

HILTON DENVER CITY CENTER
CATERING & EVENTS



BREAKFAST BUFFETS

All breakfast buffets include freshly-brewed coffees and a selection of fine teas.
Minimum 15 people. Fee of \$150 applies for less than 15 people. Maximum of 60 minutes of service.
All buffets require an attendant. Attendant fee is \$150 per 25 people.

DAYBREAK

\$36.00 Per Person

- freshly squeezed orange juice
- assorted breakfast breads
- whole fresh fruits
- assorted individual yogurts

HEALTHY START

\$40.00 Per Person

- freshly squeezed orange juice
- steel cut oats with toppings
- greek yogurt with granola & berries
- whole fresh fruits

CITY CENTER BUFFET

\$47.00 Per Person

- freshly squeezed orange juice
- scrambled eggs topped with cheese
- bacon & sausage
- breakfast potatoes
- individual yogurts
- whole fresh fruits

PLATED BREAKFAST

All plated breakfasts are accompanied by an assortment of freshly-baked breakfast breads, orange juice, freshly-brewed coffees and a selection of fine teas.
Minimum 10 people. Fee of \$150 applies for less than 10 people. Maximum of 60 minutes of service.

EASTERN PLAINS

\$36.00 Per Person

- cage-free fried eggs
- seasoned potatoes
- bacon & sausage

FRONT RANGE SCRAMBLE

\$40.00 Per Person

- cage-free eggs
- turkey or hickory smoked ham
- asparagus
- onions
- mushrooms
- roasted red potatoes
- goat cheese

BREAKFAST BURRITO

\$37.00 Per Person

- cage-free scrambled eggs
- sausage
- potatoes with shredded cheddar
- pice de gallo
- sour cream
- tortilla wrap



All prices are subject to 26% Service Charge and 8% Sales Tax

BREAKS

A LA CARTE BAKERY ITEMS

**priced per dozen*

Freshly-Baked Croissants
\$52.00

Freshly-Baked Danishes
\$52.00

Assorted Scones
\$52.00

Bagels & Cream Cheese
\$58.00

Freshly-Baked Brownies & Cookies
\$56.00

A LA CARTE SNACKS

**priced per item*

Whole Fresh Fruit
**available per dozen*
\$4.00

Yogurt Parfaits
\$7.00

Assorted Cliff & Kind Bars
\$6.00

Haagen Dazs Ice Cream Bars
\$6.00

Freshly Popped Popcorn
\$7.00

Individual Bags of Chips & Pretzels
\$6.00

Assorted Mixed Nuts
**available per pound*
\$7.00

ALL DAY CONTINUOUS BEVERAGE STATION

\$45.00 Per Person

coffee, decaf coffee, tea, soda, & bottled water
**Maximum 8 hours of service*

A LA CARTE BEVERAGES

Fresh-Brewed Coffee, Decaf, & Assorted Hot Tea
**price per gallon*
\$99.00

Hot Chocolate
**price per gallon*
\$65.00

Warm Apple Cider
**price per gallon*
\$65.00

Assorted Coca-Cola Sodas
**price per item*
\$6.50

Assorted Bottled Fruit Juices
**price per item*
\$7.00

Bottled Water
**price per item*
\$6.50

Evian Bottled Water
**price per item*
\$7.00

La Croix Canned Products
**price per item*
\$6.50

Local Colorado Sodas & Root Beer
**price per item*
\$7.00

Energy Drinks
**price per item*
\$7.00

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1701 California Street Denver Colorado United States 303-297-1300 ext. 7499

BREAKS

Breaks will be displayed for a maximum of 60 minutes.

BOULDER BREAK (V)

\$20.00 Per Person

- assorted nutritional bars
- hummus
- celery & carrots
- whole fresh fruits

I SCREAM FOR ICE CREAM

\$22.00 Per Person

- assortment of ice cream bars
- local root beer & sodas from rocky mountain soda co

BREW TOWN BREAK

\$18.00 Per Person

- soft pretzel board
- house made stout mustard
- craft pilsner cheese sauce
- local root beers & sodas from rocky mountain soda co

GO NUTS!

\$24.00 Per Person

- individual bags of mixed nuts
- assorted bags of chips
- local root beers & sodas from rocky mountain soda co

COOKIE JAR BREAK (V)

\$21.00 Per Person

- assortment of cookies & brownies
- cartons of milk



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LUNCH & DINNER BUFFETS

All buffets include freshly-brewed coffees and a selection of fine teas.

Minimum 15 people. Fee of \$150 applies for less than 15 people. Maximum of 60 minutes of service.

All buffets require an attendant. Attendant fee is \$150 per 25 people.

Vegan and Gluten Free options are available upon request.

CHEF'S CHOICE

Lunch | \$53.00 Per Person

Dinner | \$63.00 Per Person

Let our Chef create a fresh seasonal buffet that will highlight Colorado's best ingredients.

Buffet will include:

Lunch 2 Entrees, 2 Salads, 2 Sides, 1 Dessert

Dinner 3 Entrees, 2 Salads, 2 Sides, 1 Dessert

SANDWICH BOARD

\$58.00 Per Person

assorted individual Caesar & mixed green salads

smokey turkey club

with hickory smoked bacon, lettuce, tomato, white cheddar on sourdough

shaved beef

with arugula, red onion, blue cheese on pumpernickel

caprese

sliced tomatoes, mozzarella, fresh basil on grilled baguette

potato chips

freshly baked cookies

CITY CENTER BUFFET

Lunch | \$59.00 Per Person

Dinner | \$72.00 Per Person

Salads Choose Two

spinach & pea salad

fresh fruit, shaved prosciutto, local goat cheese, vinaigrette

ranch house salad

grape tomato, cucumber, sliced red onion, croutons

house made pasta salad

tender pasta, shaved vegetables, fresh herbs tossed with olive oil

caprese salad

fresh mozzarella, tomato, basil, aged balsamic vinaigrette

Entrees

Lunch | Choose Two

Dinner | Choose Three

roasted chicken breast

with lemon thyme jus

fire roasted sliced steak

with grilled peppers & chimichurri sauce

roasted pork loin

with roasted garlic, apple & honey chutney

Sides Choose Two

herb seasoned roasted potatoes

roasted garlic mashed Yukon potatoes

olive oil & fresh herb tossed linguine

chef's seasonal vegetables

Dessert

chef's choice ranging from cheesecake, key lime pie,

flourless chocolate torte & freshly baked items.

Let our team know if you have a favorite!

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PLATED LUNCH

All plated lunches include a salad starter, entrée, chef's choice dessert, and coffee & tea service.

Include freshly brewed iced tea for an additional \$3.00 per person. Minimum 10 people.

SALAD STARTERS

choose one

Classic Caesar (V)

chopped romaine, shaved parmesan, croutons, caesar dressing

Mixed Greens

mixed greens, cherry tomato, shaved red onions, croutons, ranch dressing

ENTRÉES

choose one hot entrée OR one salad entrée

**price per person*

HOT ENTRÉES

Bistro Flat Iron

herb-smashed yukon gold potatoes, roasted vegetables

\$52.00

Roasted Salmon

wild rice blend, wilted kale, roasted vegetables

\$51.00

Grilled Chicken Breast

roasted baby red potatoes, seasonal vegetables

\$49.00

Chef's Choice Seasonal Entree

\$47.00



SALAD ENTRÉES

Grilled Flat Iron Salad (GF)

spinach, blueberries, candied walnuts, blue cheese, vinaigrette

\$44.00

Chilled Bavette Steak (GF)

mixed field greens & lettuce, blue cheese crumbles, toasted almonds, chopped dates, herb vinaigrette

\$42.00

Chicken Caesar Salad

chopped romaine, shaved parmesan, croutons, caesar dressing

\$42.00

BOXED LUNCH/GRAB & GO

All boxed lunches include choice of up to three (3) types of sandwiches, whole fruit, Boulder chips, cookie and bottled water.

BOXED LUNCHES

\$49.00 Per Person

Southwest Turkey Club

hickory smoked bacon, lettuce, tomato, white cheddar, green chili aioli on wheat

Shaved Roast Beef

gruyere, sliced onion, spring mix, dijonaise on brioche bun

Classic Hoagie

salami, ham, mortadella, lettuce, tomato, onion, herb mayo on 6" roll

Caprese (V)

sliced tomato, mozzarella, fresh basil on grilled baguette

Chef's Choice

\$46.00

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PLATED DINNERS

All plated dinners include a salad starter, bread service, entrée, chef's choice dessert and coffee & tea service. Include freshly brewed iced tea for an additional \$3.00 per person. Minimum 10 people.

SALAD STARTERS

choose one

Iceberg Wedge
crumbled blue cheese, onion, pancetta crisp, red wine vinaigrette

Caesar
shaved parmesan, toasted pine nuts, croutons, caesar dressing

Mixed Greens
mixed greens, cherry tomato, shaved red onions, croutons, ranch dressing

ENTRÉES

choose one entrée:

**price per person*

Herb Roasted 6oz. Filet
caramelized onion, goat cheese gratin, roasted vegetables, bordelaise sauce

**Include shrimp-additional \$7 per person*

\$71.00

Thyme Roasted Chicken
roasted red potatoes, seasonal vegetables

\$65.00

Herb Seared Salmon
organic lentils, roasted vegetables, champagne vinaigrette

\$68.00



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HORS D'OEUVRES

A minimum order of 50 pieces of each hors d'oeuvre type is required.

An additional butler fee of \$150.00 per butler will apply to any order with tray-passed service.

HOT

MINI CUBANO

\$7.00 Per Piece

fresh roasted pulled pork tenderloin, thinly-sliced ham, swiss cheese, butter pickles, dijon mustard on sourdough

GLAZED PORK BELLY SKEWER

\$8.00 Per Piece

crispy caramelized pork belly
apple cider gastrique

BLACK BEAN & CHORIZO EMPAÑADA

\$7.00 Per Piece

spicy chorizo, refried black beans, cheese in puffpastry, tomatillo salsa

CHICKEN YAKITORI

\$7.00 Per Piece

grilled chicken skewers, garlic, mirin, ginger & soy glaze

LEMONGRASS DUMPLING

\$7.00 Per Piece

steamed dumplings, ground pork, lemongrass, soy & scallion dipping sauce

BISON MEATBALL

\$9.00 Per Piece

slow-roasted Colorado bison meatballs, fresh herbs, house bbq (GF)

PACIFIC CRAB CAKE

\$8.00 Per Piece

piquillo pepper aioli

COLD

ANTIPASTO SKEWER

\$7.00 Per Piece

baby mozzarella, fresh basil, kalamata & green olives, grape tomatoes, balsamic vinaigrette (V/GF)

PICKLED RED BEET

\$7.00 Per Piece

goat cheese crema

BRUSCHETTA

\$7.00 Per Piece

roasted garlic puree



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STATIONS

Minimum of 25 people per station. Service time 60 minutes unless otherwise noted. Additional culinary attendant and server fees may apply.

CARVING STATIONS

All carving stations include warm rolls with house butter. Carving stations require one chef attendant per 50 people (\$150/attendant).
**price per piece*

Slow Roasted Prime Rib

chimichurri, chipotle demi (GF)
*serves 40 people
\$850.00

Boneless Turkey Breast

apple walnut chutney, brown butter sage (GF)
*serves 30 people
\$700.00

ACTION STATION ADD-ONS

Action Stations require one attendant per 50 people (\$150/attendant).
**price per person*

Pasta Station

mac & cheese, campanelli, cheddar cheese, asiago cheese, blue cheese, caramelized onions, sautéed mushrooms, broccoli, roast garlic, bacon, diced ham, green onions
**Include shrimp-additional \$4 per person*
**Include lobster-additional \$7 per person*
\$26.00

DISPLAY STATIONS

**price per person*

Import & Domestic Cheese Display

chef's choice assortment of bleu, boursin, herbed goat, provolone, & cheddar cheeses.
accompanied by house-made preserves, fresh berries, with breads & crackers
\$29.00

Grilled Vegetables

asparagus, zucchini, squash, red peppers, roasted roma tomatoes olive oil, fresh herbs, red chili olive oil drizzle, shaved grana padano (V)
\$22.00

Colorado Charcuterie

selection of local southwest buffalo sausage, jalapeño & elk sausage, spicy jackalope sausage, display of local cheeses, house made pickles, jams
\$36.00

Sweets

chef's choice assortment of house made bite-sized treats
\$26.00

STREET-STYLE RECEPTIONS

**price per person*

Street Tacos Station

choice of two meats: smoked pork carnitas, pueblo pepper stewed chicken, braised short rib, vegan hemp hash.

soft corn & flour tortillas, spicy salsa rojo, mild salsa verde, fresh pico de gallo, cilantro, onions, cotija cheese.
\$45.00

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BAR PACKAGES

Bartender fees are \$150 each for the first three (3) hours; \$50 for each additional hour.

HOSTED BAR PACKAGES

LIVING LOCAL

SPIRITS

Spring44 Vodka | Woody Creek Gin | Yolo Silver Rum | State 38 Blanco Tequila | Breckenridge Bourbon | Stranahan's Whiskey

WINE

Colterris Chardonnay | Cabernet Sauvignon

BEER

Coors Banquet | Coors Light | Blue Moon Belgian White | Great Divide Titan IPA | Breckenridge Avalanche Amber Ale

1-hour package

*per person

\$28.00

2-hour package

*per person

\$42.00

3-hour package

*per person

\$55.00

DIAMOND SELECTION

SPIRITS

Tito's Vodka | Hendrick's Gin | Banks 5 Island Blend Rum | Casamigos Blanco Tequila | Knob Creek Bourbon | Jameson Whiskey | Glenmorangie Original 10 Yr. Scotch

WINES

Wente Chardonnay & Cabernet Sauvignon | Domaine Ste. Michelle Brut Sparkling Wine

BEERS

Blue Moon Belgian White | Bud Light | Miller Lite | Stella Artois | Great Divide Titan IPA | Breckenridge Avalanche Amber Ale

1-hour package

*per person

\$28.00

2-hour package

*per person

\$41.00

3-hour package

*per person

\$55.00

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GOLD SELECTION

SPIRITS

Absolut Vodka | Tanqueray Gin | Bacardi Superior Rum | 1800 Silver Tequila | Jack Daniel's Tennessee Whiskey | Bulleit Rye Whiskey | Dewar's 12 Yr. Scotch

WINES

Greystone Chardonnay & Cabernet Sauvignon | Riondo, Prosecco Spumante DOC Sparkling Wine

BEERS

Blue Moon Belgian White | Bud Light | Miller Lite | Corona Extra | Stella Artois | Samuel Adams Boston Lager

1-hour package

*per person

\$25.00

2-hour package

*per person

\$37.00

3-hour package

*per person

\$49.00

BLUE SELECTION

SPIRITS

Smirnoff Vodka | New Amsterdam Gin | Myer's Platinum Rum | Sauza 100% Blue Agave Silver Tequila | Jim Beam Bourbon | Canadian Club Whiskey | J&B Scotch

WINES

Proverb Chardonnay & Cabernet Sauvignon | Wycliff Brut Sparkling Wine

BEERS

Budweiser | Bud Light | Miller Lite | Corona Extra | Heineken

1-hour package

*per person

\$23.00

2-hour package

*per person

\$35.00

3-hour package

*per person

\$46.00

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BEER | WINE

Greystone Chardonnay & Cabernet Sauvignon

Budweiser | Bud Light | Corona Extra | Stella Artois |
Great Divide Titan IPA | Breckenridge Avalanche Amber Ale

1-hour package

*per person

\$18.00

2-hour package

*per person

\$27.00

3-hour package

*per person

\$35.00

CONSUMPTION BARS

*Priced per drink-host/cash

Diamond Spirits \$14.00/\$15.00 Gold

Spirits \$13.00/\$14.00

Blue Spirits \$12.00/\$13.00

Diamond Wine \$14.00/\$15.00

Gold Wine \$13.00/\$14.00

Blue Wine \$12.00/\$13.00

Domestic Beer \$8.00/\$9.00

Import/Local Craft Beer \$9.00/\$10.00

Non-Alcoholic Beer \$7.00

CURATED BAR EXPERIENCES

Denver Mule Bar

enjoy fresh made seasonal mules; ask your event manager about this month's special.

\$18.00

Mimosa Bar

selection of champagne and prosecco served with orange, cranberry, grapefruit and pineapple juices

\$18.00

Bloody Mary Bar

build your own bloody mary with pre-selected choice of vodka, two varieties of house-made bloody mary mix, various assortment of garnishes

\$18.00

CURATED COCKTAILS

Select up to two per event to enhance your bar.

**charged on consumption*

Aperol Spritz

Aperol, Riondo prosecco, soda water served on the rocks

\$14.00

Dark & Stormy

myers's dark rum, ginger beer, bitters served over ice

\$14.00

Negroni

woody creek gin, campari, sweet vermouth bitters served on the rocks

\$14.00

Colorado Sunrise

state 38 tequila, oj, grenadine served over ice

\$14.00

Strawberry Mojito

bacardi, strawberries, mint, lime juice, soda water then shaken and served over ice

\$14.00

Pear Martini

absolut pear, st. germain, lemon juice, simple syrup then shaken and served up

\$14.00

Colorado Vodka Gimlet

spring44 vodka, lime juice, shaken with ice then served up

\$14.00

Lemon & Ginger Cooler*

non-alcoholic beverage shaken with cranberry, orange & lemon juices, ginger beer; served over ice

\$9.00

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WINE

*Pricing listed below is per bottle

LIGHT, BRIGHT WHITES

CHAMPAGNE

Moët & Chandon, Impérial Brut, France
yellow peach | raw almonds | lime blossom
\$103.00

Veuve Clicquot Yellow Label, France
apples | vanilla bean | lightly toasted
brioche
\$105.00

MOSCATO D'ASTI

Vietti, Italy
peaches | rose petals | ginger
\$45.00

PINOT GRIGIO

San Angelo, Toscana IGT, Italy
ripe peaches | anise | honeycomb
\$54.00

Terlato Family, Italy
pear | white peach | almond
\$52.00

SAUVIGNON BLANC

Matanzas Creek, CA
honeydew melon | lemon-lime | hint of lavender
\$43.00

BOLD, RICH WHITES

CHARDONNAY

Decoy by Duckhorn, Sonoma, CA
apricot | summer melon | honeysuckle
\$42.00

Starmont, Carneros, CA
asian pears | butterscotch | vanilla bean
\$47.00

Sonoma Cutrer, CA
stone fruit | vanilla | melon
\$54.00

MEDIUM, FRIENDLY REDS

MERLOT

Seven Falls Cellars, WA
plums | vanilla | savory herbs
\$35.00

Tangley Oaks, CA
spicy plum | blackberry preserves | red berry fruits
\$46.00

MALBEC

Bodega Norton Reserva, Argentina
black plums | violet flowers | fresh-rolled tobacco
\$36.00

TEMPRANILLO

Buenas, Spain
black cherry | plum | vanilla
\$42.00

DARK, OPULENT REDS

CABERNET SAUVIGNON

Oberon, CA
black cherry | candied blackberry | coffee beans
\$63.00

Columbia Crest H3, Horse Heaven Hills, WA
plums | currant berries | cocoa
\$41.00

Storypoint, CA
blackberry jam | nutmeg | allspice
\$38.00

Hess, "Shirtail Ranches", CA
clove | cinnamon | wild blackberry
\$45.00

Intrinsic, WA
blueberry jam | pomegranate | chocolate
\$54.00

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LIGHT, REFRESHING ROSÉS AND REDS

SPARKLING

etoile Rosé, Carneros, CA
plums | smashed raspberries | nutmeg
\$94.00

PINOT NOIR

Parker Station, CA
black cherry | vanilla | wild strawberries
\$37.00

Acrobat, OR
dried cherries | figs | allspice
\$48.00

La Crema, CA
sweet tobacco | berry fruit | plum
\$60.00

Meiomi, CA
boysenberry | dark cherry | toasty mocha
\$48.00

RED BLEND

Murrietta's Well The Spur, CA
fresh blueberries | graham cracker | clove
\$58.00

Zaca Mesa Z Cuvee, CA
dried red fruits | tobacco leaf | cocoa
\$47.00



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INFO

FOOD & BEVERAGE POLICY:

Menu selections and set up arrangements should be finalized at least two weeks prior to the scheduled event. A detailed banquet event order will be completed at that time. Only food and beverage provided by the Hilton may be consumed on hotel premises. Your signature is required on the banquet event order.

100% SMOKE-FREE ENVIRONMENT:

Hilton Denver City Center is a 100% smoke and vape-free environment. The policy applies to the property's guestrooms, restaurant, lounge, meeting rooms and all public spaces. Smoking refers to the use of traditional tobacco or marijuana products. Vaping refers to the use of electronic nicotine or TBC/CBD delivery systems or electronic smoking devices. These are commonly called ecigarettes, e-pipes, e-hookahs and e-cigars.

ROOM ASSIGNMENTS:

Room assignments are made by the hotel staff to accommodate the expected attendance. The hotel reserves the right to reassign space if attendance changes from the expected count or as deemed necessary. A day-of room set-up change fee may apply.

PRICING & BILLING

All event charges are subject to a taxable service charge (currently 26%) and sales tax (currently 8%). Prices on menus are shown without service charge and tax. A non-refundable advance deposit may be required to confirm an event on a definite basis.

Billing options will be established prior to the event. Events may be paid by cash, credit card or with approved credit, may be direct billed, payable within 30 days after receipt of the bill.

All group and event accounts with a credit card as a method of payment will be charged 100% of the estimated revenue 3 - 5 business days before the group's arrival. The remaining balance will be charged upon the completion of the event. Full charges will apply if a meal function is canceled within three business days of the scheduled event.

Minimum buffet fee of \$150 for all breakfast, hot lunch and dinner buffets prepared for groups under 25 attendees.

TAXES AND SERVICE CHARGE:

All food and beverage, room rental and audiovisual orders are subject to a 26% taxable service charge plus applicable taxes.

DECORATIONS & ENTERTAINMENT:

All displays, exhibits, decorations, equipment and musicians/entertainers must enter the Hotel via the loading dock. Delivery time must be coordinated with the Hotel in advance. Special ingress and egress, insurance and security requirements may apply in the case of events with decor, sets, special lighting or special sound; please consult with your catering and event manager prior to finalizing such arrangements. Nothing may be attached to the walls and ceilings. A walk through is to be arranged with a designated person and Hotel representative after the dismantling. You are responsible for obtaining all applicable fire marshal approvals or permits required for your event. You are also responsible for obtaining all required ASCAP or BMI licenses for entertainment or music performances at your event.

ANTICIPATED ATTENDANCE AND FINAL GUARANTEES:

Anticipated attendance for your events are due 10 business days in advance of the event day. Final guarantees are to be within 10% of the anticipated attendance or additional charges will apply. Final guarantees must be submitted to your hotel event manager by 8:00 a.m. local time three (3) full business days prior to an event. The minimum guarantee may be no less than 90% of the expected number. For events, we will have seating for an additional 3% beyond the guaranteed number. The hotel cannot be held responsible for service in excess of the guaranteed number.

At the event, if the number of guests served is less than the guarantee, you are responsible for the number guaranteed. If the number of guests served is greater than the guarantee, you are responsible for the total number of guests served. If your guaranteed attendance increases by more than 3% within three (3) business days prior to your event, the Hotel reserves the right to charge a 15% surcharge on menu prices due to increased costs incurred. Additionally, the contracted menu items may not be available for the additional guests added after guarantee due date.

LABOR CHARGES:

Attendant, carver, and bartender fees apply at a cost of \$150 each. Additional labor charges may apply for additional services requested, event changes made less than 48 hours in advance, or for extraordinary cleaning required by use of glitter, confetti or similar items. A/V labor fees vary. Contact us for additional information.

FOOD AND BEVERAGE POLICIES:

Due to licensing requirements and quality control issues, all food and beverage to be served on hotel property must be supplied and prepared by Hotel and may not be removed from Hotel property. Alternate menu selections (vegetarian, etc.) will be deducted from the total guarantee. Should either the number of alternates or the designated entrée not be adequate in amount, you will be asked to confirm in writing whether or not to incur the additional cost of preparing more entrées or alternates. Please also note that consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

AUDIOVISUAL AND LIGHTING:

PSAV is the exclusive provider of power, rigging and internet services in function rooms. Additional electrical power distribution is available in all function rooms and subject to charge. Charges will be based on labor and actual per dropped per specifications. All audio-visual services are subject to a labor charge and applicable sales tax.

PSAV and the Hilton Denver City Center are not responsible for services and equipment provided by an outside Audio Visual Company. Fees apply for outside A/V services.

SECURITY:

Hotel does not provide security in the meeting and event space and all personal property left in the meeting or event space is at the sole risk of the owner. You agree to advise your attendees and guests that they are responsible for safekeeping of their personal property. You may elect to retain security personnel to safeguard personal property in the meeting and event space, and/or Hotel reserves the right based on its reasonable judgment to require you to retain security personnel in order to safeguard guests or property in Hotel. Any security personnel retained by you must be at your own expense and from a licensed security company that meets the minimum standards established by Hotel, including insurance and indemnification requirements, and at all times remains subject to Hotel's advance approval.