



# Catering design<sup>by</sup> Weddings

AT THE  
DENVER BOTANIC  
GARDENS

## WELCOME!

Catering by Design is thrilled to be the exclusive caterer for the Denver Botanic Gardens! Our promise to you is to use only the freshest and finest ingredients when we personalize your menus, featuring local and seasonal products whenever possible. We have prepared the following *sample* menus, created specifically to give our Bridal Couples of the Denver Botanic Gardens an idea of estimated price ranges for our distinguished catering services.

Once you have secured your event site and date at the Gardens, we will work with you to create a distinctive menu with service options that are unique to your special day. You'll collaborate with our expert designers to build an exclusive event inspired by your own style and taste. Being Chef-owned, we take pride in our diverse menu design as well as cooking or completing each item on site. We feel that it is just as important to please the palate as well as the eye, and take great care with our presentation in buffet and plate design!

Please note that these menu prices are based on 100 guests for a four (4) hour reception, and the prices include the proper amount of staff to successfully execute your event. Prices do not include the 20% service fee, sales tax, rentals or alcohol. Included in this sample menu packet, you will find an insert card with FAQ's as well as a useful worksheet to assist in building your catering budget. While these estimated prices serve as a guideline on what to expect from Catering By Design, we look forward to working with you to create an unforgettably personalized wedding day!

### Catering by Design includes the following **COMPLIMENTARY** services with each customized event:

- Coordination of all rentals
- Coordination of all alcohol for the bar(s), when applicable
- On-site delivery and teardown coordination
- Placement of all tables, chairs and linens
- Trash service
- Framed buffet food labels

BUFFET DINNERS

SEATED DINNERS

PASSED HORS D'OEUVRES

INTERACTIVE STATIONS

BAR SERVICES



## BAR SERVICE

*Catering by Design does not hold a liquor license at the Denver Botanic Gardens, therefore we cannot sell you alcohol for your event. However, we can make all of the arrangements as a complimentary service and the liquor store will bill you directly. All non-alcoholic beverages must be purchased through Catering by Design and the beverage packages are listed below. The bartenders are charged at \$160 per bartender for a four hour reception, which includes two hours of set up and one hour of breakdown. We recommend one staff per 50 for a full bar (mixed drinks) and one staff per 100 for a limited bar (beer and wine) to eliminate a wait at the bar. If glassware is preferred at your event, we will be happy to include those items in your rental order.*

### **Bar Charge - Limited Bar \$2.75 per guest**

Includes Soda (Pepsi, Diet Pepsi & Sierra Mist), Ice, Limes, Beverage Napkins, Stir Sticks, Bar Kit & Bar Tubs

### **Bar Charge - Limited Bar with Disposable Cups \$3.75 per guest**

Includes Soda (Pepsi, Diet Pepsi & Sierra Mist), Ice, Limes, Beverage Napkins, Stir Sticks, Bar Kit, Bar Tubs, 8oz & 12oz Cups

### **Bar Charge - Full Bar \$5.95 per guest**

Includes Ice, Limes, Lemons, Mixers (Tonic, Club Soda, OJ, Cranberry Juice, Pepsi, Diet Pepsi, Sierra Mist), Cherries, Olives, Beverage Napkins, Stir Sticks, Bar Kit and Bar Tubs

### **Bar Charge - Full Bar with Disposable Cups \$6.95 per guest**

Includes Ice, Limes, Lemons, Mixers (Tonic, Club Soda, OJ, Cranberry Juice, Pepsi, Diet Pepsi, Sierra Mist), Cherries, Olives, Beverage Napkins, Stir Sticks, Bar Kit, Bar Tubs, 8oz & 12oz Cups

**Note:** As a general rule of thumb, you can expect to pay between \$8-\$12 per guest for a limited bar, including a champagne toast or \$10-\$15 per guest for a full bar, including champagne toast. A limited bar typically includes beer, wine, champagne; a full bar typically includes beer, wine, champagne, vodka, gin, rum, bourbon, scotch. Costs vary based upon the price per bottle. You are able to return unopened alcohol bottles at the end of the evening for credit on your final invoice.



*We are back [home]. Still glowing. Amazing amazing work you did. Thank you again!*

*~ Seth & Judit*





## SAMPLE SEATED DINNER MENUS

### **Mosaic Garden Seated Dinner** \$37.85/guest

#### *Salad Course*

Poached Pear, Gorgonzola & Mixed Greens Salad  
sugared walnuts, raspberry vinaigrette dressing

Housemade Bread Sticks  
herb butter

#### *Entrée Course*

##### *'Caprese Chicken'*

pounded and seared chicken breast, oven roasted tomatoes, baby mozzarella, garden basil pesto, chicken pan jus, micro basil, roasted garlic mashed potatoes

##### **Vegetarian Option: Vegetable Napoleans**

layered grilled eggplant, portobello mushroom, red onion, mozzarella cheese, zucchini, tomatoes, fresh basil

#### *Dessert & Coffee*

##### **Wedding Cake**

(your wedding cake at the site)

##### **Freshly Brewed Coffee & Decaf Coffee**

cream, sugar, sweet 'n low

### **Wildflower Treasures Seated Dinner** \$46.60/guest

#### *Salad Course*

##### **Baby Mixed Green Salad**

roasted corn, chevre cheese, shaved bermuda onion, poached pear, sugared almonds, dijon vinaigrette

##### **Bread Bouquet**

seasoned italian bread sticks, artisan crackers, vase presentation

#### *Entrée Course*

##### **Braised Short Ribs**

red wine jus, spinach crisps, lavender honey braised carrots, creamy jalapeno roasted corn polenta

##### **Vegetarian Option:**

##### **Mushroom & Goat Cheese Strudel**

sautéed spinach, tomato coulis, balsamic syrup

#### *Dessert & Coffee*

##### **Wedding Cake**

(your wedding cake at the site)

##### **Freshly Brewed Coffee & Decaf Coffee**

cream, sugar, sweet 'n low

*“ Thank you and your crew so much for making our ceremony the best night of our lives. Everyone commented on how great the food was...Your crew went above and beyond our expectations. We were so happy and had a fabulous time! In fact, we'd do it all over again. ...Thank you from the bottom of our hearts! ”*

*~ Sui & Genevieve*

# SAMPLE BUFFET DINNER MENUS

## **Romantic Garden Buffet** \$28.65/guest

**Caesar Salad** tobacco onions, shaved parmesan cheese, garlic croutons, creamy caesar dressing

**Green Beans, Pinenuts & Lemon Zest**

**Long Grain & Wild Rice Pilaf**

**Garden Linguini** garlic, mushrooms, zucchini, julienne carrots, snow pea pods, asparagus, spinach, asiago cheese, shallot olive oil

**Pesto & Brie Stuffed Chicken Breast** whole grain mustard cream sauce

**Assorted Ciabatta Rolls** butter

**Wedding Cake** (your wedding cake at the site)

**Freshly Brewed Coffee & Decaf Coffee** cream, sugar, sweet `n low

## **Lilac Garden Buffet** \$48.85/guest

**Spinach & Strawberries Salad** toasted pine nuts, goat cheese, raspberry walnut vinaigrette

**Pear Tomato Salad** mozzarella balls, fresh basil, sliced almond, garlic

**Sauteed Asparagus Spears** fresh lemon, butter

**Roasted Fingerling Potatoes** olive oil, rosemary, kosher salt & pepper

**Pecan Smoked Salmon** forest mushroom cream, potato crisps

**Fire Roasted Beef Tenderloin** roasted shallot demi glaze

**Wedding Cake** (your wedding cake at the site)

**Freshly Brewed Coffee & Decaf Coffee** cream, sugar, sweet `n low

## **Monet Garden Buffet** \$32.35/guest

**Shredded Romaine Salad** crumbled feta cheese, sliced radishes, bermuda onion, dijon vinaigrette

**Grilled Balsamic Vegetables**

**Roasted Garlic Mashed Potatoes**

**Spinach, Bacon & Fontina Stuffed Chicken Breast** tomato basil cream sauce

**Karen's Marinated Flank Steak** caramelized mushrooms & sweet onions

**Focaccia Diamonds** olive oil

**Wedding Cake** (your wedding cake at the site)

**Freshly Brewed Coffee & Decaf Coffee** cream, sugar, sweet `n low

## **Japanese Garden Buffet** \$42.80/guest

**Spinach and Mandarin Orange Salad** red bell pepper, toasted almonds, raspberry vinaigrette dressing

**Thai Cucumber Salad** sliced thai cucumbers, bermuda onions, lime, brown sugar, chili pepper dressing

**Mixed Vegetable Stir Fry** soy, toasted sesame seeds

**Wasabi Mashed Potatoes**

**Ginger Crusted Salmon** peanut vinaigrette

**Far East Flank Steak** soy, rice vinegar, ginger, grilled onions, natural jus

**Assorted Ciabatta Rolls** butter

**Wedding Cake** (your wedding cake at the site)

**Freshly Brewed Coffee & Decaf Coffee** cream, sugar, sweet `n low

## **Shady Lane Hors d'oeuvres Buffet** \$35.74/guest

**Vertical Crudites & Garden Herb Dip** sugar snap peas, baby carrots, asparagus spears, jicama, zucchini, yellow squash, yellow & red pear tomatoes, mushroom caps

**Imported and Domestic Cheese Display** crumbled bleu, cheddar, swiss, smoked gouda, edam, pepperjack, provolone, boursin & dill havarti, fresh fruit garnish, gourmet cracker assortment

**Meatballs in Chipotle Cream Sauce**

**Tomato, Pesto, Brie Crostini**

**Lobster, Crab & Artichoke Dip** crispy fried wontons

**Chicken Piccata Skewer** lemon caper butter

**Mini Reubens Egg Rolls** thousand island dipping sauce

**Wedding Cake** (your wedding cake at the site)

**Freshly Brewed Coffee & Decaf** cream, sugar, sweet `n low

# SAMPLE STATION MENUS

## Sample Station Menus

We also have a full complement of fun, interactive food station ideas. Here is a brief sampling of some of the stations that we offer. If a station menu is your style, we are happy to give you costs based on your selection of three or four stations to feature at your reception. For budgeting purposes, you can expect a cost of \$55.00 to \$75.00 per guest, plus service charges, rentals and tax. Please visit our website at [www.cateringbd.com](http://www.cateringbd.com) for more station ideas!

### 'Never Grow Up' Mac & Cheese Bar

*Requires a chef attendant; choose three (3) varieties for your guests. We recommend service in a martini glass or ramekin.*

#### Goat Cheese Orecchiette Pasta

crisped applewood smoked bacon, roasted tomatoes, baby spinach

#### Maytag Bleu Cheese Ziti Pasta

pepper encrusted beef tips, caramelized onions & haricot verts

#### Three Cheese Baked Macaroni

caramelized onions, chicken apple sausage, english peas

#### Duck Confit & Penne Pasta

tempura asparagus, teriyaki cream & shallot ginger relish

#### Chicken Flavored Ramen

caramelized onion, american cheese & micro greens

#### Loyster Mac 'N Cheese

lemon beurre blanc, mascarpone cheese & fried basil

## Southern Comfort Station

*A truly decadent combination of our favorite comfort foods!*

#### Buttermilk Fried Chicken Tenders

peppered milk gravy

#### Meatloaf Sliders

fire roasted tomatoes, parmesan bun

#### Milk Braised Pork Belly Corn Dogs

violet whole grain mustard

#### Garlic Butter Steak Fries

garlic aioli, tomato ketchup

#### Iceberg "Wedge" Salad

bleu cheese, cherry tomatoes, crumbled bacon, sliced red onion, buttermilk bleu cheese dressing

## 'Burger & Fries' Bar

*Requires a chef attendant; choose two (2) sliders, served in CBD original mini fryer baskets with homemade chips.*

#### Chipotle Creamed Meatball Slider

sugared pineapple skewer

#### Blackened Lump Crab Cake Slider

cabbage slaw, lemon remoulade, baby pickle skewer

#### Classic Cheeseburger Slider

lettuce, tomato, ketchup

#### "BLT" Slider

applewood smoked bacon arugula, roma tomato, garlic aioli

#### Hot Dog Sliders

red onion compote, yellow mustard

#### Buffalo Chicken Slider

bleu cheese sauce, cheddar cheese

#### Gourmet Sliders

smoked cheddar, caramelized onions

#### Pulled Suckling Pig Sliders

cabbage slaw, carolina bbq sauce

#### Beef Tenderloin Sliders

bleu cheese, caramelized onions

#### Ranch Yukon Gold Chips

## Dim Sum Station

*Includes an assortment of Asian specialties & dipping sauces.*

#### Thai Chili Seared Scallops

ponzu sauce

#### Jerk Duck & Mango Spring Rolls

candied jalapeno plum sauce

#### Petite Vegetable Egg Rolls

hot mustard sauce

#### Crab Rangoons

plum sauce

#### Spicy Chicken Potstickers

scallion soy sauce

#### Steamed Shrimp & Leek Dumplings

hoisin sauce

## Soup, Sips & Sands

*Requires a chef attendant to prepare the servings for the guests; choose two (2) soups & two (2) sands. Served in a coffee cup & saucer.*

### Sips

#### Classic Tomato Bisque

#### Carrot Ginger

#### Wild Mushroom Bisque

#### Smoked Chicken Chowder

### Sands

#### Three Cheese Panini

cheddar, swiss, provolone

#### Tomato & Brie Panini

basil pesto

#### Cuban Panini

smoked ham, braised pork, swiss cheese, dill pickles, stone ground mustard

#### Aged Wisconsin Cheddar

crispy bacon, granny smith apple chutney

#### Peppered Beef Tenderloin

Bleu cheese, arugula, roasted peppers



## PASSED HORS D'OEUVRES

*We recommend a selection of four or five hors d'oeuvres for a one hour cocktail reception, which will add approximately \$7.00-\$8.50 to your meal per guest depending on your selections.*

- Meatballs** in Chipotle Cream Sauce
- Roma Tomato, Mozzarella & Basil** crostini, evoo
- Tomato, Pesto, Brie Crostinis**
- Beef Carpaccio** italian bread skewers, asiago cream, fried capers
- Asparagus & Three Cheese Tartlet**
- Goat Cheese Stuffed New Potato** caramelized onion
- Smoked Chicken & Chevre Tartlets** provençal peppers
- Hot Dog Sliders** red onion compote
- Petite Chili Relleno** creamy salsa
- Tempura Yellow Fin Tuna** yakitori cucumber wasabi aioli
- Basil Pesto Chicken Skewers** roasted tomato coulis
- Beef Teriyaki Skewers** oriental peanut dipping sauce
- Coconut Fried Shrimp** plum sauce
- Southern Fried Chicken Skewer** peppered sage milk gravy
- BLT Slider** crisp bacon, watercress, roma tomato, basil mayonnaise, silver dollar bun
- Artichoke & Sundried Tomato Wonton**
- Twice Baked Baby Potatoes** bacon crumbles, cheddar cheese
- Chicken Potstickers** ponzu sauce
- Mini Beef Filet** applewood smoked bacon
- Chicken Picatta Skewer** lemon caper butter
- Smoked Duck & Candied Jalapeno Tamale** cilantro lime beurre blanc
- Stuffed Portobellini Mushrooms** lobster, crab, goat cheese
- Bacon Wrapped Scallops** lime cilantro butter
- Gourmet Sliders** smoked cheddar, caramelized onions, silver dollar bun
- Green Chili & Cilantro Pesto Shrimp** herb cream cheese, crostini
- Ahi Poke In Petite Wonton Cups** soy, sesame oil & green onions
- Mini Reubens Egg Rolls** thousand island dipping sauce
- Pepper Seared Ahi Tuna** wild rice potato cake, wasabi, pickled ginger
- Honey Cured Bacon Wrapped Dates** stilton bleu cheese, smoked almonds, wild lavender honey
- Smoked Chicken & Chevre Tartlet** provençal peppers
- Ham & Cheese Croquettes** fried fritters of diced ham, gruyère, bread crumbs
- Milk Braised Pork Belly Corn Dogs** violet whole grain mustard
- Smoked Duck & Candied Jalapeno Tamale** cilantro lime aioli

# BUDGET WORKSHEET

We've created this budget worksheet to give you a comprehensive idea of what to plan for wedding reception catering expenses. Once you book your space with the Denver Botanic Gardens, we will work with you to personalize your menus and staffing needs to fit your event perfectly. You are unique and our goal is to make your event truly distinctive and inspired by your own tastes and style!

## Meals

- a. Tentative Menu Selection: .....\$\_\_\_\_\_per guest x \_\_\_\_\_ total guests = A. \$\_\_\_\_\_
- b. Passed Appetizer Option: .....\$\_\_\_\_\_per guest x \_\_\_\_\_ total guests = B. \$\_\_\_\_\_

## Bar Service Options *(if applicable)*

Choose (1) one (see brochure for more details):

- c. Limited bar .....\$2.75 per guest x \_\_\_\_\_ total guests = C. \$\_\_\_\_\_
- d. Limited bar w/ disposable cups .....\$3.75 per guest x \_\_\_\_\_ total guests = D. \$\_\_\_\_\_
- e. Full bar .....\$5.95 per guest x \_\_\_\_\_ total guests = E. \$\_\_\_\_\_
- f. Full bar w/ disposable cups .....\$6.95 per guest x \_\_\_\_\_ total guests = F. \$\_\_\_\_\_

## Bartenders *(if applicable)*

- g. Full Bar – add (1) one per 50 guests .....\$160 ea x \_\_\_\_\_ bartender(s) = G. \$\_\_\_\_\_
  - h. Limited Bar – add (1) one per 100 guests .....\$160 ea x \_\_\_\_\_ bartender(s) = H. \$\_\_\_\_\_
- Subtotal (add lines A through H): I. \$\_\_\_\_\_
- 20% Service Charge (subtotal x 0.20): J. \$\_\_\_\_\_

## Rentals *(Includes china, flatware, glassware, linens. A typical rental invoice generally runs \$10-\$12 per guest)*

- k. Estimated Rentals: .....\$11.00 per guest x \_\_\_\_\_ total guests = K. \$\_\_\_\_\_
- Subtotal (add lines I, J, K): L. \$\_\_\_\_\_
- Applicable Sales Tax (7.72% x line L): M. \$\_\_\_\_\_
- Grand Total (line L+M): N. \$\_\_\_\_\_

## FREQUENTLY ASKED QUESTIONS

We realize you have questions when planning your event...and we hope that some of these will help you when deciding if the Denver Botanic Gardens is the perfect venue for you!

**Do you charge for cake cutting?** Nope! Never! We allow you to bring in the cake of your dreams from the baker of your choice and we will happily cut it for you and serve it to your guests.

**Do you include a centerpiece for the tables?** In our experience, we've discovered that couples use centerpieces as unique reflections of their own personal style and tastes. So while it's not included, we do have a florist on staff that can assist you with your centerpiece needs if you desire. You aren't required to use our florist or décor department, but you may find that they have some creative options for you that fit your style and budget!

**Can I bring my own alcohol in?** Absolutely. However, you may find it is just as easy for your event designer at the Gardens to order it on your behalf. We'll work with one of our preferred liquor stores, and they will deliver the products to the Gardens chilled and ready for our bartending staff to set up. At the conclusion of the event, our staff will separate the opened bottles from the un-opened bottles, load all products into your car and you can return all unopened bottles back to the liquor store (or they will pick it up from your home) for credit on your final invoice. This is a complimentary service that we provide.

**Can I bring in my own bartenders?** Sorry...no you cannot. Please know that we have TiPS trained bar staff on your event and they will keep their eyes out for underage drinkers and guests that have been overserved. Rest assured; they will take care of your guests promptly and professionally.

**Do you do cakes or cupcakes?** We would be happy to give you a quote for cupcakes for your wedding reception (and have some cool optional display ideas too!). However, we do not have a cake decorator on staff for wedding cakes. You are able to bring in your own wedding cake and cupcakes.

**What is the Admin/Operations fee?** This is an industry standard service charge that covers our costs for bringing the restaurant to you, which includes all of the necessary buffet equipment, cooking equipment, overhead costs, etc.

**What type of event is the most budget conscious?** Don't worry...we get this question all the time. Surprisingly, buffet meals are the most economical meals to serve. One would think that an hors d'oeuvres party is less expensive, but because of the numbers of smaller items that are handmade, this option is typically a little more expensive. A seated dinner would be the next step up, and then a station menu typically tops the list, cost wise. As we mentioned in the brochure, we customize the menu to fit your needs, so once you secure your date and space at the Gardens, we will work with you to design a distinctive menu for you!

**Can you give me references for various vendor partners to hire?** Absolutely. You can simply visit our website [www.cateringbd.com](http://www.cateringbd.com) and click on the vendor partners tab. We have had positive experiences with all of these vendors and often hire them ourselves.

**How much are the rentals?** As you may have noticed on the budget worksheet, we estimate approximately \$10-\$12 per guest for rentals. This number will vary based on the type of linen that you choose, if you want specialty plates, if you change the table size or chair style from what is provided at the Gardens, etc. You can see that rentals change with the client's personal preferences, which is why it's hard to give you a firm number until all details have been decided.

**Will Catering by Design handle renting the rentals for me?** Yes. We take care of all the arrangements, including a delivery schedule and pick up schedule. The rental costs will be included in your final invoice from Catering by Design, or they can be billed directly to you from the rental company.