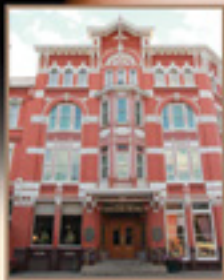


Creating Memorable Weddings

FROM OUR CORNER OF THE WORLD.



Strater Hotel Wedding Packages

Something Old | Something New | Something Borrowed | Something Blue

The Strater Catering & Events Company is dedicated to the fine art of entertaining and creating memorable weddings and events at the historic Strater Hotel. Now we are pleased to be offering four very unique, elegant wedding packages to fit a variety of budgets. Each of our packages is thought out to the last detail and beautifully designed to include each of the items listed on our Wedding Package Amenities page. It's our goal to plan an occasion for you and your guests that will bring memories for a lifetime.

STRATER
CATERING & EVENTS





Wedding Packages Include

Wedding Specialist: Emily Spencer (Certified Wedding Professional) has more than 30 years of experience in creating and coordinating weddings—she and her team will manage the details so you can focus on your special day.

Private Tasting: Wedding specialist, banquet chef, and up to four guests.

Ceremony Location: The Lion's Den—outdoor venue with breathtaking Durango views including white padded chairs.

Reception: Five hours in one of the historic Strater Hotel banquet rooms including tables, chairs, linens, china, glassware, and silverware.

Floral Centerpieces: Designed with white roses and votive candles for each table.

Bridal Suite: A personal ready room for bride and bridesmaids.

Champagne Toast: Flutes garnished with a fresh raspberry.

Hors d'oeuvres: White glove butler service for one hour.

Open Bar: Four hours—Cocktail hour and three hour wedding reception.

Tiered Wedding Cake: Choose from three different designs

Premium Honeymoon Night Accommodation: With rose petals and Champagne and chocolates.

Discounted Room Rates: For all wedding guests staying for your wedding.

699 Main Avenue | Durango, Colorado 81301 | 970.375.7124 | Strater.com | StraterCateringAndEvents.com | espencer@strater.com





Something Old

Customized Buffet Dinner

Hors d'oeuvres Selection

Crudité Display

Fresh Fruit Display

Choice of Two – Butler Service

Grilled Vanilla Shrimp

Baby Bella Stuffed with French Ratatouille

Smoked Chicken and Cilantro Empanada

Gorgonzola Beef Puffs with Spinach and Onion

Buffet Selections

Includes Our Bountiful Salad Display

Choice of Two

Southwest Chicken with Poblano Veloute

Seared Chicken Coq au Vin

Seared Salmon with a Sweet Onion and Balsamic Sauce

Beef Ribeye with a Local Charred Cherry Demi-Glace

Pork Loin with Apple Cider Gastrique

Choice of One

Vegetable Ratatouille

Baked Penne Pasta

Choice of Two

Local Yukon Gold Mashed Potatoes

Minnesota Wild Rice

Fresh Seasonal Vegetables

Local Potato Confit



The
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Something New

Customized Plated Dinner

Hors d'oeuvres Selection

Crudité Display

Fresh Fruit Display

Choice of Two – Butler Service

Grilled Vanilla Shrimp

Baby Bella Stuffed with French Ratatouille

Smoked Chicken and Cilantro Empanada

Gorgonzola Beef Puffs with Spinach and Onion

Dinner Selections

Salad

Choice of One to be served to the whole group

Strater Salad

Baby Mixed greens, Tomato, Glazed Shallots
Cucumber & Balsamic Vinaigrette

Caesar Salad

Romaine, Roasted Garlic Croutons, Shaved Parmesan
& House-made Caesar Dressing

Main Course

Choose Two – for your guests to order in advance

Tarragon Salmon with Tzatziki

Chicken Saltimbocca

Chicken Breast Stuffed with Aged White Cheddar, Sage & Ham

Pork Loin with Apple Cider Gastrique

Beef Ribeye with a Local Charred Cherry Demi-Glace

Chef's Choice of Seasonal Starch & Vegetables





Something Borrowed

Customized Plated Dinner

Hors d'oeuvres Selection

- Crudité & Fresh Fruit Chocolate Fondue
- International & Domestic Cheese & Cracker Display
- Marinated Grilled Vegetables & Fresh Fruit Chocolate Fondue
- House-made Breads & Compotes
- Pita & Hummus

Choice of Three – Butler Service

- Gorgonzola Cheese Puffs with Balsamic Drizzle
- Twice Baked New Potatoes stuffed with Sour Cream, Bacon & Chives
- Spiced Beef Samosas
- Ham & Cheese Stuffed Zucchini Coins

Dinner Selections

Salad

Choice of One

Strater Salad

Baby Mixed greens, Tomato, Glazed Shallots
Cucumber & Balsamic Vinaigrette

Caesar Salad

Romaine, Pumpernickel Croutons, Shaved Parmesan
& House-made Caesar Dressing

Main Course

Choose Two – for your guests to order in advance

Pork Roulade

Brie, Spinach, Apples

Cherry Smoked Beef Tenderloin

Mushroom & Red Wine Demi

Pinon Encrusted Chicken

Honey Saffron Essence

Chef's Choice of Seasonal Starch & Vegetables



STRATER
HOTEL
ROOM &
PARKING
UNAUTH
VEHICLES
TOWED
OWNERS
Lunch C
Exce
11 A.M.



Something Blue

Customized Plated Dinner

Premium Open Bar — Four Hours

Wine Service

Chardonnay & Merlot Served Tableside

Ice Carving Display

Flower Vase filled with fresh flowers

Hors d'oeuvres Selection

Crudit  & Fresh Fruit Chocolate Fondue

Marinated Grilled Vegetables & Fresh Fruit Chocolate Fondue

International & Domestic Cheese & Crackers

House-made Breads & Compotes

Pita & Hummus

Choice of Three - Butler Service

Gorgonzola Cheese Puffs with Balsamic Drizzle

Crab cakes Ancho chili

Duck Confit Crostini with Chevre & Cherry Jam

Grilled Vanilla Shrimp

Spiced Beef Samosas

Dinner Selections

Salad

Choice of One:

Butter Lettuce Salad

Belford Farmstead Cheese, Pinon Nuts
Mixed Berries & Champagne Vinaigrette

Caesar Salad

Romaine, Pumpernickel Croutons, Shaved Parmesan
& House-made Caesar Dressing

Main Course

Duet Plates – Combination of Your Choice Two Mains on one plate

Rosemary – Garlic Rubbed Beef Tenderloin

Chicken Saltimbocca

Salmon with Balsamic Glaze

Petite Lobster Tail

Chef's Choice of Seasonal Starch & Vegetables





2017

Wedding Packages Pricing

Pricing per Person Plus Tax and Service Charge

Something Old

\$95 per Person

Something New

\$95 per Person

Something Borrowed

\$105 per Person

Something Blue

\$125 per Person

