

Our fourth annual Sip & Savor planner luncheon showcased what we do best – stunning events with killer food. Occasions' Marketing Manager and Senior Event Designer, Nate and Holly, had a great time designing this year's look, along with a fresh spring-inspired menu from Executive Chef Chris and his team. This year's luncheon was held at Hearth House – a brand-new venue in Monument.

Hearth House features magnolia-style fixtures, a large double-sided fireplace and custom furniture, built specifically to match the venue aesthetic. We incorporated the venue's farm tables, rolling barrel tables and multi-tier shelving units into our food displays and seating floor plan.

Signature cocktails and two new Occasions food stations welcomed planners as they mingled. The Occasions bison tomahawk station offered live carving action of a logo-branded tomahawk steak, topping our signature avocado toast for a dreamy first bite. Rainbow crudités perched in creative hummus varieties in bamboo cones made a stunning display clipped to chains for easy grab and go.

Executive Chef Chris welcomed guests to a seated lunch featuring a wild mushroom cappelletti in a spring asparagus sauce, followed by a crispy Colorado striped bass entrée. After lunch, the large barn doors opened to reveal our brand new affogato dessert action station, with butterscotch bourbon ice cream drenched with local nitro coldbrew and presented on a custom ice sculpture. We're thrilled to be able to offer these new menu items as we enter another event-packed wedding season.

Thank you to our vendor partners for making this event the success it was!

Stationery | [Nate Couture](#)

Event Design | [Holly Page](#), [Nate Couture](#) at Occasions

Food | [Chris Meier](#) and his team at Occasions

Photography | Erin Cady at [Sarah Roshan Wedding Photographers](#)

Venue | [Hearth House](#)

Rentals | [Colorado Party Rentals](#)

Floral | [Privé Event Design](#)

Coffee | [Coda Coffee Company](#)

Ice Sculpture | [Colorado Ice Works](#)