THE WESTIN

GEORGETOWN

WASHINGTON, D.C.

Unforgettable Weddings

2019 Wedding Package Options

Sweet & Simple

January - August $128
September - December $137

- four hour beer and wine bar serving familiar brands
- one crafted cocktail hors d'oeuvres hour station
- a two course gourmet plated dinner
- Sprinkles® cupcake tower with mini wedding cake
- artisan coffee and tea service at dinners end
- choice of over 500 specialty setting napkins

The Big Day

January - August $154
September - December $165

- four hour **open bar** serving familiar brands
- **three passed canapés** or one station during cocktail hour
- **two** course gourmet plated dinner
- signature **wedding cake** or cupcakes, locally renowned bakeries
- choice of over 500 guest **table linens**
- sparkling wine toast

Perfect Wedding

January - August $192
September - December $203

all above inclusions in addition to/supplemented by...

- **five** hour open bar serving familiar brands
- **five** passed canapés during cocktail hour or two stations
- a **three** course gourmet plated dinner
- formal tableside wine service for the complete dinner

A Showstopper

January - August $232
September - December $243

all above inclusions in addition to/supplemented by...

- **six** passed canapés during cocktail hour
- **five** hour open bar serving appreciated brands
- Upgraded entrée choices (Entrée Upgrade A)
- upgraded linen selections

All Packages Include

- variety of décor and tablescape items such as cake stands, chargers, table numbers, and votives

- exclusive discounts on rental items from local event design providers
- round/square/long rectangular tables, cocktail and service tables; hora, chiavari and ceremony chairs
- event accessories including stage, outdoor lounge sets, full-flame heaters & fire pit
- chef-directed dinner menu and wine tasting
- complimentary honeymoon suite and discounted bridal suite
- complimentary accommodations for 2 additional room nights
- courtesy room block and discounted room rates for your guests with dedicated link
- SPG points based on total spending (could be used towards honeymoon)
- complimentary rehearsal space with coordinator assistance
- reduced valet parking is $30.00 per car, self-parking is $21.00 per car for the evening

The 3-Day Weekend

Welcome Reception

$65 per person

- six passed canapés or two stationary displays
- two hour beer and wine bar
- choice of available space on the night prior to your wedding

Hospitality Room

$35 per person

- a relaxing space for guests to meet, catch up, and mingle
- held from 8am-4pm for 3 day weekend
- variety of snacks, juices, and sodas displayed
- lounge furniture and choice games to be provided

Late Night Snacks

$18 per person

- catch up with the party and add some flair
- choice of station from selections such as grilled cheese bar mini sliders, flatbread pizza, mashed potato martinis
- to be served towards end of wedding timeline
- choice of available space on the night of your wedding

Farewell Brunch

$40 per person

- pastry selection to include bagels, croissants, danishes with jams and cream cheese spread
- fresh fruit and variety cereal and milk options
- hot displays of choice meats with scrambled poached eggs
- freshly brewed Starbucks® coffee and assorted Tazo® teas
- selection of chilled juices: orange, apple and cranberry

The Wedding Suite

With over 2,000 square feet of luxurious space, the wedding suite at The Westin Georgetown is a coveted accommodation for all couples.

Up to three Juliette balconies face Georgetown, bound by floor-to-ceiling windows to provide maximum natural light: essential for makeup and hair preparations as well as photoshoot opportunities and First Looks.

Connecting bedroom arrangements: King or Double bedded options allow for the perfect transition from Day-Of Lounge to Honeymoon Suite.

Largest room can accommodate 8-10 for seated salon services or 10-20 for social space.

Culinary Excellence

Experience all that an award-winning team can provide with our renowned menu selections.

Executive Chef William Taylor and Sous Chef Kent Whitewolf design and execute flawless dishes that have delighted couples and captivated guests for years.

"The food is also an amazing plus. The Chef's selections were delicious and guests all felt full and happy after dinner!" –sspicknall via WeddingWire

"We got so many compliments on our food.... Everyone raved (and) went back for seconds." –Liz via WeddingWire

"...and the food was excellent. In fact, we got raves on the food--and who ever says great things about wedding food?" –MayBride09 via WeddingWire

Signature Wedding Cake

Hand-crafted tastings and design* provided by your choice:

Display of cupcakes arranged through Sprinkles®

- choice of available flavors and décor for tasting on-site
- includes 6-inch cake by Alexandria Pastry for cutting ceremony

Additional Options

Up-Lighting for Reception Space

- starting at $700, inquire for custom quote

Children's Meals

- children will be included in the guest count for hors d'oeuvres, wedding cake, and will be served a fruit cup, chicken fingers and french fries ($50 per child)

Vendor Meals

- chef's choice of entrée with assorted soft drinks ($50 per vendor)

Post Wedding Brunch & Rehearsal Reception

- send your friends and family off with a delicious brunch including a custom omelet station. please contact us for full menu details (starting at $40 per person)

Dazzling and Delectable

Every menu tells a story

share your journey by incorporating stunning & delicious personal touches into your event

Late Night Party

- bacon bar
- korean or latin taco bar
- tater tot and fries station
- flavored popcorn or trail mix
- assorted flat bread pizzas
- beef slider station
- bruschetta bar
- pickled snacks display
- mashed potato martini station
- custom grilled cheese display
- champagne and cabernet bar
- craft beer bar
- whiskey or scotch tasting

Unique Additions

- cheese display
- mediterranean display
- sushi station
- caviar bar
- specialty soda station
- mimosa bar
- raw seafood station
- sommelier-led wine hour
- formal or eclectic grooms cake
- fiction-inspired treats

Dessert Ideas

- root beer float station
- viennese dessert display
- custom cake pops
- ice cream bar
- cookies and milk display
- custom candy favors station
- exotic fruit display
- gourmet waffle station
- s'mores station
- donut bar
- traditional croquembouche
- chocolate fountain or fondue
- yogurt parfait

*special requests may incur a design fee at the bakeries discretion

Terms and Conditions

Deposit	20% of your minimum is due within (2) days of contract signing to confirm your date. Scheduled deposits can be set up with your Catering Sales Manager. The remaining balance is due by 3 business days prior to your wedding. Acceptable methods of payment are Credit Cards, Cashier's Check, Certified Check or Cash.
Event Details	Wedding details will be provided via the "Westin Planning Packet" following the published guidelines unless otherwise arranged with the Hotel. Failure to meet deadlines may result in default selections or loss of revision opportunities.
Guarantee	Final guarantee must be received by 12:00 noon three business days prior to your wedding. The Hotel cannot be responsible for service to more than three percent over the provided guarantee. Charges for additional guests over guarantee will be invoiced following the event.
Menu Selection	Standard packages include a uniform selection for first course and dessert course. Entrees selections are available in pricing tiers and must be limited to (3) total. Guest selections must be pre-determined and organized using a meal counts chart (provided in packet) for Hotel detailing. Duets selections are designed to eliminate multiple entrees.
Escort Cards	If meal choices are offered to guests, escort cards must be provided using written text to indicate meal selection. Please see "Westin Planning Packet" for descriptions or ask your Hotel contact.
Event Items	Limitations may apply to Hotel courtesy set-up and collection of personal items. Please see "Westin Planning Packet" or ask your Hotel contact.
Sales Tax	All food and beverage items are subject to a 10% sales tax. All room rental items are subject to a 5.75% sales tax.
Service Charge	All food and beverage items are subject to a 25% taxable service charge. No gratuity or fees for servers and bartenders is required or expected. Additional staff members needed for chef-attended stations, security supervision, or coat checks will incur a $150 full-evening rate.
Evening Parking	Reduced Valet parking for your event is $25.00 per car, Self-Parking is $20.00 per car. You may choose to host parking for your guests or allow them to pick up their own parking charges.
Bar Service	All guests in attendance who are drinking alcoholic beverages will be required to a have a valid identification regardless of age. Our bartenders have the right to require proof of age if the guest appears less than thirty years of age.
Outside Vendors	The Hotel will be provided with the phone number and contact person for all outside Vendors involved in the Wedding through the Planning Packet. Vendors are not permitted to bring outside food or snacks for personal consumption in event space. Vendors are not permitted to approach event bars and will not be permitted to consume alcoholic beverages.