

# 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)  
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# 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

## Evening Reception

Served After 5:00 p.m.

Begin Your Reception With a Complimentary French Market Crudités Display  
And Gourmet Cheese and Fruit Display with Crackers  
Champagne Toast For All Guests



## Black Tie Buffet

Romaine and Spinach Salad  
With Assorted Dressings  
Whole Poached Decorated Salmon  
Chicken and Prosciutto Pasta Salad  
Sliced Fresh Fruit Display with Honey Yogurt Dip

Carved Peppercorn Crusted Tenderloin with an Orange Madigra Reduction

Chicken Française  
Chicken Breast Dipped in Egg and Sautéed  
Served with Lemon Cream Sauce

Parmesan Roasted New Potatoes  
Blended Rice Pilaf with Sundried Tomatoes and Mushrooms  
Sautéed Baby Vegetables  
Assorted Herbed Rolls  
Flavored Butters

Coffee, Tea, Decaffeinated Coffee



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Champagne Toast For All Guests



## The Center Buffet

The Arvada Center House Salad with Choice of Dressings  
Tortellini with Sundried Tomato Pesto Dressing  
Spinach and Radicchio with Honey Lime Dressing

Select Two of the Following Entrees:

California Sea Bass with Carmelized Cabernet Onions and  
Fried Leeks with Cilantro Lime Butter

Bow Tie Pasta with Shrimp and Bay Scallops

Grilled Halibut with Creamy Shrimp and Bay Scallop Sauce

Chipotle Rubbed Sliced Tenderloin with Porcini Mushroom Sauce

Chicken Roulade with Red Pepper Coulis

Sautéed Chicken Breast with Apples & Calvados Cream Sauce

Sautéed Baby Vegetables

Blended Wild Rice Pilaf with Sundried Tomatoes and Mushrooms

Parmesan Mushroom New Potatoes

Assorted Dinner Rolls and Sweet Creamy Butter

Coffee, Tea, Decaffeinated Coffee



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Gourmet Cheese and Fruit Display with Crackers  
Champagne Toast For All Guests



## Bridal Buffet

Arvada Center House Salad with Choice of Dressings  
Penne Pasta Salad with Artichoke  
Sundried Tomatoes, Black Olives, Asparagus, and Roasted Peppers

Choice of Entrées:

Braised Top Sirloin of Beef with Pink Peppercorn Bordelaise  
Marinated Roast Loin of Pork with Savory Merlot Red Onion Marmalade  
Tuscan Chicken with Tomatoes, Artichoke Hearts and Black Olives with Roasted Tomato Sauce  
Grilled Chicken Breast Forestier with Shiraz Shitake Mushroom Demi-Glace  
Chicken Tarragon with Sundried Tomato Cream Sauce  
Stuffed Shells al Forno with Basil Cream Sauce and Marinara  
Blended Rice Pilaf with Mushrooms and Sundried Tomatoes  
Garlic and Thyme Roasted Yukon Gold Potatoes  
Chef's Choice of Fresh Vegetables  
Assorted Dinner Rolls  
Sweet Creamy Butter  
Coffee, Tea, Decaffeinated Coffee



# Evening Reception

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Gourmet Cheese and Fruit Display with Crackers  
Champagne Toast For All Guests



## Candlelight Buffet



Arvada Center House Salad with Choice of Dressings  
Pasta Salad with Artichoke, Sundried Tomato and Black Olives  
Fresh Fruit Display

Carved Roast Beef with Au Jus and Horseradish Sauce  
Teriyaki Salmon with Sesame Citrus Marinade  
Grilled Chicken Breast with Madiera Wild Mushroom Ragout

Blended Wild Rice Pilaf with Sundried Tomatoes and Mushrooms  
Garlic and Thyme Roasted New Potatoes  
Seasonal Vegetable Medley

Assorted Dinner Rolls and Sweet Creamy Butter  
Coffee, Tea, Decaffeinated Coffee



## Roma Buffet



Traditional Caesar Salad  
Antipasto Tray with Italian Meats & Cheeses  
Tortellini Salad with Cherry Tomato, Black Olives, &  
Red Onion Rings with Basil Pesto Dressing

Sautéed Chicken Breast with Amaretto and Pancetta Cream Sauce  
Penne Pasta with Sundried Tomato, Artichoke Asiago Cream Sauce  
Cheese-Stuffed Shells Al Forno with Marinara and Basil Cream Sauce

Italian Vegetable Medley  
Assorted Dinner Rolls and Sweet Creamy Butter  
Coffee, Tea, Decaffeinated Coffee

# Evening Reception

Served After 5:00 p.m.

## Plated Menu Selections

Begin Your Reception With a Complimentary French Market Crudité Display  
Gourmet Cheese and Fruit Display with Crackers  
Champagne Toast For All Guests

All Entrées are Accompanied by the Arvada Center House Salad with Choice of Two Dressings  
Fresh Seasonal Vegetables, Potato or Rice, and a Variety of Rolls and Butter  
Beverages Offered Include Coffee, Decaffeinated Coffee, Hot Tea, and Iced Tea

## Mixed Grill

Petite Filet of Beef with Bearnaise Sauce and  
Crab Stuffed Shrimp with Tequila Lime Sauce

Herb Crusted Sliced Tenderloin of Beef with Chipotle Demi Glace  
And Salmon Fillet with Lemon Saffron Cream Sauce

Petite Filet of Beef with Creamed Peppercorn Demi Glace  
and Stuffed Chicken Breast with Pears and Walnuts  
With a Sweet Cherry Sauce



# Evening Reception

Served After 5:00 p.m.

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Champagne Toast For All Guests

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## Beef Selections

### Tournedos Of Beef Tenderloin

Twin Medallions of Beef Tenderloin Char Grilled to Perfection  
With a Smoky Bourbon Demi Glace

### Herb Crusted Sliced Tenderloin

Slow Oven Roasted Beef Tenderloin  
Served with Brandy Creamed Demi Glace  
And French Onion Confetti

### Roast Prime Rib of Beef

A Full Flavored Classic Cut of Choice Beef  
With Sauce Au Jus and Peppercorn Horseradish Sauce

### Roast Strip Loin of Beef

Lightly Smoked for Peak Flavor, Sliced Thin for Tenderness  
Topped with Carmelized Shallots and Roasted Garlic Demi Glace

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Begin Your Reception With a Complimentary French Market Crudité Display  
Gourmet Cheese and Fruit Display with Crackers  
Champagne Toast For All Guests

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### Poultry Selections



#### Stuffed Pork Loin

Tender Roasted Loin of Pork Generously Stuffed  
With Portabella Mushroom, Sundried Tomato and Mozzarella  
Served with Dijon Cream Sauce

#### Chicken Wellington

Tender Chicken Breast and Mushroom Duxelle Wrapped in Puff Pastry  
With Bordelaise Sauce and Carmelized Bermuda Onions

#### Chicken Colbert

A Lightly Breaded Breast of Chicken Filled with Fresh Avocado and Crab  
Served With Lime Hollandaise

#### Prosciutto and Mushroom Stuffed Chicken Breast

With Port Wine Sauce

#### Chicken Francaise

Boneless Chicken Breast Dipped in Egg and Sautéed  
Served with Lemon Cream Sauce

# Evening Reception

Served After 5:00 p.m.

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

All Entrées are Accompanied by the Arvada Center House Salad with Choice of Two Dressings  
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## Seafood Selections

### Searced Ahi Tuna

With Tequila Apricot Glaze

### Grilled Halibut

A Tender Fillet Grilled and Served With a Saffron Chive Cream Sauce

### Atlantic Salmon Fillet

Citrus Marinated and Grilled with a Mango Salsa



## Vegetarian Selections

### Portobello Mushroom Napoleon

Stuffed with grilled vegetables Served with Marinara Sauce

### Vegetable Wellington

Selection of Fresh Vegetables and Swiss Cheese  
Baked in a Puffed Pastry and Served over Puttanesca Sauce

### Shells Florentine

Jumbo Shells with Fresh Ricotta Cheese and Spinach Stuffing  
Served on a Marinara Sauce and Topped with Garlic Basil Cream 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