

HOTEL INDIGO®

DENVER DOWNTOWN -
UNION STATION

Banquet Menu
2025



BREAKFAST BUFFETS

All breakfast buffets include La Colombe coffee, assorted hot teas, and assorted juices.

All buffets are based on per person pricing and up to 1 hour of service.

DIGGERS CONTINENTAL - \$25 PP

Seasonal Fruit Display VG, GF

Assorted Yogurts & House Made Granola

Bagels & Assorted Pastries* with Cream Cheese, Whipped Butter,

Honey & Seasonal Jam V

*1.5 pastries pp

THE GOLDEN START- \$29 PP

Seasonal Fruit Display VG, GF

Egg White Frittata V, GF

Chia Pudding with an assortment of toppings VG, GF

Sweet Potato Hash V, GF

Turkey Bacon or Chicken Sausage GF, DF

GOLD RUSH- \$32 PP

Seasonal Fruit Display VG, GF

Biscuits and Toast with Whipped Butter, Honey & Seasonal Jam V

Scrambled Eggs V, GF

Chef's Choice Potatoes V, GF, DF

Applewood Smoked Bacon & Sausage Links GF, DF

Sub for Turkey Bacon - \$2pp

(If additional time is requested, \$2 per person, per half hour will be added). 10 person minimum, surcharge of \$12 pp will apply for groups smaller than 10.

GF= Gluten Free DF= Dairy Free V= Vegetarian VG= Vegan

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Pricing subject to a service charge (25%) and taxes (8%) on all food and beverage. All taxes and fees subject to change. Please advise of any food allergies prior to your event.

BREAKFAST ENHANCEMENTS

CHEF'S CHOICE POTATOES

V, GF \$4pp

MINI VEGETABLE FRITTATAS

V \$7pp

BELGIAN WAFFLES & SYRUP

V \$8pp

AVOCADO TOAST

V \$15PP

INDIVIDUAL OVERNIGHT OATMEAL,

DRIED FRUIT, NUTS VG, GF \$9ea

GREEN CHILE BREAKFAST BURRITO

(veg upon request) \$12ea

ASSORTED BAGELS WITH CREAM

CHEESE V \$30/doz

ASSORTED PASTRY PLATTER

V \$36/doz

BREAKS

All breaks are based on per person pricing and up to 30 minutes of service.

GET YOUR POPCORN - \$12 PP

Fresh popcorn with five popcorn shaker seasonings

BYO TRAIL MIX \$15 PP

Assorted seeds and nuts

Dried fruit

Toasted coconut

Parched corn

Wasabi peas

LOCAL RE-TREAT - \$15 PP

Cookies

Trail mix

Assorted candy bars

Granola bars

CHIPS MEET DIPS - \$16 PP

CHOICE OF ONE

Tortilla chips served with Ambler's Guacamole & House Salsa

Toasted pita served with spinach artichoke dip & hummus

Yukon gold potato chips and smoked onion-chive dip

PEARL ST FARMERS MARKET - \$18 PP

Spread of seasonal fruits and vegetables served with a side of ranch and yogurt sauce for dipping

SALUTARE - \$18 PP

Yogurt parfaits

House made granola

Dried fruit

Vegetable crudite cup with vegan bagna cauda

Naked Juice shots

PICNIC IN THE CITY - \$20 PP

Artisan cheese and charcuterie board

Lavash

Marinated olives and seasoned nuts

House pimento cheese and crackers

Whipped feta, honey garlic and Calabrian Chile

HOLY GUACA-MOMENT - \$20 PP

Ground Beef or Chicken

Tortilla chips

Nacho Cheese

Assorted toppings: Diced Tomatoes, Jalapenos,

Scallions, Salsa, and Guacamole

A LA CARTE SNACKS

Assorted Chips- \$5ea

Assorted Candy bars- \$5ea

Granola bars - \$5ea

River trail mix - \$5ea

Assorted whole fruit- \$5ea

Cookies- \$25/dozen

Juice shooters - \$3ea, min. order of 10

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LUNCH

All Lunch Buffets include iced tea and soft drinks.

All buffets are based on per person pricing and up to 2 hours of service.

LODO DELI

\$35 PP

CHOICE OF 1 SOUP OR SALAD

House Salad V, GF

Mediterranean Salad V, GF

Baby Kale Salad V, GF

Tomato Basil V

CHOICE OF 2 SANDWICHES/WRAPS

Rotisserie Chicken Pesto Sandwich

Classic Turkey or Roast Beef Sandwich

Italian Sandwich

Roasted Portobello Mushroom Wrap VG

CHOICE OF 1 SIDE

Potato Chips V

Potato Salad V

Pasta Salad V

Seasonal Fruit Salad VG

DESSERT

Assorted house baked cookies

Take LoDo To-Go add \$3pp

Additional sandwiches add \$7pp

Additional salad or sides add \$5pp

ZEN OUT

\$38 PP

SALAD

Asian chopped salad with ginger-sesame dressing V

CHOICE OF 2 MAINS

Beef & Broccoli

Kung Pao Chicken

Sweet & Sour Tofu V

SIDES

Vegetable Spring Rolls with dipping sauce V

Vegetable Fried Rice V

DESSERT

Matcha Panna Cotta V

ADD ONS

Sub Chicken Fried Rice - \$3pp

Additional Mains - \$7pp

RED ROCKS FAJITAS

\$40 PP

CHOICE OF 2 PROTEINS

Chipotle pulled chicken GF, DF

Grilled flank steak with fajita vegetables GF, DF

Carne (pork) adovada GF, DF

Smoked Tofu V

Guajillo-Tamarind shrimp GF, DF

INCLUDES THE FOLLOWING

Yellow rice & peas V, GF

Slow simmered black beans V, GF

Elote casserole V

Warm corn and flour tortillas V

Jicama salad with cotija and achiote vinaigrette V

Sour cream & House Made Salsa V

Shredded Cheese

Warm churros with mexican chocolate V

ADD ONS

Additional protein- \$7pp

Add tortilla chips and house made guacamole V - \$10pp

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HIKERS GRAIN BOWL

\$37 PP

CHOICE OF 1 PROTEIN

Chicken
Shrimp
Salmon
Tofu
Steak (+\$5pp)

CHOICE OF 1 GRAIN

Couscous V
Quinoa V
Rice V

CHOICE OF 1 GREEN

Baby Kale
Romaine
Spinach

CHOICE OF 3 MIX INS

Charred Peppers
Pickled Red Onion
Scallions
Roasted Corn
Cucumber

CHOICE OF 2 DRESSINGS

Honey-Thyme Vinaigrette
Miso
Balsamic
Ranch

DESSERT

Chocolate Mousse V GF

ADD ONS

Additional protein- \$7pp
Additional greens, addons,
or dressings - \$2pp (per
item)

LUNCH IN LOHI

\$40 PP

CHOICE OF 1 PROTEIN

Meatballs
Chicken meatballs

CHOICE OF 1 PASTA

Penne
Rigatoni
Shells
(GF upon request)

CHOICE OF 1 SAUCE

Alfredo
Marinara
Pesto

CHOICE OF 1 ADD-IN

Mushrooms
Spinach
Peppers

CHOICE OF 1 DESSERT

Tiramisu v
Panna Cotta v
Olive Oil Cake v

SALAD

Mediterranean Salad with
Balsamic Vinaigrette:
Arugula, Baby Kale, Olives,
Roasted Peppers, Feta,
Cucumbers, Tomatoes V

SIDE

House Made Garlic Bread V

ADD ONS

Additional pasta creations-
\$17pp

Additional dessert - \$10pp

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BEVERAGES

All day beverage package is based on 8 hours of service.
Half day beverage package is based on 4 hours of service.

ALL DAY BEVERAGE PACKAGE

Unlimited non-alcoholic
refreshments including:

Assorted Coca Cola beverages

La Colombe coffee by gallon

Assorted teas with hot water

Water station

\$30 PER PERSON

HALF DAY BEVERAGE PACKAGE

Unlimited non-alcoholic
refreshments including:

Assorted Coca Cola beverages

La Colombe coffee by gallon

Assorted teas with hot water

Water station

\$20 PER PERSON

A LA CARTE BEVERAGES

COCA COLA SOFT DRINKS - \$5

SARATOGA WATERS - \$8

LA COLOMBE COLD BREWS - \$7

SAN PELLEGRINO - \$7

ENERGY DRINKS - \$8

COFFEE BY GALLON- \$70

HOT TEA BY GALLON - \$35

SPA WATER BY GALLON - \$40

LEMONADE BY GALLON- \$35

ICED TEA BY GALLON- \$35

CHARGED ON
CONSUMPTION

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HORS D'OEUVRES

HOT ITEMS

PRICED PER PIECE, MIN OF 12 PER ORDER

PETITE TOSTADA, YUCCA PUREE, SMOKED SCALLOP
DF GF \$10

SMASH BURGER OR FRIED CHICKEN SLIDERS
\$10

PORTOBELLO SLIDERS, ARUGULA, PESTO V
\$10

CHICKEN SATAY, RED CURRY GLAZE DF
\$10

SOY-GINGER SALMON SKEWER GF DF
\$10

LAMB MEATBALLS, HARISSA, LEMON AIOLI
\$10

SHRIMP OR PORK POTSTICKERS, BLACK GARLIC
DIPPING SAUCE
\$10

BACON-WRAPPED DATES STUFFED WITH BLUE
CHEESE GF
\$10

COLD ITEMS

PRICED PER PIECE, MIN OF 12 PER ORDER

GOAT CHEESE, OLIVE TAPENADE CROUSTADE V, DF
\$9

CAPRESE SKEWERES V
\$9

TRUFFLE-BALSAMIC BEEF BROCHETTE GF DF
\$9

DEVEILED EGG VARIATIONS GF
\$9

SHRIMP CEVICHE
\$9

COCONUT SHRIMP WITH SWEET CHILI SAUCE
\$10

FIG JAM, BRIE AND WALNUT ON ENDIVE V, GF
\$9

HUMMUS WITH PITA CHIPS VG
\$9

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CARVING & ACTION STATIONS

Chef attended \$150.00 requires minimum guest count or per person surcharge

CARVING STATIONS

Herb- Rubbed Prime Rib with Horseradish Cream & Au Jus GF

\$45pp

Honey-Glazed Spiral Ham with Whole-Grain Mustard GF, DF

\$42pp

Roasted Turkey Breast with Cranberry Relish & Turkey Gravy GF

\$29pp

ACTION STATIONS

MAC & CHEESE BAR- \$22PP

Creamy White Cheddar mac with Toppings: bacon, pulled pork, ham, scallions, roasted mushrooms, crispy onions, jalapenos. Sauces: hot sauces, barbecue, truffle aioli

RISOTTO STATION (GF)- \$26PP

Made-to-order Creamy Parmesan Risotto with toppings: wild mushrooms, butternut squash, roasted chicken, truffle oil

STREET TACO STATION- \$28PP

Choice of Carnitas, Chili-Lime Chicken or Roasted Cauliflower. Served with mini tortillas, cotija, pickled onion, chipotle crema, & salsa verde

ANTIPASTO DISPLAY- \$19PP

Prosciutto, Handcrafted Salami and Sopressata, with tomato, mozzarella, olives, marinated roasted vegetables, crostinis

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BYO BUFFET DINNER

Dinner buffets include regular and decaf La Colombe coffee, assorted hot teas and iced tea. All buffets are based on per person pricing and up to 2 hours of service.

CHOICE OF 1 SOUP

Tomato Bisque V

Chef's Seasonal Selection

CHOICE OF 1 SALAD

Ambler Caesar Salad V

Chopped Salad

Baby Kale Salad V

CHOICE OF 2 SIDES

Herb Roasted Fingerling Potatoes VG, DF, GF

Parmesan Gnocchi with Herb Pesto V

Fragrant Jasmine Rice Pilaf VG DF GF

Roasted Vegetables V (VG upon request)

Vegetable Couscous V

CHOICE OF 1 DESSERT

Panna Cotta GF (vegan upon request)

Seasonal Cheesecake (GF upon request)

Chocolate-Espresso Mousse V

Olive Oil Cake, Berries, Balsamic Syrup V

CHOICE OF 2 ENTREES- \$65PP, OR 3 ENTREES- \$80PP

CHICKEN SALTIMBOCCA

Airline breast, prosciutto and provolone garinato with sage jus GF

HARISSA ROASTED CHICKEN

Preserved lemon, olives DF GF

PAN ROASTED SALMON

Soy ginger glaze DF GF

SMOKED PORK TENDERLOIN

Apple rosemary jam GF DF

BEEF TAGLIATA

Balsamic marinated flank steak DF GF

ROASTED NY STEAKS

Compound butter, black garlic steak sauce GF

GARDEN RATATOUILLE

A medley of seasonal vegetables V GF DF

VEGETABLE LASAGNA

Layers of roasted vegetable, marinara sauce and cheese (vegan on request)

SEASONAL/CUSTOM RISOTTO

Saffron, parmesan V GF (vegan on request)

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PLATED DINNER

Plated dinner include regular and decaf La Colombe coffee, assorted hot teas and iced tea. May choose up to 3 entrees. Exact counts for each dish is due 10 days prior to event.

CHOICE OF 1 SOUP OR SALAD

Seasonal Soup V

Tomato Bisque V

Ambler Caesar Salad V

Chopped Salad

Baby Kale Salad V

Heirloom Tomato Caprese V

CHOICE OF UP TO 3 ENTREES

CHICKEN SALTIMBOCCA- \$45PP

Roasted chicken breast, prosciutto and provolone garinato, sage jus, served with a side of parmesan gnocchi and seasonal sautéed greens GF

HARISSA ROASTED CHICKEN- \$50PP

Roasted chicken with preserved lemon and olives served with parmesan gnocchi and roasted cauliflower DF GF

PAN ROASTED SALMON- \$50PP

Soy-ginger glaze, with jasmine rice pilaf and roasted cauliflower DF GF

BEEF TAGLIATA- \$55PP

Balsamic marinated flank steak, arugula, overnight tomatoes, roasted peppers, with a side of herb roasted fingerling potatoes and grilled baby broccoli DF GF

PRIME RIB AU JUS- \$65PP

Slow-roasted prime rib, served with sauce raifort, with cornbread stuffing and grilled baby broccoli

GARDEN RATATOUILLE - \$40PP

A medley of seasonal vegetables, served with fragrant jasmine rice pilaf and lemon-roasted asparagus V GF DF

PARMESAN GNOCCHI - \$45PP

Herb pesto served over a bed of roasted carrots and blistered cherry tomatoes with a balsamic drizzle.

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BAR PACKAGES & LIQUOR

EXTRAORDINARY

GREY GOOSE VODKA
BOTANIST GIN
PATRON BLANCO TEQUILA
CASAMIGOS BLANCO
BEAR CREEK SPICED RUM
WOODFORD RESERVE BOURBON
LAWS STRAIGHT RYE WHISKEY
GENLIVET 12YR SCOTCH
GREEN SPOT IRISH WHISKEY
CARPANO VERMOUTH
COINTREAU
REMY VSOP COGNAC
MACMURRAY RANCH PINOT NOIR
MURPHY GOODE CABERNET
BARON FINI MERLOT
WITHER HILLS SAUV BLANC
BLOODROOT CHARDONNAY
SALDO CHENIN BLANC
DOMESTIC/IMPORT BEERS

HOST HOURLY BAR
1ST HR- \$30PP 2ND HR- \$23 PP
EACH ADDITIONAL HR - \$19PP
HOSTED - \$17 EACH
CASH- \$18 EACH

EXCEPTIONAL

TITO'S VODKA
BOMBAY SAPPHIRE GIN
ESPOLON BLANCO TEQUILA
BACARDI LIGHT RUM
JACK DANIELS WHISKEY
GEORGE DICKEL RYE WHISKEY
GLENFIDDICH SCOTCH
JAMESON IRISH WHISKEY
CARPANO VERMOUTH
COINTREAU
COURVOISIER VS COGNAC
MACMURRAY RANCH PINOT NOIR
MURPHY GOODE CABERNET
BARON FINI MERLOT
WITHER HILLS SAUV BLANC
BLOODROOT CHARDONNAY
SALDO CHENIN BLANC
DOMESTIC/IMPORT BEERS

HOST HOURLY BAR
1ST HR- \$27PP 2ND HR- \$21PP
EACH ADDITIONAL HR - \$16PP
HOSTED - \$15 EACH
CASH- \$16 EACH

ESSENTIAL

SVEDKA VODKA
BEEFEATER GIN
EL JIMADOR TEQUILA
PLANTATION 3 STAR RUM
EVAN WILLIAMS BOURBON
RITTENHOUSE RYE WHISKEY
DEWARS SCOTCH
TULLAMORE DEW IRISH WHISKEY
CARPANO VERMOUTH
COINTREAU
LAIRD'S APPLEJACK COGNAC
MACMURRAY RANCH PINOT NOIR
MURPHY GOODE CABERNET
BARON FINI MERLOT
WITHER HILLS SAUV BLANC
BLOODROOT CHARDONNAY
SALDO CHENIN BLANC
DOMESTIC BEERS

HOST HOURLY BAR
1ST HR- \$24PP 2ND HR- \$18PP
EACH ADDITIONAL HR - \$14PP
HOSTED - \$13 EACH
CASH- \$14 EACH

ONE BARTENDER PER 75 GUESTS: \$150 BARTENDER FEE FOR 4 HOURS APPLIES TO ALL BAR AND ALCOHOL SERVICES; + \$50 FOR EACH ADDITIONAL HOUR
Pricing subject to a service charge (25%) and taxes (8%) on all food and beverage. All taxes and fees subject to change. Please advise of any food allergies prior to your event.

WINE AND BEER BAR

WINE

MACMURRAY RANCH
PINOT NOIR
MURPHY GOODE
CABERNET
BARON FINI MERLOT
WITHER HILLS SAUV
BLANC
BLOODROOT
CHARDONNAY
SALDO CHENIN BLANC

HOSTED - \$15 EACH
CASH- \$16 EACH

IMPORT/CRAFT BEER

CORONA BOTTLE
HEINEKEN BOTTLE
HIGH NOON SELTZER CAN
STEM OFF DRY CIDER CAN
BELLS TWO HEARTED IPA
CAN
ATHLETIC N/A CRAFT
BEER
HAZY IPA/MEXICAN STYLE
COPPER

HOSTED - \$11 EACH
CASH- \$12 EACH

DOMESTIC BEER

COORS BANQUET
BOTTLE
COORS LIGHT BOTTLE

HOSTED - \$9 EACH
CASH- \$10 EACH

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BAR ENHANCEMENTS & N/A

ENHANCEMENTS

FIVE FARMS
COINTREAU
DISARONNO
GRAND MARNIER
BORGHETTI
CAMPARI
APEROL
ST. GERMAIN
CHAMBORD
LICOR 43
LUXARDO
GREEN CHARTREUSE

HOSTED - \$14 EACH
CASH- \$15 EACH

NON-ALCOHOLIC

PEPSI PRODUCTS
STILL WATER BOTTLE
SPARKLING WATER CAN

HOSTED - \$4 EACH
CASH- \$5 EACH

PREMIUM N/A

RED BULL
SUGAR FREE RED BULL
FEVERTREE TONIC
FEVERTREE CUCUMBER
TONIC
FEVERTREE GINGER BEER
FEVERTREE BLOOD ORANGE
GINGER BEER
FEVERTREE SPARKLING LIME
& YUZU
FEVERTREE SPARKLING PINK
GRAPEFRUIT
FEVERTREE SPARKLING
SICILIAN LEMONADE

HOSTED - \$8 EACH
CASH- \$9 EACH

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SPECIALTY BAR PACKAGES

MIMOSA BAR	BLOODY MARY BAR	SPRITZ BAR
<p>CHAMPAGNE WITH YOUR CHOICE OF 3 JUICES:</p> <p>Orange</p> <p>Grapefruit</p> <p>Cranberry</p> <p>Peach</p> <p>Pear</p> <p>Apple</p> <p>Blood Orange</p> <p>ASSORTED GARNISHES</p>	<p>VODKA, BLOODY MIX, TAJIN WITH ASSORED GARNISHES:</p> <p>Olives, Celery, Cherry</p> <p>Tomatoes, Dill Pickles, Cocktail Onions Lemon/Lime Wedges</p> <p>Upgrade to include:</p> <p>Applewood Smoked Bacon, Mini Grilled Cheeses, Onion Rings, Hard Boiled Eggs, Cheese Chunks- \$10pp</p>	<p>CHOOSE TWO SPIRITS Aperol, Limoncello, Campari, St. Germain, Peach Schnapps</p> <p>CHOOSE TWO BUBBLES Prosecco, Brut Sparkling Wine, Sparkling Rose, Club Soda, Sparkling Lemonade</p> <p>CHOOSE TWO MIXERS Blood Orange Juice, Grapefruit Juice, Hibiscus Syrup, Lavender Lemonade, Cucumber Mint Tonic, Pomegranate Syrup</p> <p>ASSORTED GARNISHES</p>
\$30 PER PERSON	\$40 PER PERSON	\$45 PER PERSON

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POLICES & PROCEDURES

All meeting room, food and beverage, audio-visual and related services are subject to applicable taxes (currently 8% for food and beverage, meeting room, and on administrative charges for audio-visual; while an 9.15% tax will be assessed to audio-visual services) in effect on the date(s) of the event and subject to change without notice. Prior to the application of any taxes, all meeting room, food and beverage, audio-visual and related services will be subject to a 25% service and administrative charge. Please note that the administrative charge is not a gratuity or tip and, accordingly, is subject to all applicable taxes. This charge in full, will be applied to costs and/or expenses other than employee wages. No outside food or beverage is permitted. Due to licensing requirements and quality control issues, all food and beverage to be served on the Hotel property must be supplied and prepared by the Hotel. A penalty fee will be assessed for any outside food and beverage brought into the meeting space. The Hotel reserves the right to terminate liquor service for individuals or for the entire Group at a function if it is determined minors are drinking, or if guests are intoxicated beyond the legal limit. The Hotel must be in receipt of the final menu choices and minimum guarantee of the number expected for each private function no later than five (5) business days prior to the date of the function. After that time, the Hotel will only accept increases to the guarantee. The number charged will be the guaranteed number or actual number served, whichever is greater. No nails, screws, staples or penetrating items are to be used on walls or floors. Birdseed, rice, bubbles, sparklers, pyrotechnics, glitter or foil (non-paper) confetti is not allowed on site. Only low tack tape is allowed on floors and walls. Damage and clean-up fees starting at \$200 will be charged. The use of any type of open flame is prohibited in all event space. Battery-operated “flameless candles” are permitted for use. Any extensive room set changes made in 24 hours or less will be charged a \$250 set-up fee.

CATERING SERVICES

For your meeting and catered functions, our Events Coordinator will work with you from the inception of, during, and to the conclusion of your meeting. These services include such things as help in securing all of your audio/visual equipment, menu selection and general coordination of your meeting needs.

HOTEL POLICIES

1. Utilities: All electrical services and utilities, including phone, must be contracted through the Hotel.
2. Parking: Self- parking for hotel guests is available at a current charge of: \$ 18.00 for up to 8 hours. Parking rates are subject to change without notice.
3. Signage: Signs and banners are not allowed in the Hotel’s public areas. In regard to the Group’s function space, all signs must be professionally printed and their placement and posting be pre-approved by an authorized Hotel representative. Nothing shall be posted, nailed, screwed or otherwise attached to walls, floors, or other parts of the building or furniture. Distribution of gummed stickers or labels is strictly prohibited.
4. Shipping and Receiving: Due to limitations in secured storage space, the Hotel will only accept packages as follows: Boxes/packages may be sent for arrival a maximum of 48 hours prior to Group arrival and must be marked with the following: Hold for Arrival – Attn: Recipient’s name, meeting name and arrival date, Sender’s return address, Services Manager’s name, Number of boxes being sent (Box 1 of 2, Box 2 of 2, etc.)

Please send boxes and packages to: Hotel Indigo Denver Downtown-1801 Wewatta Street, Denver, CO 80202

Please note that the first five (5) boxes / packages received will be handled on a complimentary basis. For six (6) or more boxes / packages the following charges will apply. Box/package 1-5lbs - \$5.00 each, Box/package 6-20lbs - \$10.00 each, Box/package 21-40lbs - \$15.00 each, Box/package 41-50lbs - \$20.00 each, Box/package 50+lbs - \$50.00 each