

OXFORD

THE OXFORD HOTEL
WEDDING MENUS





ABOUT THE OXFORD HOTEL

Found at the intersection of timeless elegance and modern luxury, The Oxford Hotel stands today as an iconic Denver landmark, rooted in its unique history and groundbreaking beginnings of 1891. In the busy heart of downtown, guests step through our doors and feel taken back to a simpler, more quaint point in time. From the classic artwork hung on our walls to our tailored amenities, The Oxford offers guests a truly unique Denver event experience. With over 100 years under our belt, we are a testament to our loyal service and your key to refined comfort. As the most historic hotel in Denver, The Oxford has been a part of the heart of the city since the beginning, and always will be. Always Oxford.

ABOUT URBAN FARMER

Urban Farmer Denver focuses on the narrative of the country farmer who marries the cosmopolitan art collector. The interpretation of the Urban Farmer couple has a sophisticated approach, representing Denver's rural history and more recent reemergence as a young, fresh, and national trendsetting city.

Every aspect of Urban Farmer Denver is thoughtfully tailored to the people who live, work and visit the iconic city – the specific local personality is the driving force behind all creative and culinary details, giving it a style unique to this area. Urban Farmer's menu emphasizes the pride of locally-sourced ingredients and authentic, straightforward preparations.





SUMMER SELECTIONS

PLATED

CHEF'S SALAD SELECTION

Farmhouse Salad | goat cheese mousse, spring vegetables, ginger carrot puree

FROM THE SEA

Steelhead Sea Trout | yellow lentil succotash, fine herb pistou, sesame seed crisp

Wolffish | quinoa, spanish chorizo, nduja broth, peas, black garlic tuile

SIDES

Roasted Sweet Carrot Risotto | pea tendrils, lemon oil

BUFFET

CHEF'S SALAD SELECTION

Heirloom Tomato & Watermelon Salad | feta goat cheese, pepita, cucumber, hemp seed

FROM THE SEA

 **Steelhead Sea Trout** | yellow lentil succotash, fine herb pistou, sesame seed crisp

Wolffish | quinoa, spanish chorizo, nduja broth, peas, black garlic tuile

SIDES

Roasted Sweet Carrot Risotto | pea tendrils, lemon oil

Charred Asparagus | roasted garlic bbq, togarashi-cauliflower puree

YOUR SIGNATURE SIPS FOR THE DAY

Specialty cocktails and signature wedding-day drinks available!

HORS D'OEUVRES

SIGNATURE SELECTIONS

Caprese Spadino | fresh mozzarella, cherry tomato, basil, balsamic

Mushroom Arancini | fontina cheese, tomato jam

Gazpacho Shooter | pickled cucumber, celery salt, evoo

Fig & Chevre | balsamic poached fig, goat cheese on focaccia

Crispy Vegetable Spring Roll | sweet thai chili sauce

⌘ **Smoked Salmon Rillettes** | english muffin toast, crème fraiche, dill

Oyster Shooter | champagne mingonette, horseradish, fresh lemon

Miniature Crab Cakes | jalapeño aioli

Chicken Satay | spicy peanut, scallion relish

Braised Pork Belly | rum peppercorn glaze, grilled pineapple salsa, crisp plantain

Smoked Scallop | chili creamed corn, chimichurri

Angus Meatball | spiced marinara, basil

Beef Brochette | long pepper aioli, pickled fresno, fresh cilantro

Poached Shrimp Cocktail Shooter | housemade, signature bloody mary mix

• *Spike it for \$1.00 per person!*

Beef Wellington En Croute | truffled demi-glace

Bacon Wrapped Shrimp | black beer bbq sauce, scallions

Beef Slider | american cheese, secret sauce, pickle

Colorado Lamb Keftes | tzatziki sauce

FAVORITE UPGRADES

Lobster Slider | lobster claw meat, brioche bun, tomato chutney, pickled celery remoulade
+\$2.00 per person

Seared Tuna | cilantro, watermelon, scallion relish
+\$1.00 per person

GRAIN SELECTION

STANDARD:

Whole Wheat

Sourdough

Focaccia

Sesame Dinner Rolls

Whipped Butter & Sea Salt

PREMIUM (+\$5.00)

Blue Corn Bread

Garlic Knots

Parker Rolls

Brioche Buns

Honey Whipped Butter

Whipped Beef Tallow Butter



SPECIAL DAY BUFFET

DELUXE MENU

\$65 per person, 20-person minimum

PASSED HORS D'OEUVRES | choose three

Choose three from selections

GRAIN SELECTION | choose one

Standard | whole wheat, sourdough, foccacia, sesame dinner rolls, whipped butter & sea salt

SOUPS | choose one

Tomato Soup | spiced pancetta crisp, basil

Blackened Carrot Soup | chile, hazelnut, brined carrot

Smoked Cauliflower Chowder | sweet corn, pickled fresno, tarragon

Sweet Potato Cashew Soup | cashew chermoula, cilantro oil, crème fraiche

SALAD | choose two

Mixed Green Salad | shaved vegetables, honey vinaigrette, crispy quinoa

Caesar Salad | garlic croutons, parmesan, creamy dressing

Roasted Beet Salad | arugula, toasted feta, sunflower parmesan crisps

Spinach Quinoa Salad | fresh pomegranate, citrus, sweet sherry vinaigrette

Chef's Seasonal Salad Selection | salad creations featuring the best flavors of the season

ENTRÉE | choose two

Pan Roasted Chicken | seasonal vegetables, chicken glacé

Steelhead Sea Trout | seasonally-crafted accompaniments

Market White Fish | market-inspired creation

Slow Roasted Striploin | roasted carrot, red wine jus

Risotto | seasonal flavor selection

ELEVATED ENTRÉE OPTIONS

Lobster Pasta | pappardelle pasta, chicories, lemon caper aglio e olio
+\$15.00

Roasted Beef Tenderloin | evoo baby vegetables, balsamic jus
+\$8.00

Colorado Lamb Leg | carrot, olive, lamb jus
+\$8.00

SIDES | choose one

Creamed Spinach | parmesan, breadcrumbs

Roasted Local Mushrooms | caramelized onion, roasted garlic, marsala

Seasonal Vegetable Selection | freshest produce selection of the moment

Yukon Gold Potato Purée

Baked Mac & Cheese | rooster comb pasta, breadcrumbs, cured tomato

“ Our guests loved the Oxford – the location, the service, the beauty of this old hotel. We had no idea how wonderful it would be when we signed on. Good thing we have another daughter! Thank you for everything!! ”

NANCY, 2019 MOTHER-OF-THE-BRIDE

SPECIAL DAY BUFFET

PREMIUM MENU

\$80 per person, 20-person minimum

PASSED HORS D'OEUVRES | *choose five*

Choose five from selections

GRAIN SELECTION

Premium | blue corn bread, garlic knots, parker rolls, brioche buns, honey whipped butter, whipped beef tallow butter

SOUPS | *choose one*

Tomato Soup | spiced pancetta crisp, basil

Blackened Carrot Soup | chile, hazelnut, brined carrot

Smoked Cauliflower Chowder | sweet corn, pickled fresno, tarragon

Sweet Potato Cashew Soup | cashew chermoula, cilantro oil, crème fraiche

SALAD | *choose two*

Mixed Green Salad | shaved vegetables, honey vinaigrette, crispy quinoa

Caesar Salad | garlic croutons, parmesan, creamy dressing

Roasted Beet Salad | arugula, toasted feta, sunflower parmesan crisps

Spinach Quinoa Salad | fresh pomegranate, citrus, sweet sherry vinaigrette

Chef's Seasonal Salad Selection | salad creations featuring the best flavors of the season

ENTRÉE | *choose three*

Pan Roasted Chicken | seasonal vegetables, chicken glacé

Steelhead Sea Trout | seasonally-crafted accompaniments

Market White Fish | market-inspired creation

Slow Roasted Striploin | roasted carrot, red wine jus

Risotto | seasonal flavor selection



ELEVATED ENTRÉE OPTIONS

Lobster Pasta | pappardelle pasta, chicories, lemon caper aglio e olio
+\$15.00

Roasted Beef Tenderloin | evoo baby vegetables, balsamic jus
+\$8.00

Colorado Lamb Leg | carrot, olive, lamb jus
+\$8.00

SIDES | *choose one*

Creamed Spinach | parmesan, breadcrumbs

Roasted Local Mushrooms | caramelized onion, roasted garlic, marsala

Seasonal Vegetable Selection | freshest produce selection of the moment

Yukon Gold Potato Purée

Baked Mac & Cheese | rooster comb pasta, breadcrumbs, cured tomato

CURRENTLY CLASSIC

All of our menu offerings are inspired by the seasons and infused with timeless elegance, reflective of The Oxford Hotel.





PLATED DINNER

DELUXE MENU

\$78 per person, 20-person minimum

PASSED HORS D'OEUVRES | *choose three*

Choose three from selections

GRAIN SELECTION | *choose one*

Standard | whole wheat, sourdough, foccacia, sesame dinner rolls, whipped butter & sea salt

Premium | blue corn bread, garlic knots, parker rolls, brioche buns, honey whipped butter, whipped beef tallow butter

+\$5.00

STARTER | *choose one*

Tomato Soup | spiced pancetta crisp, basil

Sweet Potato Cashew Soup | cashew chermoula, cilantro oil, crème fraîche

Mixed Green Salad | shaved vegetables, honey vinaigrette, crispy quinoa

Caesar Salad | garlic croutons, parmesan, creamy dressing

Chef's Seasonal Salad Selection | salad creations featuring the best flavors of the season

ENTRÉES | *choose two OR one duet*

Chicken Coq Au Vin | gold potato purée, french beans, pearl onion, mushroom, pinot jus

Pan Roasted Chicken | seasonal vegetables, chicken glaze

Sweet Mustard Glazed Pork Loin | seared greens, fingerling potato, seasonal fruit compote

Slow Roasted Beef Striploin | yukon gold potato purée, roasted seasonal vegetable, red wine jus

Grilled Tenderloin Steak | yukon gold potato purée, roasted seasonal vegetables, red wine jus

Steelhead Sea Trout or Salmon | seasonally-crafted accompaniments

Sole, Cod, or Halibut | seasonally-crafted accompaniments

DUET ENTRÉES | *choose one duet if not two entrées from previous selections*

5oz Steelhead Sea Trout or Salmon | +\$10

5oz Sole/Cod/Halibut | +\$10

3pc. U-10 Shrimp | +\$17

2pc. U-10 Scallops | +\$20

½ Maine Lobster | +\$28

4oz Tenderloin Beef Brochette | +\$10

2oz Foie Gras | +\$24

VEGETARIAN ENTRÉES | *choose one*

Seasonal Risotto

Crisp Panisse | curried cauliflower cream, cured tomato caponatta

Roasted Cauliflower Steak | braised greens, pickled radish, spicy tomato chutney

Housemade Spinach Agnolotti | mornay sauce, pesto, parmesan crisp



PLATED DINNER

PREMIUM MENU

\$100 per person, 20-person minimum

PASSED HORS D'OEUVRES | *choose five*

Choose five from selections

GRAIN SELECTION

Premium | blue corn bread, garlic knots, parker rolls, brioche buns, honey whipped butter, whipped beef tallow butter
+\$5.00

STARTER | *choose one*

Tomato Soup | spiced pancetta crisp, basil

Sweet Potato Cashew Soup | cashew chermoula, cilantro oil, crème fraîche

Mixed Green Salad | shaved vegetables, honey vinaigrette, crispy quinoa

Caesar Salad | garlic croutons, parmesan, creamy dressing

Chef's Seasonal Salad Selection | salad creations featuring the best flavors of the season

MID STARTER | *choose one*

Family-Style Artisanal Cheese | local & old-world cheese selections, seasonal accompaniments, honey, housemade crackers

Family-Style Charcuterie | housemade and artisanal selections, pickled vegetables, mustard, grilled bread

Scallop Ceviche | citrus, avocado, basil, mint

Beef Tartare | fennel, parmesan, housemade crackers

ENTRÉES | *choose two OR one duet*

Chicken Coq Au Vin | gold potato purée, french beans, pearl onion, mushroom, pinot jus

Pan Roasted Chicken | seasonal vegetables, chicken glaze

Sweet Mustard Glazed Pork Loin | seared greens, fingerling potato, seasonal fruit compote

Slow Roasted Beef Striploin | yukon gold potato purée, roasted seasonal vegetable, red wine jus

 **Grilled Tenderloin Steak** | yukon gold potato purée, roasted seasonal vegetables, red wine jus

Steelhead Sea Trout or Salmon | seasonally-crafted accompaniments

Sole, Cod, or Halibut | seasonally-crafted accompaniments

DUET ENTRÉES | *choose one duet if not two entrées from previous selections*

5oz Steelhead Sea Trout or Salmon | +\$10

5oz Sole/Cod/Halibut | +\$10

3pc. U-10 Shrimp | +\$17

2pc. U-10 Scallops | +\$20

½ Maine Lobster | +\$28

4oz Tenderloin Beef Brochette | +\$10

2oz Foie Gras | +\$24

VEGETARIAN ENTRÉES | *choose one*

Seasonal Risotto

Crisp Panisse | curried cauliflower cream, cured tomato caponatta

Roasted Cauliflower Steak | braised greens, pickled radish, spicy tomato chutney

Housemade Spinach Agnolotti | mornay sauce, pesto, parmesan crisp

“OUR WEDDING WAS SO BEAUTIFUL AND THE OXFORD TREATED US LIKE ROYALTY!”

NANCY | 2018 Bride





RECEPTION STATIONS

DELUXE MENU

\$60 per person, 75-person minimum | all action stations require a chef-attendant fee (\$150 per 75 guests, 1.5 hrs)

PASSED HORS D'OEUVRES | choose four

Choose four from selections

GRAIN SELECTION | choose one

Standard | whole wheat, sourdough, foccacia, sesame dinner rolls, whipped butter & sea salt

DISPLAY STATION | choose one

Charcuterie | housemade and artisanal selections, pickled vegetables, mustard, grilled bread

Artisan Cheeses | local & old-world cheese selections, seasonal accompaniments, honey, housemade crackers

Marinated Vegetables | fresh seasonal vegetables marinated or seasoned to highlight its natural flavors

ACTION STATION | choose one

Slow Roasted Prime Rib | horseradish crème, au jus, rolls

Whole Salt Roasted Trout | caper butter sauce, dill crème fraiche, herb pistou

Roast Pork Loin | braised red cabbage, whole grain mustard demi-glace

Roasted Pork Steam Ship | tomatillo salsa verde, guacamole, pico de gallo, flour tortilla

- 50-guest minimum

Pasta Station | artisan pasta

- *Choice of 2 sauces:* fire-roasted tomato sauce, puttanesca, aglio e olio, basil pesto or parmesan cream
- *Accoutrements:* caramelized mushrooms, sun-dried tomatoes, primavera vegetables, roasted red peppers, chicken, fennel pork sausage, blackened shrimp

RECEPTION STATIONS

PREMIUM MENU

\$87 per person, 75-person minimum | all action stations require a chef-attendant fee (\$150 per 75 guests, 1.5 hrs)

PASSED HORS D'OEUVRES | *choose six*

Choose six from selections

GRAIN SELECTION | *choose one*

Standard | whole wheat, sourdough, foccacia, sesame dinner rolls, whipped butter & sea salt

DISPLAY STATION | *choose one*

Charcuterie | housemade and artisanal selections, pickled vegetables, mustard, grilled bread

Artisan Cheeses | local & old-world cheese selections, seasonal accompaniments, honey, housemade crackers

Marinated Vegetables | fresh seasonal vegetables marinated or seasoned to highlight its natural flavors

ACTION STATION | *choose two*

Slow Roasted Prime Rib | horseradish crème, au jus, rolls

Whole Salt Roasted Trout | caper butter sauce, dill crème fraîche, herb pistou

Roast Pork Loin | braised red cabbage, whole grain mustard demi-glace

Roasted Pork Steam Ship | tomatillo salsa verde, guacamole, pico de gallo, flour tortilla

- *50-guest minimum*

Pasta Station | artisan pasta

- *Choice of 2 sauces:* fire-roasted tomato sauce, puttanesca, aglio e olio, basil pesto or parmesan cream
- *Accoutrements:* caramelized mushrooms, sun-dried tomatoes, primavera vegetables, roasted red peppers, chicken, fennel pork sausage, blackened shrimp



FAVORITE DESSERTS

SWEETS FOR YOUR DAY!

PETITE CUPCAKES

Vanilla, Chocolate, Red Velvet

SIGNATURE PETITES

Strawberry Lemonade Cake Bites

Piña Colada Diner Cake

Carrot Cake

Blueberry Crisp Tart

Pistachio Cream Puff

Peanut Butter Mousse Chocolate Cup

Lemon Meringue Tart

ELEVATED PETITES

Chocolate Bon Bons

+\$3.00 per person

Mascarpone Panna Cotta with Seasonal Fruit Compote

+\$2.00 per person

Raspberry Praline Ganache Tart

+\$1.00 per person

Tiramisu Shooters

+\$2.00 per person

PLATED DESSERTS

Liquid Caramel Tart | lemon curd, coffee ice cream, candied lemon zest

Fresh Fruit Tart | caramel sauce, chocolate garnish

Triple Chocolate Mousse Cake | caramel sauce, lemon sorbet

ACTION STATIONS

Ice Cream Station | homemade chocolate & vanilla ice cream, nuts, chocolate chips, fresh fruit toppings, chocolate, caramel, raspberry sauces
+\$15.00 per person

Seasonal Fruit Crisp Flambé | oat streusel, brandy, vanilla ice cream
+\$12.00 per person



LATE NIGHT SNACKS

GREAT FOR KEEPING THE GUESTS ENGAGED THROUGHOUT THE NIGHT

SMALL BITES

Oysters on The Half Shell | east and west coast oysters, lemon, mignonette
\$3.50 per piece

Meatballs | spicy tomato sauce and herbs
\$3.00 per piece

Confit Chicken Pops | blue cheese, pickled fresno chili hot sauce
\$3.00 per piece

Crispy Fries | malt vinegar, jalapeno powder, blackened foie gras aioli
\$3.00 per piece

Beef Sliders | aged white cheddar, secret sauce
\$5.00 per piece

Beef Tenderloin Brochette | french dressing
\$5.00 per piece

Seafood Escabeche | mussels, calamari, cilantro, poached fresh fish
\$6.00 per piece

DISPLAY BOARDS

Elegant Charcuterie | housemade and artisanal selections, pickled vegetables, mustard, grilled bread
\$86.00

Artisan Cheeses | local & old-world cheese selections, seasonal accompaniments, honey, housemade crackers
\$86.00

Marinated Seasonal Vegetables | fresh seasonal vegetables
\$42.00





sales@theoxfordhotel.com | 303.628.5555 | theoxfordhotel.com