rolls | Pickled ginger, wasabi, soy sauce gf \$42 per person

CHOCOLATE FOREST SWEET DISPLAY

Brownie bars, chocolate mousse, chocolate truffles, mini tarts, petit fours & macarons \$19 per person

Prices are subject to 25% service charge and 8.15% sales tax. All menus and prices are subject to change.





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 v
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, while balsamic gf, v
Caprese | Burrata, Heirloom Tomatoes, Pesto, Crostini, Balsamic Glaze v

Served with Bread and Butter

Entrées | choose two.

CHICKEN | \$67 PER PERSON

Espresso & Herb Crusted | Tomato Coulis gf, df Saltimbocca | Prosciutto & Sage | Pearl Onion Marsala gf, df

SALMON | \$72 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 short rib gf, df

FILET | \$86 PER PERSON

Charbroiled 8oz filet mignon au poivre gf, df Porcini crusted 8oz filet mignon | wild mushrooms gf, df

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, v Vegetable Wellington | Tomato Coulis v Butternut Squash Ravioli | Sage Brown Butter | Wilted Spinach v



Prices are subject to 25% 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 gf, v

Loaded potatoes delmonico gf

Honey & chili glazed brussels sprouts and roasted cauliflower

Goat cheese and herb polenta gf Roasted baby carrots and balsamic pearl onions gf

Baked mac 'n cheese Sweet baby peppers and charred green beans

Butternut risotto cake gf

Mascarpone, parmesan, white wine, mushrooms, wilted spinach

 $Prices\ are\ subject\ to\ 25\%\ service\ charge\ and\ 8.15\%\ sales\ tax.\ All\ menus\ and\ prices\ are\ subject\ to\ change.$

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 gf, df

Chicken saltimbocca | crispy gage, crisp prosciutto, balsamic onion glace gf, df

SIDES

Linguini agliolio, parsley, chili flakes, parmesan cheese, olive oil v

df, gf, v

72 per person

GOLD BUFFET

STARTERS

Mixed greens salad | sunflower seeds, dried cherries, pickled onions, blue cheese, honey- champagne emulsion gf, v cheese dressing gf

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, cipolliniblackberry jam, crispy bacon gf

SIDES

Garlic confit-rosemary fingerling potatoes gf, df, vg

df, vg

76 per person

PLATINUM BUFFET

STARTERS

Wedge salad | hard boiled eggs, tomatoes, bacon, scallions, blue

Spinach and romaine chop salad | red onions, garbanzo beans, feta, tomatoes, cucumbers, croutons, horseradish, mustard vinaigrette v

Bread & Butter

SIGNATURES

Herb and sea salt crusted New York strip gf, df

Blackened salmon, citrus nage gf Montreal roasted chicken airline gf, df

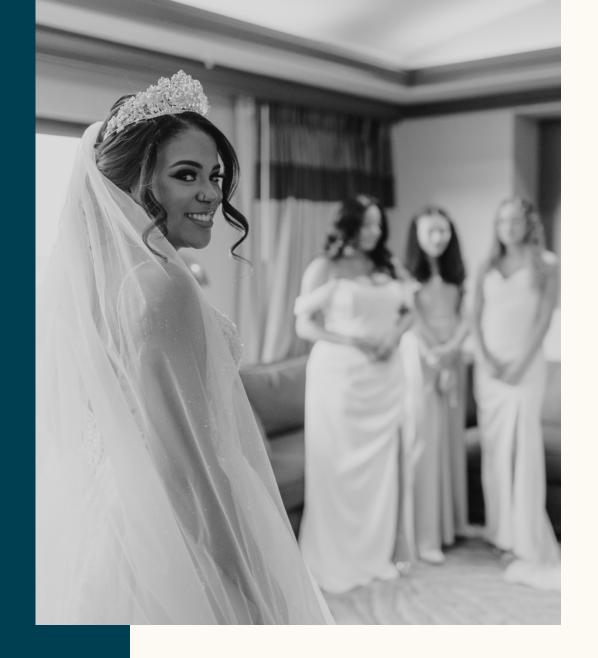
SIDES

Glazed broccoli & cauliflower gf, vg, df Caramelized onions & wild mushrooms

Sharp cheddar scallop potatoes gf, v 81 per person

Prices are subject to 25% service charge and 8.15% sales tax. All menus and prices are subject to change.





Bridal ready room snacks.

Minimum order for 10 people

FRUIT KEBABS

Served with honey and mint yogurt dipping sauce gf \$7 per person

BUILD-YOUR-OWN-PARFAIT

Plain yogurt, honey Greek, chia pudding in coconut and oat milk

Toppings | Granola, toasted coconut and almonds, dried fruit Garnishes | Strawberries, raspberries and mixed berries

\$15 per person

HOUSE HICKORY-SMOKED SALMON GRAVLAX

Mini bagels

Traditional accoutrements | Red onions, boiled eggs, cherry tomatoes, cucumbers, capers and cream cheese

\$18 per person

FARMER'S DISPLAY

Assorted local cheeses and crackers, cured meats, fresh and grilled vegetables.

\$15 per person

MIMOSA STATION

Sparkling wine with assorted fruit juices and nectars Garnishes | Strawberries, raspberries blackberries and blueberries \$20 per person, based on 1 hour of service.

BLOODY MARY STATION

Vodka | Bloody Mary Mix | Hot Sauces Pickled Vegetables | Bacon | Olives | Celery Sticks \$20 per person, based on 1 hour of service.

Prices are subject to 25% service charge and 8.15% sales tax. All menus and prices are subject to charge.

Late night snacks.

ASSORTED SLIDERS | CHOICE OF THREE

Beef slider, BBQ pork, fried chicken, garden burger Accompaniments | Lettuce, tomato, cheese, ketchup, mayo and mustard \$17 per person

SNACK FOOD BUFFET

Mini corn dogs, mini pizzas, sweet and salty popcorn, pommes frites, assorted aioli and dipping sauces \$17 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

\$17 per person

INTERLOCKEN ICE CREAM SOCIAL

House-spun vanilla bean, chocolate and strawberry ice creams

Accompaniments | Whipped cream espuma, cherries, Oreos, sprinkles, strawberries, M&M's, chocolate sauce, caramel sauce and animal cookies

\$20 per person

*ice cream attendant required, \$75

Prices are subject to 25% 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 | CHOICE OF ONE

Crispy chicken tenders and fries Cheeseburger and fries Mac 'n' cheese

ACCOMPANIMENTS

Served with a fruit cup and beverage \$30 per person

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

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, tableside 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 PI #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 25% taxable service charge and 8.15% tax.

CALL BRANDS | THREE HOURS

\$46 per person additional hour | 12 per person each

\$54 per person additional hour | 14 per person each

DELUXE BRANDS | PREMIUM | BRANDS | THREE | HOURS

\$58 per person additional hour | 15 per person each

	CALL		DELUXE		PREMIUM
Vodka	Svedka	Vodka	Absolut	Vodka	Tito's Handmade
Gin	Seagram's	Gin	Beefeater	Gin	The Botanist
Rum	Castillo	Rum	Bacardi	Rum	Sailor Jerry
Bourbon	Jim Beam	Bourbon	Old Forester	Bourbon	Maker's Mark
Scotch	J&B	Scotch	Johnnie Walker Red	Scotch	Monkey Shoulder
Tequila	Sauza Blanco	Tequila	Milagro Silver	Tequila	Patron Silver
Wine	Bulletin Place chardon- nay, sauvignon blanc, merlot and cabernet sauvignon	Wine	Hayes Ranch chardon- nay, merlot and cabernet sauvignon	Wine	Decoy by Duckhorn chardonnay, sauvignon blanc, merlot, cabernet sauvignon and rosé

DOMESTIC & IMPORT	Budweiser, Bud Light, Miller Light, Heineken, Corona, Dos Equis
	Blue Moon Belgian White, Samuel Adams Boston Lager, Voodoo Ranger Juicy Haze
CRAFT & LOCAL	IPA, New Belgium Fat Tire, Denver Beer Graham Cracker, Avery White Rascal, Truly
	Seltzer Mixed Berry
*Choose up to (5) types of beer	

\$125.00 per bartender | 1 per 75 guests required.

Bartenders required at 125 per bartender, with one bartender per 75 people. 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

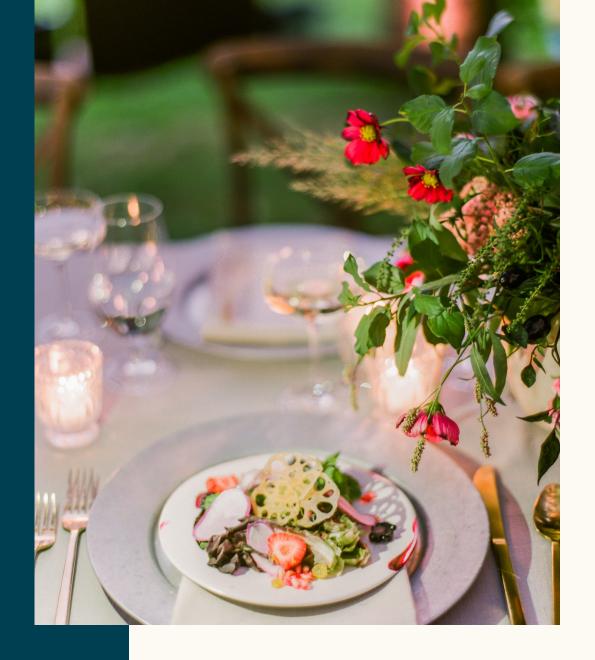
IMPORTED & DOMESTIC | 7 per drink

STILL AND SPARKLING BOTTLED WATER | 6 each

SOFT DRINKS | 6 each

CORDIALS & COGNAC | 12 per drink





Rehearsal dinners.

COLORADO ELEVATED BARBECUE

STARTERS

Baby Green Salad | Tomatoes, Pecans, Peppers, Onions, Cornbread Croutons, Green Goddess Dressing v Fried Potato Salad | Peppers, Scallions, Cheddar, Sour Cream gf, v

ENTREES

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

60 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

55 per person

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
20 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

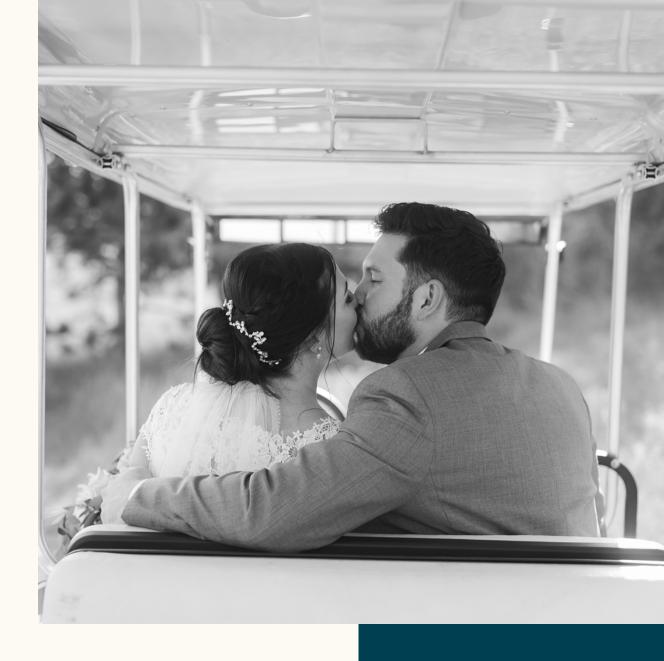
Stance coffee and decaffeinated, assorted Numi hot teas

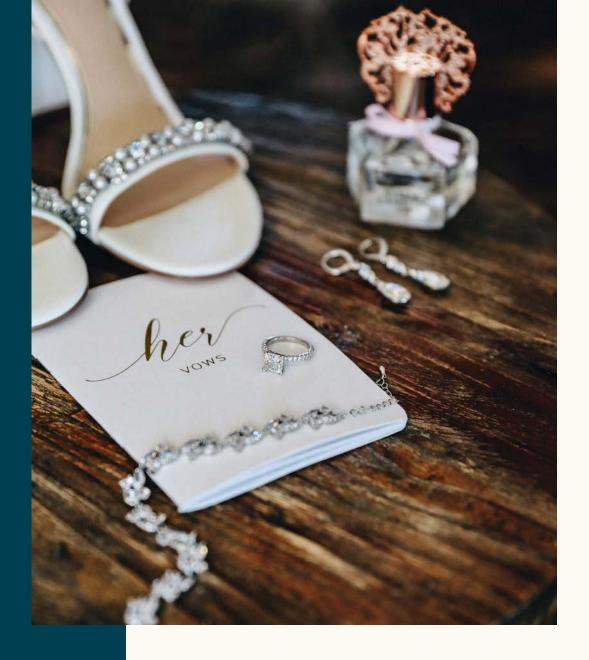
40 per person

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 9 per person





Details.

SERVICE CHARGES

A taxable 25% 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 Hotel 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 | 125 per bartender (1 per 75 guests) Chef attendant fee | 125 per chef attendant

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 Hotel 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.

Details.

PARKING

Self-parking is complimentary for all guests.

ROOM BLOCK

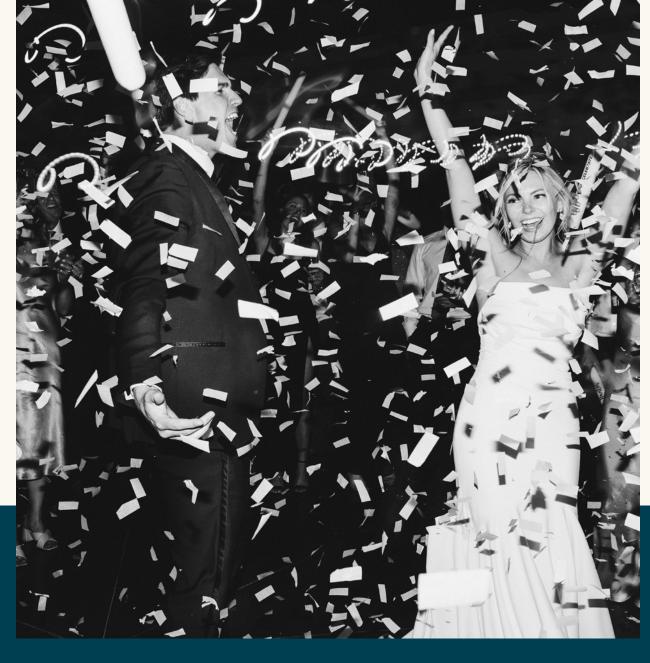
The Omni would be happy to arrange for a discounted room block for all of your family and friends to stay on-site at the hotel for your wedding weekend. We offer two types of blocks.

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.







forever starts here.

CONNECT WITH A WEDDING SPECIALIST

303 464 3256

DENILK.LEADS@OMNIHOTELS.COM

