

# 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.

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## 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





# 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



# 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





# 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**

