



CEREMONY
PACKAGE
THE WESTIN



CEREMONY PACKAGE

INSIDE \$2,000 OUTSIDE \$2,500

CEREMONY INCLUDES



White folding chairs or the ballroom chairs
(your choice pending location)

Ceremony rehearsal the day before

Placement of ceremony arch, mandap or chuppah

Diagram of Ceremony Layout

Microphone and speaker for officiant

Ceremony table with linen

Fruit infused water station

*If you use one of our preferred wedding planners you will
receive \$500 off the ceremony price*

OPTIONAL UPGRADES

Chivari Chairs (any color)

0-50 \$350

51-100 \$700

101-150 \$1,050

151-200 \$1,400

201-250 \$1,750

251-300 \$2,100

301-350 \$2,450

351-400 \$2,800

other chair designs are available



WEDDINGS BY
The Westin

*Happy Ever After
Begins Here*





PLATED DINNER

wedding package

\$145 PER PERSON



BUTLER PASSED HORS D'OEUVRES

Choice of three hot or cold hors d'oeuvres
One per person of each selection

CHAMPAGNE TOAST

THREE COURSE MENU WITH SINGLE ENTRÉE SELECTION

CHOOSE ONE SALAD

Hearts of Palm, Avocado and Heirloom Tomatoes, Plantain Crouton and Citrus Dressing

Hearts of Romaine with Caesar Dressing, Parmesan and Tomato Tapenade Crisp

CHOOSE ONE ENTRÉE

Braised Short Rib-Rosemary gratin potato, oven roasted tomato, roasted baby vegetables, natural jus

Grilled Salmon-Roasted red pepper potato puree, grilled fennel, basil cream

Herb Roasted Chicken-Roasted-Tomato risotto, wilted spinach, fennel glaze, natural Jus

FOUR HOUR OPEN BAR

Tier One Brand Liquors

Sparkling Wine, Sauvignon Blanc, Chardonnay, Pinot Noir,
Merlot & Cabernet Sauvignon

Domestic & Imported Beers Soft Drinks

Mineral or Still Water

Additional hour at \$12 per person

Upgrade to tier two liquors for an additional \$7 per person

Additional hour at \$13 per person

Upgrade to tier three liquors for an additional \$9 per person

Additional hour at \$14 per person

Bartender Fees

One Bartender Per 75 Guests \$150.00

Each Additional Bartender \$125.00



PLATED DINNER

wedding package

\$165 PER PERSON



BUTLER PASSED HORS D'OEUVRES

Choice of four hot or cold hors d'oeuvres

One per person of each selection

CHAMPAGNE TOAST

THREE COURSE MENU WITH CHOICE OF THREE ENTREÉS

CHOOSE ONE SALAD

Hearts of Palm, Avocado and Heirloom Tomatoes, Plantain Crouton and Citrus Dressing

Hearts of Romaine with Caesar Dressing, Parmesan and Tomato Tapenade Crisp

Baby Gem Lettuces, Cucumber Carpaccio, Goat Cheese Fondue, Dried Cranberry,

Pistachio Dust with Balsamic

CHOOSE THREE ENTREÉS

Filet Mignon

Onion Crusted Beef Tenderloin

Seared Black Grouper

Grilled Salmon

Slow Roasted Chicken

Braised Short Rib and Maine lobster add \$15pp

Duo of Beef Tenderloin and Jumbo shrimp add \$10pp

CHOOSE ONE ENTREE COMPANION

Potato soufflé, ratatouille spring roll, braised leeks

Creamy polenta, haricot vert, crispy prosciutto, lemongrass beurre blanc

Duchess potato, baby vegetables, cumin scented carrot puree, citrus beurre blanc

Yukon gold potato torte, jumbo asparagus and roasted tomato, demi glace

Cider glazed baby carrots, potato puree, red wine sauce

FOUR HOUR OPEN BAR

Tier One Brand Liquors

Sparkling Wine, Sauvignon Blanc, Chardonnay, Pinot Noir, Merlot &

Cabernet Sauvignon

Domestic & Imported Beers Soft Drinks

Mineral or Still Water

Additional hour at \$12 per person

Bartender Fees

One Bartender Per 75 Guests \$150.00

Each Additional Bartender \$125.00

All packages include coffee. Prices are exclusive of a 24% service charge and 7% tax



ENHANCEMENTS



BAR

Upgrade to tier two liquors for an additional \$7 per person
Additional hour at \$13 per person

Upgrade to tier three liquors for an additional \$9 per person
Additional hour at \$14 per person

APPETIZERS CHOOSE UP TO TWO

Corvina ceviche-\$10.00 per person
with aji limo and crispy sweet potato

Tuna tataki-\$11.00 per person
with chili oil

Chorizo and cornbread stuffed quail-\$14.00 per person
with pomegranate molasses

Jumbo lump crab cake-\$14.00 per person
with braised greens and grain mustard aioli

Pan seared scallops-\$15.00 per person
corn risotto and balsamic glaze, pea tendrils

Butter poached lobster-\$16.00 per person
Butter poached lobster with mascarpone polenta and caramelized carrots



DINNER STATIONS

wedding package

\$180 PER PERSON



BUTLER PASSED HORS D'OEUVRES

Choice of four hot or cold hors d'oeuvres
One per person of each selection

CHAMPAGNE TOAST

THREE COURSE MENU WITH DINNER STATIONS

CHOOSE ONE

Antipasto- Marinated mozzarella, prosciutto, salami, capicola, grilled and marinated vegetables, focaccia bread, grissini, assorted tapenades and pestos

Salad Station-Crisp romaine, lettuce and mesclun greens, balsamic dressing, champagne-blue cheese vinaigrette, lemon grass and basil cream vinaigrette, tomatoes, cucumbers, red onion, avocado, olives, marinated goat cheese, toasted pine nuts, focaccia crisps

CHOOSE ONE CARVING STATION

Whole Roasted Chicken
with red lentil hummus, grilled naan bread

Apricot Glazed Pork Loin
with roasted yukon potatoes and garlic broccolini

Salmon "en papillote"
with olive oil crushed rainbow potatoes, seasonal vegetables lemon dill butter sauce

Herbed Prime Rib
with roasted garlic mashed potatoes, oven browned carrots & broccoli with spring peas and caramelized onions, creamy horseradish sauce, whole grain mustard

Banana Steamed Grouper
with crispy fried plantains and creamy chimichurri aioli, citrus, chili spiced seasonal vegetables

Herb-Roasted Beef Tenderloin
with chateau potatoes, seasonal vegetables, sauce béarnaise

Rosemary Roasted Leg of Lamb
with Moroccan spiced pumpkin, balsamic brussels sprouts minted hollandaise

add an additional carving station for \$20pp



DINNER STATIONS CONTINUED



CHOOSE ONE

Pasta Station

Short rib, gnocchi, pearl onions, roasted peppers, red wine sauce
Wild mushroom risotto
Rock shrimp, artichoke, sundried tomato, penne, vodka sauce

Tapas Station

Chorizo braised in red wine with crispy crostini
Marinated Manchego
Albondigas
Potato tortilla Española
Paella Valenciana

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Mineral or Still Water
Additional hour at \$12 per person

Upgrade to tier two liquors for an additional \$7 per person
Additional hour at \$13 per person

Upgrade to tier three liquors for an additional \$9 per person
Additional hour at \$14 per person

Bartender Fees

One Bartender Per 75 Guests \$150.00
Each Additional Bartender \$125.00

ENHANCEMENTS

Sushi and Sashimi

\$30.00 Per Person

Spicy tuna, California, crab, vegetable rolls, assorted nigiri, sashimi, soy, pickled ginger wasabi

Raw Bar

\$28.00 Per Person

Chilled jumbo shrimp, cocktail crab claws & oysters on the half shell with horseradish, cocktail sauce & lemons

Charcuterie board

\$20.00 Per Person

Assorted domestic and imported cheeses, prosciutto, mild coppa, and genoa salami. Fresh and dried fruits, assorted nuts, jams, honeys and a selection of soft and crispy breads and crackers



HOT AND COLD CANAPES



COLD

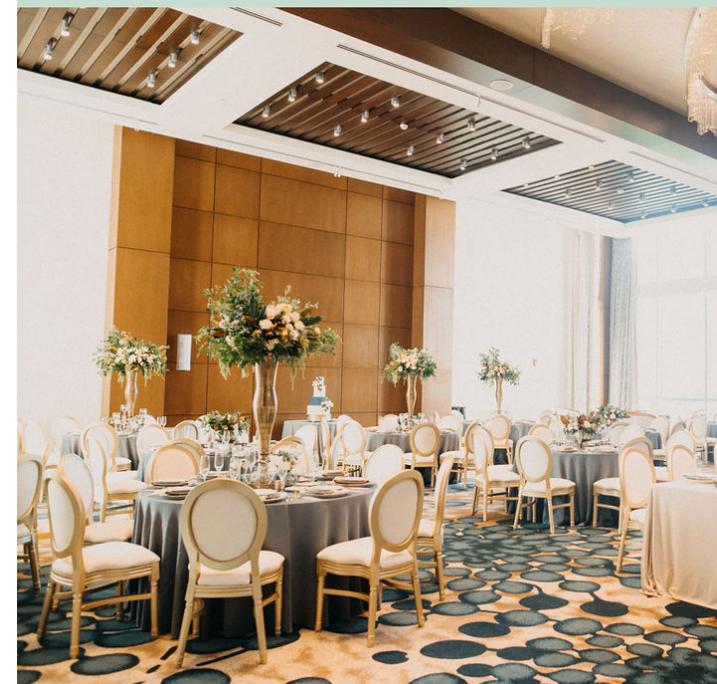
- Tropical brushetta on crispy crostini
- Heirloom tomato crostini with mozzarella, micro basil, and balsamic glaze
- Caprese brochette
- Kumamoto oyster with champagne mignonette
- Brie and raspberry in puff pastry
- Sundried tomato and goat cheese muffin with rosemary
- Coconut and aji limo ceviche with concha and sweet potato
- Prosciutto and arugula grissini with tomato pesto
- Jerk chicken salad on a caribbean chip with mango salsa
- Crab mojito shooter
- Beef Carpaccio with shaved parmesan on polenta
- Seared tuna sushi on crispy rice
- Chilled tandoori shrimp cocktail

HOT

- Vegetable spring rolls with thai chili sauce
- Mini paninis with mushroom, roasted pepper and smoked provolone
- Falafel with raita sauce
- Mini beef wellington in puff pastry with horseradish cream
- Pork pot sticker with ponzu sauce
- Braised chicken empanada
- Short rib Manchego empanada
- Mini quiche lorraine
- Chicken tikka masala
- Beef or Chicken Satay with green curry peanut sauce
- Lump crab cakes with tarragon aioli
- Braised short rib arepas
- Confit duck pizza with brie and candied shallots
- Honey lavender glazed lamb chop

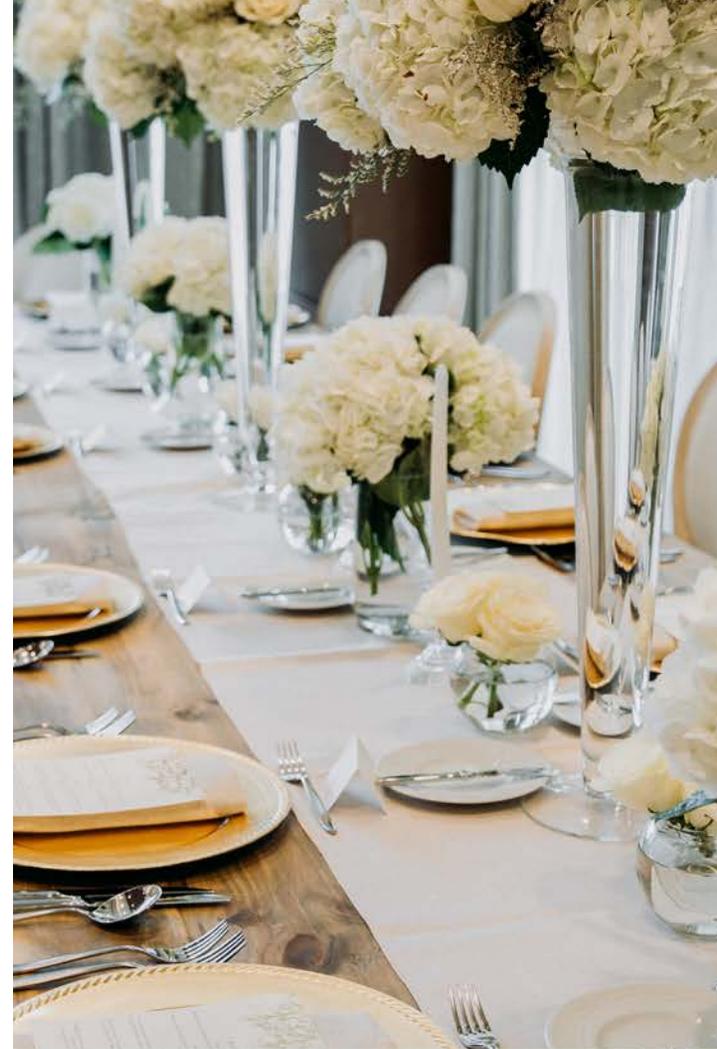


Triton Ballroom





Coral Bay





Tides Ballroom





Lagoon



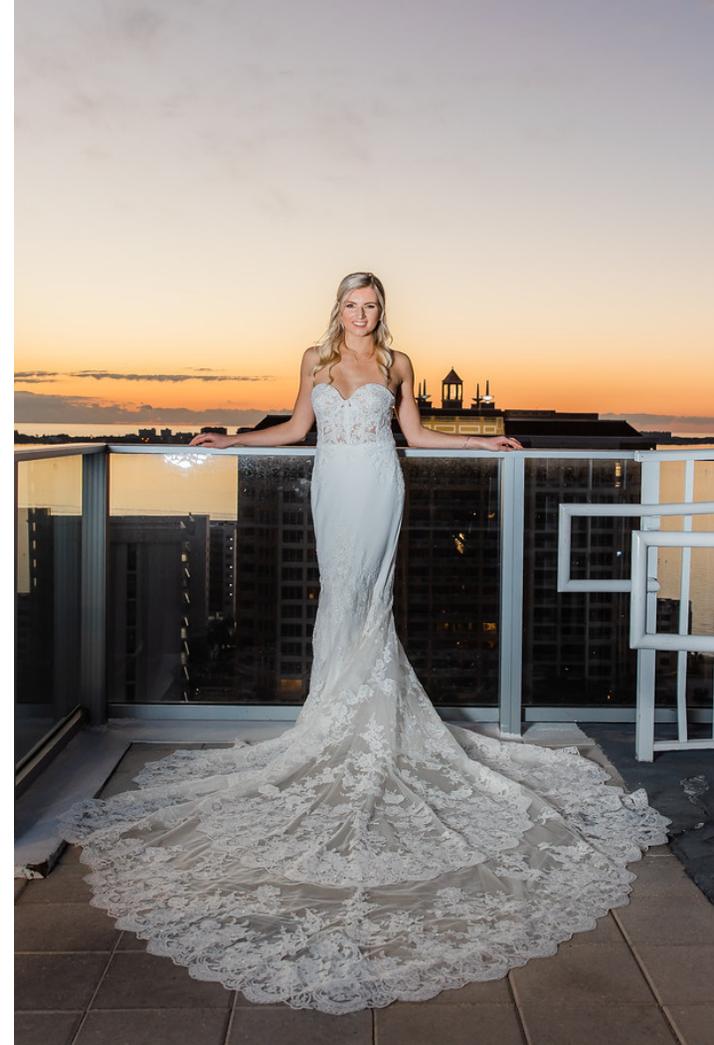


EVOQ Terrace





ROOFTOP





Lobby

