



Courtesy of Kyla Jackson Photography

Thank you for considering the Historic Strater Hotel and 1887 Catering for your Wedding Reception. And congratulations to you! Our Historic Hotel, built in 1887, graces Main Avenue in Durango, Colorado and features 93 impeccably decorated Victorian style rooms. Event space surpasses the norm featuring rooms that can seat 25 to 150 people. Our wedding packages include a complimentary premium room for the bride and groom on the night of the reception with champagne and chocolate covered strawberries. Our Wedding Coordinator, Emily Spencer, has over 20 years of experience making event memories for newlywed couples like you.



Courtesy of Illuminarts Photography

Additionally, the 1887 Catering Company can provide exceptional food selections for any off-site venue. Menus from the Strater Hotel and 1887 Catering are attached for your review. Please contact Emily Spencer, Director of Sales and Catering, at (970) 375-7124 or espencer@strater.com to check availability of your preferred date. Our full website can be viewed at www.strater.com. Again, congratulations!



THE LILY RECEPTION

Deluxe Display of Domestic Cheeses
Served with Crackers and French Bread

Display of Crisp, Raw Vegetables with Dip

Display of Seasonal Fruit with Berries
Served with Whipped Cream and Chocolate Fondue

Your Selection of Three Hors d'oeuvres
(See Attached List)

Freshly Brewed Coffee, Decaffeinated Coffee
and a Fruit Punch Fountain

Champagne Toast for All Guests

\$27.00 Per Person

Priced for 2 pieces of each hors d'oeuvre selected

Above prices are subject to 20% service charge and 7.9% tax{02/2007}



THE ORCHID RECEPTION

***Deluxe Display of Domestic Cheeses
Served with Crackers and French Bread***

Display of Crisp, Raw Vegetables with Dip

***Display of Seasonal Fruit with Berries,
Whipped Cream and Chocolate Fondue***

***Your Selection of Three Hot Hors d'oeuvres
(See Attached List)***

Pasta Station to Include:

***Gemelli and Tortellini Pasta Sautéed with Fresh Garlic
Grilled Chicken, Mushrooms, Sliced Vegetables and Black Olives
Served with Marinara and Parmesan Cream Sauces***

Carving Station to Include:

***Chef Carved Roast Breast of Turkey
With Silver Dollar Rolls and Condiments***

***Champagne Toast for All Guests
Freshly Brewed Coffee, Decaffeinated Coffee
and Fruit Punch Fountain***

\$37.00 Per Person

***Priced for 2 pieces of each hors d'oeuvre selected
Roast Beef may be substituted for Turkey for an \$2.50 per person
2 Chef fees at \$50.00 each will apply
Above prices are subject to 20% service charge and 7.9% tax{02/2007}***



HORS D'OEUVRES SELECTIONS

Hot Selections

Scallops Wrapped in Bacon
Variety of Petite Quiche
Spanikopita {spinach, feta in phyllo}
Sausage Mushrooms
Crabmeat, Artichoke and Spinach Stuffed Mushrooms
Meatballs – Asian or Sweet and Sour
Vegetable Spring Rolls
Petite Crabcakes
Shrimp Dumplings
Steamed Pork Potstickers
Santa Fe Chicken Eggrolls with jalapeno cream

Chilled Hors D'oeuvre Selection

Smoked Salmon with Herb Cheese on Rye Toast
Tabuli Stuffed Cherry Tomato
Chilled Shrimp with Cocktail Sauce
Curried Chicken Salad on a Cucumber Round
Bruschetta with Goat Cheese and Sun-dried Tomato
Bruschetta with Mozzarella, Basil and Tomato
Tuna Tartar on a Wonton Chip

Most cold items are suitable for passing



THE ROSE RECEPTION

***Display of Domestic and Imported Cheeses
with Crackers and French Bread***

Display of Crisp, Raw Vegetables with Dip
Above Items served 45 minutes before Dinner Service

Festive Salad Buffet

*Featuring mixed fresh greens, shredded cheeses, olives, tomatoes and more. Served with a
raspberry vinaigrette and ranch dressing*

Carved to Order Roast Prime Rib of Beef
With Au Jus and Creamy Horseradish

Filet of Salmon with a Artichoke and Sun Dried Tomato Cream Sauce

*Fresh Herbed Mashed Potatoes
Chef's Selection of Fresh Vegetables
A Variety of Warm Rolls with Creamery Butter*

Coffee, Iced Tea and Water Service

\$41.00 per person

*1 Chef fee at \$50.00 each will apply
Above prices are subject to 20% service charge and 7.9% tax{02/2007}*



HOSTED BAR PACKAGE PLANS

Unlimited Consumption Packages

Per Person fees will be charged for the total guaranteed head count

I

***Cocktails, Imported and Domestic Bottled Beer,
House Wine and Soft Drinks***

*\$11.00 per person for the first hour,
\$4.00 per person for each additional hour*

II

***Imported and Domestic Bottled Beer,
House Wine and Soft Drinks***

*\$9.00 per person for the first hour,
\$3.00 per person for each additional hour*

Bartender Fee: \$40.00 per bartender

Above prices are subject to 20% service charge and 7.9% tax