

*moments*  
to last a lifetime.  
wedding brochure

EXPERIENCES MATTER HERE

OMNI  
INTERLOCKEN





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*say*

# “I Do” with a Mountain View

Congratulations on your engagement! We are thrilled that you are considering the Omni Interlocken for your wedding. Whether you're hosting your wedding ceremony and reception, rehearsal dinner or celebratory brunch, we'll bring together the best of everything. Distinctive venues, exceptional cuisine, luxurious accommodations, legendary service. It all comes together to ensure your wedding day is everything you've always dreamed of.





*about*  
Omni  
Interlocken Hotel.

**GATEWAY TO THE GREAT OUTDOORS**

You and your wedding guests will discover endless possibilities at Omni Interlocken Hotel. Explore the cities of Denver and Boulder, just a short drive away. Or take advantage of our natural setting, tucked away in nature overlooking the Rocky Mountains.

With easy access to city and rural charms, Omni Interlocken is a premier choice for your wedding. Your guests can tee off on our championship golf courses, relax with a cocktail poolside or enjoy a selection of soothing spa treatments at Mokara Spa.







- A selection of 390 comfortable guest rooms and suites with expansive windows and Rocky Mountain views
- Four beautiful wedding spaces to choose from, including the Pavilion with landscaped garden and pool area, grand Interlocken Ballroom, contemporary Centennial Ballroom and intimate Ponderosa Ballroom
- Five distinct bars and restaurants including homemade breakfast featuring local ingredients at Meritage, casual dining from the beautiful terrace at Fairways, freshly-brewed coffee and pastries at Morsel's Café, classic pub fare and local Colorado beers at sports bar The Tap Room Restaurant & Bar and refreshing drinks and snacks at H2O Poolside Bar & Grill
- 27-holes of championship golf across three individual nine-hole courses; ranked third in "Best Resort Courses of Colorado"
- Mokara Spa - offering massage, facial and nail treatments to relax and rejuvenate
- Two sparkling resort swimming pools and a soothing hot tub open year-round
- A state-of-the-art fitness center with Peloton bike, treadmills, free weights, Nautilus machines and more, open 24/7





Let Your Happily  
*ever after* Begin



# Unique open-air venues.

Our wedding package is designed with you and your guests in mind. We'll ensure that you enjoy your special day while we take care of the details.

Omni Interlocken Hotel's experienced wedding team will be here for you every step of the way partnering with you and your wedding coordinator from your first planning meeting to your final toast.

So you can focus on what matters most — making memories that last a lifetime.

Omni Interlocken Hotel has several beautiful venue options for your cocktail hour and dinner reception. Your wedding specialist will assist in selecting the spaces that best suit your ultimate wedding desires.

Whether it's in our outdoor pavilion or in one of our ballrooms, we have the perfect spot for your special day filled with family, friends and endless memories.





## OUTDOOR PAVILION & LAWN

Our most popular venue is our outdoor pavilion. This venue is open from late May – early October.

The Pavilion features a beautifully landscaped lawn space that can seat up to 240 for your ceremony and the covered Pavilion area can accommodate cocktail hour followed by your dinner reception and dancing.

The area comes with a large propane gas fire pit, views of our Eldorado golf course and a glistening waterfall!

### KEY DETAILS:

- May – October
- Up to 240 guests
- Space for ceremony, cocktail hour and dinner reception all in one area!
- Outdoors but reception space is fully covered
- Golf course views
- Picturesque bridge and waterfall
- Grand fire pit

## INTERLOCKEN BALLROOM

Our stunning Interlocken Ballroom offers just over 9,000 square feet of newly renovated ballroom space.

With 16' high ceilings and sparkling crystal chandeliers this ballroom provides the perfect room for your grand affair!

The full ballroom can seat up to 500 guests with a dance floor or can be divided to use Salon A for our ceremony for up to 250 guests and Salons BCD for up to 300 with a dance floor.

### KEY DETAILS:

- Available year-round
- Full Ballroom – up to 500 with a dance floor
- Ballroom BCD – up to 300 with a dance floor







## CENTENNIAL BALLROOM

Our junior ballroom offers 4,096 sq. ft. of space with 12' high ceilings. The beautiful glistening crystal chandeliers as well as crystal wall chandeliers enhance the simplistic beauty of this ballroom. It can be divided into two equal sized rooms which allow us to use the space for both ceremony and then dinner reception by simply opening the room fully while your guests enjoy cocktail hour.

### KEY DETAILS:

- Available year-round
- Seats up to 170 with a dance floor
- Can divide into two smaller rooms

## PONDEROSA ROOM

The Ponderosa Room is 1,628 sq ft and provides a more intimate setting for guest counts less than 60. This unique space features French doors that open up out to our lobby atrium.

The Ponderosa Room is also perfect for hosting rehearsal dinner or a post-wedding brunch with your wedding guests.

### KEY DETAILS:

- Available year-round
- Seats up to 60 with a dance floor and up to 90 without
- Located off of the main atrium
- Offers intimate and upscale event ambiance

## EAST LAWN CEREMONY

A beautiful outdoor space that offers green grass, views of the golf course and is located on the east side of the hotel. Area can accommodate up to 180-200 set for a ceremony.

### KEY DETAILS:

- Outdoors
- Perfect outdoor ceremony space to pair with indoor reception
- Affordable ceremony fee - \$500.00



# *The* Wedding ceremony.

Omni Interlocken Hotel offers multiple ceremony venues ranging from lush outdoor lawns with golf course views and elegant private ballrooms that are fit for royalty. Ceremony site fees include:

- Tables for gifts and escort cards
- White garden chairs and your choice wedding arch
- Fruit infused water station
- Tables for gifts and programs
- Complimentary ceremony rehearsal space

Ceremony Fees start at \$2,000 based on location and day of the week.







# The reception

A minimum catered food and beverage purchase is required. Minimum requirement is based on date, location and other factors. Please see your wedding specialist for more information.

**RECEPTION PACKAGE INCLUDES:**

- Plated or buffet style dinner
- Floor length linen and napkins, color of your choice
- Classic white china, silver flatware, and glassware
- Cake cutting service
- Votive candle centerpiece accents
- Champagne toast or welcome champagne
- Dance floor for indoor receptions
- Guest self parking
- Complimentary premier king guest room for the couple the evening of the reception and breakfast for two the following morning.
- Preferred accommodation rates for guests through a block of rooms

Earn free nights with the Omni's Anniversary on Us program, a part of our Select Guest loyalty. The day you'll always remember deserves a place you'll never forget. Book your wedding at any Omni Hotel and receive free nights to use towards a future stay at any Omni. Celebrations come in all sizes.

- \$10,000 | Earn One Free Night
- \$20,000 | Earn Two Free Nights
- \$30,000 | Earn Three Free Nights
- \$40,000 | Earn Four Free Nights
- \$50,000 | Earn Five Free Nights



# Wedding menus.



Our culinary options elevate weddings to a class all their own. With dozens of options to choose from you will be sure to find the perfect menu for your wedding day. Talk to your wedding specialist about customizing items.

gf – gluten friendly

df – dairy free

v – vegetarian

vg - vegan

*Prices are subject to 25% service charge and 8.15% sales tax. All menus and prices are subject to change.*







# Hors d'oeuvres. Tray Passed

## CHILLED

Ahi tuna poke | Kimchi mayonnaise, sesame cone *df*

Heirloom Caprese skewers | Pesto *gf, v*

Raspberry brie tart | Whipped brie, fresh raspberry *v*

Compressed Watermelon & Goat Cheese | Cotija, cilantro and lime vinaigrette *gf, v*

Orange-poached shrimp | Bourbon Mary sauce *df, gf*

Smoked salmon on toast | Chives, lemon, crème fraiche, toast

Deviled Eggs | Pickled Okra | Candied Bacon *gf, df*

Apricot & Goat Cheese Truffle, Pistachio Crusted *v, gf*

San Danielle Prosciutto | Melon and Fontina *gf*

## WARM

Chicken Satay | Soy Peanut Sauce *df*

Vegetable Spring Rolls | Sweet Chili Sauce *vg, df*

Super lump Crab Cake | Remoulade *df*

Chicken Green Chili empanada | Chimichurri

Chicken Cordon Bleu | Mornay Sauce

Apple wood-smokedbacon-wrapped shrimp | Smoked honey *gf*

Beef Wellington | Bearnaise

Spanakopita | Honey - garlic labneh *v*

Salt-cod fritter | Roasted corn and poblano, cotija, lime crema *gf*

Mac & cheese bite | Peach BBQ *v*

Boursin & artichoke beignet | Herb sour cream *v*

Mini pork belly on bao bun with slaw

**Choice of Two | \$14 per person**

**Choice of Three | \$19 per person**

**Additional quantities available at \$75 per dozen**

*Prices are subject to 25% service charge and 8.15% sales tax. All menus and prices are subject to change.*



# Cocktail reception enhancements.

## **CHEESE AND CHARCUTERIE DISPLAY**

Chef's selection of fine cheeses and local cured meats, pickles, mustards, jams, mixed nuts and crackers

*\$25 per person*

## **FARMER'S MARKET**

Grilled & fresh vegetable, spinach & artichoke dip, hummus, jalapeño ranch, naan bread

*\$14 per person*

## **CHILLED SUSHI & PRAWNS**

Chilled Prawns | Cocktail sauce, hot sauce, grilled lemon wedges df, gf

Assorted Maki rolls | Pickled ginger, wasabi, soy sauce gf

*\$42 per person*

## **CHOCOLATE FOREST SWEET DISPLAY**

Brownie bars, chocolate mousse (gf), chocolate truffles, mini tarts, petit fours, cake pops & macarons (gf)

*\$19 per person*

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# Plated dinners.

Includes Stance regular and decaffeinated coffee and assorted Numi hot teas. Price includes 2-courses.

## **SALADS | CHOOSE ONE**

Little Gem Caesar | Parmesan, focaccia crostini, grape tomatoes, creamy tomato dressing *v*

The Wedge | Baby Iceberg, bacon, hard boiled egg, tomato, scallion, blue cheese dressing *gf*

Spinach & Baby Kale | Strawberry, pickled red onion, feta, champagne vinaigrette *gf, v*

Rocket Salad | Arugula, frisée, bibb, golden beets, candied pecans, goat cheese, white balsamic *gf, v*

Caprese | Burrata, heirloom tomatoes, pesto, crostini, balsamic glaze *v*

Served with Bread and Butter



# Entrées | choose two.

## CHICKEN | \$67 PER PERSON

Espresso & Herb Crusted | Tomato Coulis *gf, df*

Saltimbocca | Prosciutto & Sage | Pearl Onion Marsala *gf, df*

## SALMON | \$72 PER PERSON

Yuzu Beurre Blanc *gf*

Blue Corn Crusted Salmon | Artichoke & Leek Fondue *gf*

## BEEF | \$80 PER PERSON

Herb-horseradish flat iron steak | arugula, parsley caper pesto *df, gf*

Sherry braised short rib *gf, df*

## FILET | \$86 PER PERSON

Charbroiled 8oz filet mignon au poivre *gf, df*

Porcini crusted 8oz filet mignon | wild mushrooms *gf, df*

## SURF & TURF | \$98 PER PERSON

Steak Oscar | 6oz Tenderloin Filet & Lump Crab *gf*

Red Wine Demi | Bearnaise

## VEGETARIAN | \$64 PER PERSON

Mushroom Risotto | Seared trumpet mushrooms, confit garlic, balsamic cipollini and truffle oil *gf, v*

Ratatouille Lattice Wellington *gf, vg*

Butternut Squash Ravioli | Sage Brown Butter | Wilted Spinach *v*

*Prices are subject to 25% service charge and 8.15% sales tax. All menus and prices are subject to change..*







# Side pairings | choose one.

Roasted garlic and red bliss potato mash *gf, v*

Lemon-roasted asparagus and blistered heirloom cherry tomatoes *gf, v*

Loaded potatoes delmonico

Honey & chili glazed brussels sprouts and roasted cauliflower

Goat cheese and herb polenta *gf*

Roasted baby carrots and balsamic pearl onions *gf*

Baked mac 'n cheese

Sweet baby peppers and charred green beans

Butternut risotto cake *gf*

Mascarpone, parmesan, white wine, mushrooms, wilted spinach

*Prices are subject to 25% service charge and 8.15% sales tax. All menus and prices are subject to change.*



# Wedding dinner buffet.

Dinner buffets served with Stance regular and decaffeinated coffee and assorted Numi hot teas  
Pricing based on 1.5 hours of service.

## SILVER BUFFET

### STARTERS

Greek salad | cucumber, olives, peppers, tomato, feta, kalamata, lemon oregano dressing *gf, v* A

rugula & asparagus salad | shaved, Manchego, citrus vinaigrette *gf, v*

Bread & butter

### ENTRÉES

Herb-horseradish flatiron steak | arugula, parsley, caper pesto *df, gf*

Local Alamosa bass | artichoke, tomato, olive relish *gf, df*

Chicken saltimbocca | crispy gage, crisp prosciutto, balsamic onion glaze *gf, df*

### SIDES

Linguini aglio olio, parsley, chili flakes, parmesan cheese, olive oil *v*

Crispy Brussels | lemon, garlic, rosemary *df, gf, v*

**72 per person**

## GOLD BUFFET

### STARTERS

Mixed greens salad | sunflower seeds, dried cherries, pickled onions, blue cheese, honey- champagne emulsion *gf, v*

Farro salad | spiced pumpkin seeds, roasted beets, goat cheese, kale, herbs, red wine vinaigrette *v*

Bread & Butter

### ENTRÉES

Seared red trout, sage brown butter, candied butternut *gf*

Tallow rubbed ribeye, porcini butter *gf*

Ale brined airline chicken, cipollini-blackberry jam, crispy bacon *gf*

### SIDES

Garlic confit- rosemary fingerling potatoes *gf, df, vg*

Charred broccolini, yuzu oil, sea salt *gf, df, vg*

**76 per person**

## PLATINUM BUFFET

### STARTERS

Wedge salad | hard boiled eggs, tomatoes, bacon, scallions, blue cheese dressing *gf*

Spinach and romaine chop salad | red onions, garbanzo beans, feta, tomatoes, cucumbers, croutons, horseradish, mustard vinaigrette *v*

Bread & Butter

### ENTRÉES

Herb and sea salt crusted New York strip *gf, df*

Blackened salmon, citrus nage *gf*

Montreal roasted chicken airline *gf, df*

### SIDES

Glazed broccoli & cauliflower *gf, vg, df*

Caramelized onions & wild mushrooms *gf, vg*

Sharp cheddar scallop potatoes *gf, v*

**81 per person**



Prices are subject to 25% service charge and 8.15% sales tax. All menus and prices are subject to change.





# Bridal ready room snacks.

*Minimum order for 10 people*

## **FRUIT KEBABS**

Served with honey and mint yogurt dipping sauce  
gf

*\$7 per person*

## **BUILD-YOUR-OWN-PARFAIT**

Plain Greek, yogurt gf

Toppings | Granola, toasted coconut, honey and almonds, dried fruit and mixed berries gf, df

*\$15 per person*

## **HOUSE HICKORY-SMOKED SALMON GRAVLAX**

Mini bagels

Traditional accompaniments | Red onions, boiled eggs, cherry tomatoes, cucumbers, capers and cream cheese

*\$18 per person*

## **FARMER'S DISPLAY**

Assorted local cheeses and crackers, cured meats, fresh and grilled vegetables. v

*\$15 per person*

## **MIMOSA STATION**

Sparkling wine with assorted fruit juices and nectars Garnishes | Strawberries, raspberries blackberries and blueberries

*\$20 per person, based on 1 hour of service.*

## **BLOODY MARY STATION**

Vodka | Bloody Mary Mix | Hot Sauces  
Pickled Vegetables | Bacon | Olives | Celery Sticks

*\$20 per person, based on 1 hour of service.*

*Prices are subject to 25% service charge and 8.15% sales tax. All menus and prices are subject to change.*



# Late night snacks.

## ASSORTED SLIDERS | CHOICE OF THREE

Beef slider, BBQ pork, fried chicken, garden burger

Accompaniments | Lettuce, tomato, cheese, ketchup, mayo and mustard

\$17 per person

## SNACK FOOD BUFFET

Mini corn dogs, mini pizzas, sweet and salty popcorn, pommes frites, assorted aioli and dipping sauces

\$17 per person

## FOCACCIA PIZZA BAR | CHOOSE TWO

Margherita tomato, fresh mozzarella, basil

BBQ pork cheddar, grilled pineapple, red onion

Funghi forest mushrooms, arugula pesto, lemon zest

Deluxe pepperoni, sausage, olives, onions, mushrooms, mozzarella

Accompaniments chili flakes, parmesan, oregano

\$17 per person

## INTERLOCKEN ICE CREAM SOCIAL

House-spun vanilla bean, chocolate and strawberry ice creams *gf*

Accompaniments | Whipped cream espuma, cherries, Oreos, sprinkles, strawberries, M&M's, chocolate sauce, caramel sauce and animal cookies *gf*

\$20 per person

*\*ice cream attendant required, \$75*

*Prices are subject to 25% service charge and 8.15% sales tax. All menus and prices are subject to change.*







# Kids' menu.

Available for children 3 years - 11 years old 2 and under are free

## **ENTRÉES | CHOICE OF ONE**

Crispy chicken tenders and fries

Cheeseburger and fries

Mac 'n' cheese

## **ACCOMPANIMENTS**

Served with a fruit cup and beverage

*\$30 per person*

If choosing the Gold, Silver or Platinum buffet, children 3yrs - 11yrs will be half price.

# Wedding cakes.

Choose from one of our two required local bakeries to create the wedding cake of your dreams. Pricing for your wedding cake will be determined by the bakery of your choice and based on your cake design.

The Omni includes cake cutting services at no additional cost when you choose from one of our required bakery partners. If another bakery is chosen, a cake cutting fee of \$350.00 will apply be added to your bill.

Cake cutting service includes cake knife, cake server, cake plates, napkins, table side service.

## **DAS MAYER FINE PASTRY CHALET** | 303-425-5616

13251 W. 64th Ave.

Arvada, CO 80004

[www.dasmeyerpastry.com](http://www.dasmeyerpastry.com)

## **SHAMANE'S BAKE SHOPPE** | 303-417-9338

2825 Wilderness Pl #800

Boulder, CO 80301

[shamanesbakery.com/wedding-cakes](http://shamanesbakery.com/wedding-cakes)

Please contact the bakeries directly to schedule an appointment for tasting and cake designing.







# Bar packages.

Package bars include unlimited wine, cocktails, beer, soft drinks, mixers and bottled water and up to one custom signature cocktail. Package bars must be ordered for the entire guest count 21+. Pricing is based on a minimum of (3) hours. Package and host bars are subject to 25% taxable service charge and 8.15% tax.

## CALL BRANDS | THREE HOURS

\$46 per person  
additional hour | 12 per person each

## DELUXE BRANDS | THREE HOURS

\$54 per person  
additional hour | 12 per person each

## PREMIUM BRANDS | THREE HOURS

\$58 per person  
additional hour | 12 per person each

	CALL		DELUXE		PREMIUM
Vodka	Svedka	Vodka	Absolut	Vodka	Tito's Handmade
Gin	Seagram's	Gin	Beefeater	Gin	The Botanist
Rum	Castillo	Rum	Bacardi	Rum	Sailor Jerry
Bourbon	Jim Beam	Bourbon	Old Forester	Bourbon	Maker's Mark
Scotch	J&B	Scotch	Johnnie Walker Red	Scotch	Monkey Shoulder
Tequila	Sauza Blanco	Tequila	Milagro Silver	Tequila	Patron Silver
Wine	Bulletin Place   chardonnay, sauvignon blanc, merlot and cabernet sauvignon	Wine	Hayes Ranch   chardonnay, merlot and cabernet sauvignon	Wine	Decoy by Duckhorn   chardonnay, sauvignon blanc, merlot, cabernet sauvignon and rosé
<b>DOMESTIC</b>	Bud Light, Coors Light, Nonalcoholic				
<b>CRAFT &amp; LOCAL</b>	Heineken, Corona, Voodoo Ranger IPA, Avery White Rascal, Truly Seltzer Mixed Berry				
<b>OTHER SELECTIONS</b>	Budweiser, Miller Light, Dos Equis, New Belgium Fat Tire, Blue Moon Belgian White				

\$125.00 per bartender | 1 per 75 guests required.

Bartenders required at 125 per bartender, with one bartender per 75 people. Colorado law prohibits sale of alcohol to guests under 21 years of age or to anyone visibly intoxicated. We do not recommend hosted bars for durations longer than five hours due to liability.

# Hosted bar on consumption.

CALL BRAND LIQUOR & WINE | *12 per drink*

DELUXE BRAND LIQUOR & WINE | *14 per drink*

PREMIUM BRAND LIQUOR & WINE | *16 per drink*

CRAFT & LOCAL BEER | *8 per drink*

IMPORTED & DOMESTIC | *7 per drink*

STILL AND SPARKLING BOTTLED WATER | *6 each*

SOFT DRINKS | *6 each*

CORDIALS & COGNAC | *12 - 16 per drink*







# Rehearsal dinners.

## COLORADO ELEVATED BARBECUE

### STARTERS

Baby Green Salad | Tomatoes, Pecans, Peppers, Onions, Cornbread Croutons, Green Goddess Dressing v

Fried Potato Salad | Peppers, Scallions, Cheddar, Sour Cream gf, v

### ENTREES

House Smoked Brisket | Palisade BBQ gf, df

Beer Brined Chicken | Roasted Corn, Lime, Cilantro df BBQ Ribs | Grain Mustard Sauce gf, df

### SIDES

Hatch Chile Mac & Cheese v

Street Corn | Queso Fresco, Tajin gf, v

Root Beer Baked Beans gf

Garlic Toast

### SWEETS

Assorted Dessert Bars

*60 per person*

## SOUTH OF THE BORDER STARTERS

Romaine & Radicchio Salad | Black Beans, Charred Corn, Cotija, Cilantro-Lime Dressing, Avocado Ranch gf

### BUILD-YOUR-OWN TACO | CHOOSE TWO

Chicken Fajitas | Beef Barbacoa | Citrus Grilled Mahi | Pork Al Pastor | Tequila Shrimp |

Vegetarian Calabacitas (Squash & Corn Medley)

### ACCOMPANIMENTS

Tortilla Soup gf, | Cilantro-Lime Rice gf, df | Flour and Corn Tortillas

Guacamole, Jack Cheese, Sour Cream, Roasted Tomato Salsa, Tortilla Chips

### DESSERTS

Pastel De Tres Leches v | Churros Con Chocolate v

*55 per person*

# Farewell brunch menu.

## OMNI CONTINENTAL

Juice Bar | Orange, Ruby Grapefruit, V-8 Juices  
Bakery | Assorted Mini Muffins, Croissants, and Danishes  
Farm Fresh Sliced and Whole Fruit v, df, gf  
Accompaniments | Granola and Energy Bras  
Stance coffee and decaffeinated, assorted Numi hot teas  
*20 per person*

## COLORADO CLASSIC

Juice Bar | Orange, Ruby Grapefruit, Big Apple Juices  
Milk Bar | Skim and Whole Milk  
Farm Fresh Fruit | Berries v, df, gf  
Bakery | Mini Croissants, Assorted Danishes and Mini Muffins  
Cast Iron | Cage Free Scrambled Eggs gf  
Butchery | Local Breakfast Sausage and Applewood Smoked Bacon  
Skillet | Choice of: Hashbrowns or Green Chile Potato  
Stance coffee and decaffeinated, assorted Numi hot teas  
*40 per person*  
*Add Eggs Benedict 7 per person*

## GRAB & GO BREAKFAST BURRITOS | CHOOSE TWO

Classic | Bacon, Ham, Jack Cheese, Salsa Verde  
Southwestern | Chorizo, Scrambled Eggs, Hatched Chiles, Potatoes  
Cowboy | Shredded Beef, Peppers, Cheese, Beans and Rice  
Veggie | Scrambled Eggs, Monterey Cheese, Potatoes  
*9 per person*







# Details.

## SERVICE CHARGES

A taxable 25% service charge will be added to all food and beverage charges. Current Colorado sales tax (8.15%) will be added to the total.

## CATERING EVENT MANAGER

Your designated catering sales and event manager will be here to assist you from the initial tour to contract, through menu selection, floor plan creation and overseeing the hotel's execution of all setup, food and beverage elements. They will act as the on-site liaison between your wedding planner and the venue operations staff to ensure a seamless and magical wedding night. The Omni does not provide a wedding planner or day-of coordinator nor is one required. However, this is strongly recommended. See our FAQ sheet for more information.

## FOOD & BEVERAGE

We ask that menu selections and setup arrangements be finalized six weeks prior to the scheduled event. A detailed set of banquet event order will be completed at that time. Your signature is required on each banquet event order and banquet check prior to the event. Only food and beverage provided by Omni Interlocken Hotel may be consumed on hotel premises and no catered food and beverage may be taken offsite.

## MENU TASTING

A complimentary menu tasting is included for up to six people. See your wedding specialist for more information.

## LABOR CHARGES

Bartender fee | 125 per bartender (1 per 75 guests)

Chef attendant fee | 125 per chef attendant

## DECORATIONS

All items brought in for your wedding may not be stored at the hotel prior to the event and must be taken from the property immediately following your event. Omni Interlocken Hotel will not be responsible for missing items.

## AMENITIES AND WELCOME GIFT BAGS

A \$3 fee will apply for each gift bag handed out at the guest check-in. A \$5 fee will apply for each gift bag delivered to guest rooms.

# Details.

## PARKING

Self-parking is complimentary for all guests.

## ROOM BLOCK

The Omni would be happy to arrange for a discounted room block for all of your family and friends to stay on-site at the hotel for your wedding weekend. We offer two types of blocks.

A courtesy room block has no financial commitment to you but does not guarantee the availability of all requested rooms. We recommend that your guests make their reservations as soon as your block is confirmed, as reservations are always based on availability.

A contracted room block may be setup and rooms and rates will be guaranteed up until 30 days prior to check-in date. This option will require a minimum of 80% of the total number of contracted rooms at the contract rate.





Delight  
*in every* moment.





*forever*  
starts here.

[OMNIHOTELS.COM/INTERLOCKEN](https://www.omnihotels.com/interlocken)

CONNECT WITH A WEDDING SPECIALIST

303.464.3256

[DENILK.LEADS@OMNIHOTELS.COM](mailto:DENILK.LEADS@OMNIHOTELS.COM)

**OMNI**  
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