

HISTORIC HOTELS  
of AMERICA

National Trust for Historic Preservation



STRATER  
—  —  
CATERING & EVENTS

WEDDING  
PACKAGES



STRATER HOTEL

LOVE'S FAVORITE VENUE

*Something Old. Something New.  
Something Borrowed. Something Blue.*





## LET'S PLAN YOUR SPECIAL DAY

Bring your love story to The Strater Hotel, Durango's most unique and historic venue. From rehearsals and brunches, showers and pre-wedding shin-digs to the BIG DAY, The Strater is here to make love come alive for you, your family and friends.

Our Certified Wedding Planner™ works closely with you every step of the way, from brainstorming to crossing the threshold of the honeymoon suite. (And then it's up to you!)

Our culinary team lead by The Strater's Executive Chef have created amazing catering menu options for your event. We are also happy to customize your catering to the needs of your guests — whether it's dietary restrictions or a craving for a particular dish. Our spot-on catering crew implement service seamlessly.

The Strater Hotel offers five inspiring venues to host your wedding, pre-wedding parties, and showers — from intimate groups to 260 people. We have no doubt that you will find the perfect spot for your special event. Small parties held in our intimate Oak Room to larger events held in the Henry Strater Theatre — our venue is as classic as it is unforgettable.

We've worked diligently to create a variety of wedding packages for you to choose from for your special day. We know that budgets while maintaining elegance is important, and therefore we believe you will be excited to not only see the packages we have created, but to learn about the cost. We look forward to talking with you, and helping you to create a memorable event...where you leave the stress to us!

*Say "I Do" to The Strater for a memorable experience.*



*Love's Favorite Venue*





## 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 Dens — 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.



*\*Wedding package prices reflect a 50 person or larger attendance, smaller groups pricing will change.*





**SOMETHING OLD**  
**Customized Buffet Dinner**  
 \$95 PER PERSON



**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**  
 \$95 PER PERSON



**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

**SALAD SELECTION**

**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 SELECTION**

**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 BLUE** Customized Plated Dinner \$125 PER PERSON



### **PREMIUM OPEN BAR — FOUR HOURS**

Wine Service

*Chardonnay & Merlot Served Tableside*

Ice Carving Display

*Flower Vase filled with fresh flowers*

### **HORS D'OEUVRES SELECTION**

Crudité & 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

### **SALAD SELCTION**

**Choice of One to be served to the whole group**

Butter Lettuce Salad

*Belford Farmstead Cheese, Pinon Nuts*

*Mixed Berries & Champagne Vinaigrette*

Caesar Salad

*Romaine, Roasted Garlic Croutons, Shaved*

*Parmesan & House-made Caesar Dressing*

### **MAIN COURSE SELECTION**

**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**

## **SOMETHING BORROWED** Customized Plated Dinner \$105 PER PERSON



### **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*

### **SALAD SELCTION**

**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 SELECTION**

**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**



# PLANNING ASSISTANCE

Our expert planning and implementation teams are here to assist you in creating every element of your event. Experienced, friendly, creative and caring... that's our team. The most unique and memorable events are held in unique and memorable spaces and by meeting and exceeding expectations and perhaps adding-in some unexpected surprises. For more information, reservations, or to request a tour of our facilities please contact Emily Spencer.



- 30 Plus Years Experience
- Certified Professional Wedding Planner™
- Director of Catering
- Strater Catering & Events
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