

Weddings at Westin BWI

Celebrate the first day of the rest of your lives together with us at the Westin BWI! Whether you're looking for a grand event or an intimate affair, we have the modern ballroom space and lovely outdoor gardens to make your dreams come true. Our wedding experts will take the stress out of your planning and make this a wonderful experience from your first visit until the last dance!

Your Westin Wedding Experience Includes:

*Menu Tasting for up to 4 guests
Wooden Parquet Dance Floor and Stage
Black or White floor length linen tablecloths
and Black or White linen napkins
China, Silverware, Glassware and Votive Candles
for all guest tables, Westin Banquet chairs
White Glove Service
Complimentary Bartenders
(1 per 100 guests)
Custom Wedding Cake
(Gold Level Cake from Artistic Desserts)
Complimentary Champagne Toast
Wedding Experts to assist with planning every detail
Complimentary Parking
Garden Photo Opportunities
Preferred Guest Room Rate for overnight guest accommodations and
personalized reservation website
Complimentary room for the couple on the wedding night
Marriott points so you can enjoy your dream honeymoon!*

*Prices are based on market conditions and exclude 23% service charge and 6% MD sales tax/9% MD alcohol tax. Sudden market changes may affect product availability and price.

Westin BWI Hotel

Silver Package

(Plated)

\$90.00 per person ++

Selection of 2 Butler Passed Hors D'Ouevres *(served for 1 hour)*

Baked Brie with Pear and Almond in a Puff Pastry

Chicken Satay with a Spicy Peanut Sauce

Cajun Shrimp on Cornbread with a Chipotle Remoulade

Short Ribs and Wild Mushroom Spring Roll with a Truffle Aioli

Appetizer Salad Course

Caesar Romaine greens, bacon, shaved parmesan and garlic croutons mixed with Caesar dressing

Caprese Romaine greens, plum tomatoes, fresh mozzarella, garlic croutons with a basil pesto-balsamic vinaigrette dressing

Parisian Baby leaf & romaine, brie cheese, sliced green apples, red grapes & almonds drizzled in apple honey cider vinaigrette

Freshly Baked Rolls with Creamy Butter

Entrée Course *(Choice of Two, offered to guests in advance)*

Pan Roasted Chicken with roasted fall vegetables in a natural lemon thyme sauce

Baked Chicken with apple & crisp brussel sprout salad

Dill Crusted Salmon with dutch creamer potatoes in a creamy mustard gastric

Seasonal Vegetarian Entrée

Four Hour Familiar Brands Open Bar

*Johnny Walker Red, Jim Beam, Seagram's Seven, Beefeaters, Smirnoff, Cruzan, Sauza Silver, Cinzano Vermouth
BV Century Cellars Chardonnay & Cabernet Sauvignon, Chateau Ste. Michelle Sauvignon Blanc, Glass Mountain Merlot
Heineken, Heineken Light, Stella Artois, St. Pauli Girl N.A., Budweiser, Bud Light, Miller Light, Blue Moon
Assorted Pepsi® Products, Juices, Bottled Water*

Wedding Cake

*Custom wedding cake from
Artistic Desserts' Gold Level,
plated with raspberry sauce and
fresh chilled berries*

Deluxe Décor Package:

\$12.00++ per person

Chiavari Chairs, Upgraded Linen, 6 Uplights



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Westin BWI Hotel

Gold Package

(Plated)

\$100.00 per person ++

Selection of 2 Butler Passed Hors D'Ouevres (served for 1 hour)

Baked Brie with Pear and Almond in a Puff Pastry

Chicken Satay with a Spicy Peanut Sauce

Cajun Shrimp on Cornbread with a Chipotle Remoulade

Short Ribs and Wild Mushroom Spring Roll with a Truffle Aioli

Selection of 1 Display Station (served for 1 hour)

Antipasto Station Assortment of Grilled Italian Vegetables, Dried and Cured Meats, Gorgonzola, Pecorino, Marinated Fresh Mozzarella, Tomatoes, Roasted Artichokes, Marinated Olives and Crisp Flatbreads

Artisanal Cheese Display Chef's Cheese Board to include favorite selections with an exciting array of textures, flavors and consistencies paired with seasonal fruits and berries

Fresh Fruit Display Fresh seasonal fruits and berries served with honey-yogurt dipping sauces

Seasonal Market Crudité Display of fresh garden vegetables served with red pepper hummus and creamy watercress dip

Appetizer Salad Course

Caesar Romaine greens, bacon, shaved parmesan and garlic croutons mixed with Caesar dressing

Caprese Romaine greens, plum tomatoes, fresh mozzarella, garlic croutons with a basil pesto-balsamic vinaigrette dressing

Parisian Baby leaf & romaine, brie cheese, sliced green apples, red grapes & almonds drizzled in apple honey cider vinaigrette

Freshly Baked Rolls with Creamy Butter

Entrée Course (Choice of Two, offered to guests in advance)

Crab & Roasted Tomato Stuffed Chicken with Old Bay cream, mashed celery root

Seared Scallops with roasted wild mushrooms and parmesan risotto

Oven Braised Short Ribs with roasted root vegetables and corn soufflé

Seasonal Vegetarian Entrée

Four Hour Familiar Brands Open Bar

Johnny Walker Red, Jim Beam, Seagram's Seven, Beefeaters, Smirnoff, Cruzan, Sauza Silver, Cinzano Vermouth

BV Century Cellars Chardonnay & Cabernet Sauvignon, Chateau Ste. Michelle Sauvignon Blanc, Glass Mountain Merlot

Heineken, Heineken Light, Stella Artois, St. Pauli Girl N.A., Budweiser, Bud Light, Miller Light, Blue Moon

Assorted Pepsi® Products, Juices, Bottled Water

Wedding Cake

Custom wedding cake from Artistic Desserts' Gold Level, plated with raspberry sauce and fresh chilled berries

Deluxe Décor Package: \$12.00++ per person

Chiavari Chairs, Upgraded Linen, 6 Uplights

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Westin BWI Hotel

Platinum Package

(Plated)

\$115.00 per person ++

Selection of 3 Butler Passed Hors D'Ouevres (served for 1 hour)

Baked Brie Pear and Almond in a Puff Pastry

Chicken Satay with a Spicy Peanut Sauce

Mini Grilled Cheese and Tomato Bisque Shooters

Short Ribs & Wild Mushroom Spring Roll w/a Truffle Aioli

Cajun Shrimp on Cornbread with a Chipotle Remoulade

Miniature Crab Cakes with Remoulade Dipping Sauce

Selection of 1 Display Station (served for 1 hour)

Antipasto Station Assortment of Grilled Italian Vegetables, Dried and Cured Meats, Gorgonzola, Pecorino, Marinated Fresh Mozzarella, Tomatoes, Roasted Artichokes, Marinated Olives and Crisp Flatbreads

Artisanal Cheese Display Chef's Cheese Board to include favorite selections with an exciting array of textures, flavors and consistencies paired with seasonal fruits and berries

Fresh Fruit Display Fresh seasonal fruits and berries served with honey-yogurt dipping sauces

Seasonal Market Crudité Display of fresh garden vegetables served with red pepper hummus and creamy watercress dip

Appetizer Salad Course

Caesar Romaine greens, bacon, shaved parmesan and garlic croutons mixed with Caesar dressing

Caprese Romaine greens, plum tomatoes, fresh mozzarella, garlic croutons with a basil pesto-balsamic vinaigrette dressing

Parisian Baby leaf & romaine, brie cheese, sliced green apples, red grapes & almonds drizzled in apple honey cider vinaigrette

Freshly Baked Rolls with Creamy Butter

Entrée Course (Choice of Two, offered to guests in advance)

Seared Rockfish with lemongrass cream and pea shoot salad

Lobster Tail stuffed with local crabmeat, fresh tomato and corn salad

Filet Oscar with crabmeat and braised asparagus

Seasonal Vegetarian Entrée

Five Hour Familiar Brands Open Bar

Johnny Walker Red, Jim Beam, Seagram's Seven, Beefeaters, Smirnoff, Cruzan, Sauza Silver, Cinzano Vermouth

BV Century Cellars Chardonnay & Cabernet Sauvignon, Chateau Ste. Michelle Sauvignon Blanc, Glass Mountain Merlot

Heineken, Heineken Light, Stella Artois, St. Pauli Girl N.A., Budweiser, Bud Light, Miller Light, Blue Moon

Assorted Pepsi® Products, Juices, Bottled Water

Wedding Cake

Custom wedding cake from Artistic Desserts' Gold Level, plated with raspberry sauce and fresh chilled berries

Deluxe Décor Package: \$12.00++ per person

Chiavari Chairs, Upgraded Linen, 6 Uplights

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Westin BWI Hotel

Platinum Package

(Buffet)

\$125.00 per person ++

Selection of 3 Butler Passed Hors D'Ouevres (served for 1 hour)

Baked Brie Pear and Almond in a Puff Pastry

Chicken Satay with a Spicy Peanut Sauce

Mini Grilled Cheese and Tomato Bisque Shooters

Short Ribs & Wild Mushroom Spring Roll w/a Truffle Aioli

Cajun Shrimp on Cornbread with a Chipotle Remoulade

Miniature Crab Cakes with Remoulade Dipping Sauce

Selection of 1 Display Station (served for 1 hour)

Antipasto Station Assortment of Grilled Italian Vegetables, Dried and Cured Meats, Gorgonzola, Pecorino, Marinated Fresh Mozzarella, Tomatoes, Roasted Artichokes, Marinated Olives and Crisp Flatbreads

Artisanal Cheese Display Chef's Cheese Board to include favorite selections with an exciting array of textures, flavors and consistencies paired with seasonal fruits and berries

Fresh Fruit Display Fresh seasonal fruits and berries served with honey-yogurt dipping sauces

Seasonal Market Crudité Display of fresh garden vegetables served with red pepper hummus and creamy watercress dip

Appetizer Salad Course

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Caprese Romaine greens, plum tomatoes, fresh mozzarella, garlic croutons with a basil pesto-balsamic vinaigrette dressing

Parisian Baby leaf & romaine, brie cheese, sliced green apples, red grapes & almonds drizzled in apple honey cider vinaigrette

Freshly Baked Rolls with Creamy Butter

Entrée Course (Choice of Two, served on an elegant buffet)

Pan-roasted Halibut w/ basil olive oil

Lemon Thyme Roasted Chicken

Maryland Crab Cakes

Crab & Roasted Tomato Stuffed Chicken

Roasted Eggplant w/ Goat Cheese

Oven Braised Short Ribs

Accompaniments (Choice of Two, served on an elegant buffet)

Roasted Herb Fingerling Potatoes

Whipped Potatoes

Jasmine Rice

Israeli Pesto Cous Cous

Southern Style Green Beans

Braised Asparagus

Roasted Cauliflower

Balsamic Fire Roasted Vegetables

Roasted Brussel Sprouts

Carving Station (Premium meat chef-carved to order)

Pepper Crusted Beef Tenderloin

Roast Turkey

Virginia Ham

Beef Brisket

Five Hour Familiar Brands Open Bar

Johnny Walker Red, Jim Beam, Seagram's Seven, Beefeaters, Smirnoff, Cruzan, Sauza Silver, Cinzano Vermouth

BV Century Cellars Chardonnay & Cabernet Sauvignon, Chateau Ste. Michelle Sauvignon Blanc, Glass Mountain Merlot

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Assorted Pepsi® Products, Juices, Bottled Water

Wedding Cake

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Chiavari Chairs, Upgraded Linen, 6 Uplights

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Additional Options Available

Ceremony <i>Includes seating, staging and pipe & drape</i>	\$875.00
Outside Ceremony <i>Includes white wood chairs and use of the lawn (maximum 200 people)</i>	\$8.00 per person
Upgrade to Appreciated Brands at the Bar <i>Johnny Walker Black, Crown Royal, Jack Daniels, Bombay Sapphire, Absolut, Bacardi Superior, Jose Cuervo Silver Magnoli Grove Chardonnay and Cabernet Sauvignon, Kim Crawford Sauvignon Blanc, Founders' Estate Merlot Heineken, Heineken Light, Stella Artois, St. Pauli Girl N.A., Budweiser, Bud Light, Miller Light, Blue Moon Assorted Pepsi® Products, Juices, Bottled Water</i>	\$5.00 per person
Champagne Station w/ Attendant <i>A beautiful display with an attendant delivering glasses of fruited champagne to your guests upon arrival</i>	\$5.00 per person
Wine Service with Dinner	\$5.00 per person
Additional 1 hour with Familiar Brands Bar	\$9.00 per person
Additional 1 hour with Non-Alcoholic Bar	\$5.00 per person
Dessert Display (everything but the cake!) <i>Includes assorted cookies, cake pops, donut holes w/ dips, chocolate-dipped fruit, individual mousses</i>	\$12.00 per person
Ice Cream Sundae Bar <i>Vanilla and Chocolate Ice Cream with a variety of toppings for your guests to pile on</i>	\$9.00 per person
Late Night Bites <i>Hand Passed French Fries, Soft Pretzels, Cake Pops, Chocolate Dipped Strawberries</i>	\$14.00 per person
Upgraded Linen	pricing based on selection
Charger Plates	pricing based on selection
Chair Covers and Sashes	\$6.00 per chair
Chiavari Chairs	\$9.00 per chair

Add 2 or more additions and receive a 10% discount!



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