

# Unique and Elegant The Arvada Center Ballroom

## Congratulations on the Occasion of Your Wedding!

The Arvada Center Offers a Beautifully Appointed Ballroom for Your Reception, Ceremony, or Rehearsal Dinner  
Allow our Wedding Specialists to Assist You in Staging One of the Most Important Events of Your Life

### The Arvada Center Wedding Package

Complimentary Hors 'd Oeuvres Included In Our Menu Price  
Champagne Toast For All Guests Included In Our Menu Price  
Votive Candle and Mirror Centerpieces  
Complimentary Cake Cutting  
An Array of Linen Colors to Complement Your Event  
Spacious Dance Floor  
Cake Knife, Server, and Toasting Glasses



### The Arvada Center Features



Accommodations for 25 to 800 Guests  
Catering Services Available for all Types of Receptions, Brunches  
Hors d'Oeuvres, Parties, Buffets, or Plated Meals  
A Beautifully Landscaped Plaza/Patio Area  
Professional Wedding Consultants on Site  
Gracious and Friendly Serving Staff  
Custom Ice Sculptures Available  
Complimentary Parking  
An Executive Chef who is Pleased to Prepare Custom Menus  
Tailored To Your Specifications  
Cake Table, Gift Table, and Head Table all Included in the Bridal Package  
Elegant Decor, Linen, China, Silver, and Glassware Included in our Menu Prices  
Full Bar Service



### Considerations



Times of Availability, 11:00am to 4:00pm, or 6:00pm to 12:00am  
Cash, Hosted, or Combination Bars  
Ballroom and Menu Enhancements Available

Visit our web site at [www.arvadacenterbanquets.com](http://www.arvadacenterbanquets.com)

Arvada Center for the Arts and Humanities

Sales and Catering

6901 Wadsworth Boulevard

Arvada, CO 80003

E-mail: [rmurray@arvadacenter.org](mailto:rmurray@arvadacenter.org)

# Ballroom Enhancements To Make Your Day Truly Special



Enhanced Fabric Treatment With Chiffon Accents Behind Your Head Table  
*- Includes Up Wash Lighting*

Fabric Gazebo with Lighting

White-Washed Columns

8' Wedding Arch  
*- Includes Greenery & Lights*

Silver Plated Two-Tiered Punch Fountain

Ice Carved Punch Bowl

Tuling and Lighting for Head Table up to 24 feet and Cake Table

Up-Wash Lighting Throughout Ballroom  
*- Available in a Variety of Colors*

Message in Lights on Ballroom Wall

14" Tall Glass Votive Centerpieces

Wedding Ceremony Inside Ballroom  
*- Includes Seating, Lighted Trees, and Unity Candle Table*

Outdoor Wedding Ceremony on Plaza  
*- With White Wood Folding Chairs and Unity Candle Table*

Wedding Slide Show Projection Package  
*- Includes 8' screen, LCD Projector and Mixer*

TV Monitor with VCR or DVD player

## Chair Covers and Additional Linen

Double Draped (8 pt.) House Linen

Specialty Table Linens

Elegant Chair Covers

## Menu Enhancement



Butler Passed Hors D'oeuvres  
Includes 3 Pieces per Person with a Choice of 3 Hors d'Oeuvre Items  
Asparagus and Three Cheese Tartlets  
Petite Quiche  
Spinach and Cheese in Phyllo  
Bacon wrapped Artichoke Hearts  
Red Pepper Tortilla Pinwheels with Cream Cheese  
Brie and Pecans in Puffed Pastry

Chilled Fresh Shrimp Cocktail served on carved ice plate

Butler Passed Chocolate Covered Strawberries

Butler Passed Petits Fours

Chilled Sorbet

Petite Gourmet Dessert Display  
Includes Mini Chocolate Eclairs, Mini Cheesecakes  
Fruit tarts, Chocolate Dipped Strawberries



## Custom Ice Sculptures and Ice Table Centerpieces

Ice Carvings are Perfect for Your Head Table, Cake Table, Centerpieces, Ceremony  
Buffet and Bar Accents!

Heart & Doves

Greek Pillars with Champagne Bucket

Double Hearts

Vase Centerpieces for Guest Tables/Head Table

Buffet Accents

Many More Options for You

Ask Your Sales Coordinator about these Elegant and Impressive Additions to Your Reception!

# Bar Service

## Cocktails

House Brand Cocktails  
Call Brand Cocktails  
Premium Brand Cocktails

## Bottled Beer

Domestic Beers  
Imported Beers  
Micro Brews & Specialty Beers

## Wine

House Wine by the Glass  
Bottles of Domestic and Imported Wines May Be  
Selected From Our Wine List

## Cordials

### Fruit Juices

### Soft Drinks

### Waters, Sparkling, Mineral & Flavored



## Punch Bowls



Punch is Priced by the Gallon with Twenty Servings to a Gallon  
Please, a Minimum Order of Three Gallons

### Mimosa

A Classic Mix of Champagne and Orange Juice

### Honeymoon in Hawaii

A Tropical Blend of Champagne and Citrus Juices

### White Wine Spritzer Punch

A Crisp Blend of White Wine, 7-Up, and Lemon-Flavored  
Sparkling Water

### Sparkling Fruit Punch

A Refreshing Non-Alcoholic Blend of Juice and Ginger Ale  
Garnished with Fresh Fruit

It is Illegal to Sell or Serve Alcoholic Beverages to Minors Under Twenty-One  
Please Drink Responsibly  
The Arvada Center Reserves the Right to Refuse Service

# Tableside Wine Service By the Bottle



## White Zinfandel

Beringer  
Woodbridge



## Pinot Grigio

Folonari

## Chardonnay

Kendall Jackson  
Woodbridge

## Pinot Noir

Esser

## Shiraz

Yellow tail

## Merlot

Kendall Jackson  
Geysers Peak  
Woodbridge

## Cabernet Sauvignon

Kendall Jackson  
Geysers Peak  
Woodbridge

## Sparkling Wines

### Frizent Cordon Negro Brut

Delicate and Dry with Plenty of Fruit Flavor

### Asti Spumante

A Fruity Effervescent Sparkling Wine with a Crisp Finish

## Afternoon Reception

Served Before 2:00 p.m.

Begin Your Reception With a Complimentary Anti Pasto Tray  
With Italian Meats & Cheeses  
Champagne Toast For All Guests



## Center Stage Buffet

Butler Passed California Mimosas

Display of Seasonal Fresh Fruits  
Grilled Asparagus and Red Pepper Pasta Salad  
Arvada Center House Salad  
Ranch and Vinaigrette Dressings

Fluffy Scrambled Eggs Topped With Cheddar Cheese and Green Onion  
Belgian Waffles and Assorted Toppings  
Warm Maple Syrup  
Apple Wood Smoked Crisp Bacon Strips  
Carved Pork Steamship with Apple Cider Sundried Cherry Glaze  
Chicken Roulade Stuffed with Spinach and Portabello Mushroom with Boursin Cream Sauce  
Thyme Roasted Potatoes  
Fresh Vegetables  
Assorted Muffins, Croissants and Danish  
Scones and Devonshire Cream  
Assorted Jellies and Jams  
Herbed Dinner Rolls  
Sweet Creamy Butter  
Coffee, Tea, Decaffeinated Coffee, and Assorted Juices



## Afternoon Reception

Served Before 2:00 p.m.

Begin Your Reception With a Complimentary French Market Crudités Display  
Champagne Toast For All Guests



## Italian Waltz Buffet

Traditional Caesar Salad  
Tortellini Salad with Cherry Tomato, Black Olives and Red Onion Rings  
Anti Pasto Salad With Italian Meats and Cheeses  
Mozzarella and Roma Tomato Tray  
Sautéed Chicken Breast with Traditional Carbonara Sauce  
Jumbo Cheese Ravioli with Marinara Sauce  
Sautéed Italian Vegetables  
Toasted Garlic Bread Sticks  
Freshly Grated Parmesan Cheese  
Coffee, Tea, Decaffeinated Coffee



## Two Hearts Buffet

Traditional Caesar Salad  
Imported and Domestic Cheese and Cracker Display  
Fruit Ambrosia Salad  
Grilled Chicken Breast with Citrus Honey Glaze  
Basmati Rice  
Lightly Smoked and Sliced Roast Strip Loin with  
Cabernet Carmelized Bermuda Onion and Chipotle Bourbon Demi Glaze  
Parmesan Thyme Roasted New Potatoes  
Chef's Choice Fresh Vegetables  
Assorted Rolls and Butter  
Coffee, Tea, Decaffeinated Coffee

## Afternoon Reception

Served Before 2:00 p.m.

Begin Your Reception With a Complimentary French Market Crudité's Display.  
Champagne Toast For All Guests.



## Honeymoon Buffet

Arvada Center House Salad with Assorted Dressings  
Oriental Vegetable Salad with Sesame Dressing  
Sliced Fresh Fruit Display

Smoked Strip Loin with a Portini Mushroom and Shiraz Sauce  
Roasted Yukon Gold Potatoes

Sautéed Amaretto Chicken Breast with Pancetta and Amaretto Cream  
Blended Wild Rice Pilaf with Mushrooms and Sundried Tomatoes

Chef's Choice Fresh Vegetables  
Assorted Rolls and Butter  
Coffee, Tea, Decaffeinated Coffee



## Classical Violin Buffet

Arvada Center House Salad  
Assorted Dressings  
Fresh Fruit Salad  
Carved Roast Beef with  
Au Jus and Horseradish Peppercorn Sauce  
Grilled Chicken Breast with Wild Mushroom Garlic Cream Sauce  
Basil Pesto Roasted New Potatoes  
Blended Wild Rice Pilaf with Mushrooms and Sundried Tomatoes

Chef's Choice Fresh Vegetables  
Assorted Rolls and Butter  
Coffee, Tea, Decaffeinated Coffee

## Afternoon Reception

Served Before 2:00 p.m.



### Plated Menu Selections

Begin Your Reception With a Complimentary French Market Crudité's Display

Champagne Toast For All Guests

All Entrees are Accompanied by the Arvada Center House Salad With

Choice of Two Dressings, Fresh Seasonal Vegetables, and

Variety of Rolls and Butter

Coffee, Tea, Decaffeinated Coffee Service

#### Lightly Smoked Strip Loin

Slow-Roasted Sliced Loin of Beef with Carmelized Shallots and Roasted Elephant

Garlic Demi Glace. Served with Herb Roasted New Potatoes

#### Lime Marinated Grilled Salmon

Grilled Fresh Salmon Fillet with Pineapple Salsa. Served with Basmati Rice Pilaf

#### Chicken Monterey

Grilled Tender Breast of Chicken with Bay Shrimp and Lobster Cilantro Cream Sauce

Served with Basmati Rice

#### Chicken Carbonara

Lightly Grilled Chicken Breast with a Creamy Garlic and Bacon Sauce

Served with Fettuccini

#### Herb Seasoned Chicken Breast

Herb Seared Chicken Breast with Port Demi Glace and Fried Leeks

Served with Blended Wild Rice With Mushrooms and Sundried Tomato

#### Marinated Flat Iron Steak

Savory Tender Cut of Choice Beef with Garlic and Roasted Tomato Demi Glace

Served with Mashed Horseradish Yukon Gold Potatoes

#### Stuffed Manicotti

Three Cheese Filled Pasta Shells. Topped with a Fresh Marinara Sauce



## Hot Hors d'oeuvres



Thai Shrimp & Rice Noodle Spring Rolls with Plum Sauce  
Mini Crab Cakes  
Pancetta Wrapped Shrimp  
Mini Chicken Cordon Bleu  
Apricot Chipotle Pork Kabobs with Pineapple  
Mini Teriyaki Beef & Vegetable Brochettes  
Sweet & Sour Pineapple Chicken Brochettes  
Twice Baked Baby Red Potatoes with Cappicola  
Brie Cheese with Raspberry and Pecans in Petite Puff Pastry Pocket  
Scallop Skewers with General Tsao Sauce  
Mushroom Vol Au Vent  
Parmesan Artichoke Hearts with Lemon Garlic Aioli  
Beef Samosas  
Spinach and Phyllo Spanikopita  
Ginger Soy Chicken on a Sesame Wonton Crisp  
Chicken Quesadillas with Salsa  
Mushroom Caps Stuffed with Boursin Cheese  
Hoi Sin Pork on Wonton Crisp  
Crab Rangoon  
Cheese-Filled Fried Jalapeño Peppers with Salsa  
Petite Quiche  
Swedish Meatballs  
Buffalo Chicken Wings  
Black Bean & Cheese Quesadilla  
Potato Pancakes

## Cold Hors d'oeuvres

Jumbo Shrimp with Lemon & Tangy Cocktail Sauce  
Jack Daniel's Smoked Beef Tenderloin with Roasted Vegetable Ratatouilli  
Smoked Salmon Mousse in a Rosemary Tartlett  
Crab-Stuffed Artichoke Hearts  
Finger Sandwiches  
Crab Claws with Lemon & Tangy Cocktail Sauce  
Prosciutto and Melon  
Salami and Assorted Cheese Skewers  
Salami Cornucopias with Herbed Cream Cheese  
Shrimp Salad in an Herbed Pastry Shell  
Cream Cheese and Red Pepper Tortilla Pinwheels with Salsa

# Carving Stations

**Steamship Round of Beef** with Petite Rolls and Horseradish, Au Jus, and Dijonaise  
Serves approximately 220

**Whole Poached Decorated Salmon** with Grated Egg, Capers, and Chopped Red Onion  
Serves approximately 75

**Honey Baked Ham** with Petite Rolls and Honey Mustard  
Serves approximately 50

**Roast Turkey Breast** with Petite Rolls and Dijonnaise Sauce  
Serves approximately 35

**Herb Crusted Tenderloin of Beef** with Dijonaise, Horseradish, and Petite Rolls  
Serves approximately 20

**Roasted Leg of Lamb** Served with Petite Rolls and Mint Jelly  
Serves approximately 25

**Potlatch Salmon** with Béarnaise Sauce, Lemon, Capers, Bermuda Onions and Crackers  
Serves approximately 20



## Hors d'oeuvres Stations



**Brie in Puff Pastry with Strussal Topping and Sliced Pears**  
Serves approximately 50

**Fresh Spinach and Artichoke Dip in Shepherd's-Pie Bowl**  
**With Sliced Baguettes**  
Serves approximately 25

**Fresh Dip with Chips**  
French Onion and Sour Cream and Chive Dip with Potato Chips

**Gourmet Cheese and Cracker Platter**  
Brie, Gouda, Havarti, and Aged Port Wine Cheese, Fresh Fruit Garnish, and Assorted Crackers

**Marinated and Grilled Vegetables with Hoisin Vinaigrette**  
Assorted Marinated and Grilled Vegetables, Olives, and Peppers

**Fresh Market Crudité and Relish Display with Ranch Dip**  
Assorted Marinated and Grilled Vegetables, Olives, and Peppers

**Focaccia and Fresh Tapenade Station**  
Toasted Focaccia Rounds with Assorted Tapenade

# Reception Stations

## Pasta Station

Penne Pasta or Cheese Tortellini with Choice of Toppings and Sauces to Include Marinara, Pesto, Alfredo, Roasted Red Peppers, Mushrooms, Sundried Tomatoes and Parmesan Cheese

## Enhanced Pasta Station

All of the Above Plus Bay Shrimp, Scallops, Grilled Chicken, and Italian Sausage

## Fajita Station

Chicken and Beef Fajitas with Sautéed Onions and Bell Peppers, Cheddar and Jack Cheese, Salsa, Guacamole, Sour Cream, Warm Flour Tortillas

## Oriental Lettuce Wrap Station

Sautéed Seasoned Pork, Bamboo Shoots, Bean Sprouts, Mushrooms, Water Chestnuts, Crisp Lettuce, Variety of Sauces



# Dessert & Coffee Stations

## Chef's Assorted Dessert Display

An Assortment of Cakes, Tarts, Cheesecake, Gourmet Desserts and Assorted Mini Desserts

## Petite Dessert Display

An Assortment of Eclairs, Petit Fours, Mini Desserts, Chocolate Dipped Strawberries

## Private Cappuccino and Latte Cart

Choose from Espresso, Cappuccino, Latte, or Flavored Coffees  
Allow our Barista to Customize their Favorite Café!

## International Coffee and Tazo Tea Bar

Hawaiian Hazelnut, French Vanilla, Chocolate Raspberry, and Tazo Tea  
With Chocolate Shavings and Whipped Cream