



Westminster

Wedding Packages

2019 | 2020 | 2021

www.bookwestminster.com

3886 Rush Mendon Road

Mendon, NY 14506

Christina@bookwestminster.com

Take a Virtual Tour:

www.bookwestminster.com/virtual-tour/

Book a Private Tour:

www.calendly.com/westminster

Check Out Past Weddings:

www.pinterest.com/bookwestminster



All Wedding Packages Include....

- Ceremony in our breathtaking chapel
- Reception in our elegant banquet room
- An Event Coordinator to assist in arranging & confirming details for your wedding
- A jump-start meeting to start the planning process & develop a customized vendor recommendation list based on your budget & preferences
- A wedding calendar checklist which goes through each month leading up to the wedding and where you should be in the planning process
- One complimentary chef's choice tasting event for you and your fiancé
- Black Chiavari chairs for your reception
- Mahogany Chiavari chairs for your ceremony
- Choice of black, white or ivory table linens
- Choice of 20 different napkin colors
- All tables and linens provided for DJ table, place card table, guest book table, etc.
- Full china, silverware and glassware service
- Complimentary cake cutting
- Your coordinator will set up and break down your décor for you

**Due to changing food market prices, food prices will be guaranteed 90 days before your event.*



General Information

A non-refundable booking deposit of \$1,000 is required for all wedding packages.

Saturday venue rental fee is \$3,000. Friday and Sunday venue rental fee is \$2,500.

**There is a 100 guest minimum for Saturdays.*

Discounts are available for off-season dates. Inquire for details.

Cake or desserts not provided by Westminster may be brought in from a licensed, certified bakery in Monroe, Wayne or Ontario County.

Nothing homemade may be served or used as favors.

Your Ceremony and Reception Package includes 7 hours at Westminster the day of your wedding. Standard hours are 4:00pm-11:00pm. The ceremony start time is typically 5:00pm and will be confirmed with your Event Coordinator. Your one hour ceremony rehearsal, held the week of your wedding, will be scheduled based on chapel availability.

Additional time may be secured for \$400.00 per hour.

Westminster has complimentary Wi-Fi and is wheelchair accessible.

Westminster does not allow confetti or glitter. Sparkler exits are permitted. No decorations are to be taped, tacked, nailed or stapled to any of the walls, floors or ceilings. All candles must be in a secure glass container. Please ask your Event Coordinator for further details.

Westminster will provide a list of approved DJs for your entertainment needs.

Visa, Mastercard, Discover and American Express are accepted.



Premium Wedding Buffet

\$85 per guest ++

4 Hours of Open Soda, Juice, Beer, Wine and Liquor

Champagne Toast | Coffee & Tea Service

Cocktail Hour Stationary

Cheese Terrine with Cheddar & Stilton | Grilled Vegetables with Balsamic Glaze
Stationary Crostini Bar with Bruschetta, Olive Tapenade and Artichoke Parmesan

Choice of TWO Hand Passed Hors D'Oeuvres

Any Hand Passed from the Classic Buffet | Scallops Wrapped in Bacon | Caprese Kabobs
Brie, Apple & Maple Bacon Quesadilla | Crab Cakes | Salmon Cakes | Chicken Quesadilla
Chicken Wellington | Beef Wellington

Buffet:

Fresh Rolls & Butter
Fresh Field Green Salad with Balsamic and Ranch

Select Two Entrées

Any Entrée from the Standard/Classic Buffet | Chicken Fontina | Chicken Bruschetta
Buffalo Stuffed Chicken Breast | Grilled Herbed Salmon with Lemon Olive Oil (GF) | Grilled Salmon with Pineapple
Mango Chutney (GF) | Caprese Grilled Salmon (GF) | Lentil & Mushroom Shepherd's Pie (GF, V)
Red Beans & Rice Stuffed Pepper (GF, V) | Grilled Vegetable Ravioli with a Tomato Broth | Butternut Squash Ravioli
with Sage & Olive Oil

Select One Carving Station

Turkey Breast with Gravy & Cranberry Sauce | Braised Corned Beef
Top Sirloin of Beef with Demi-Glaze and Horseradish | Grilled Flank Steak with Black Bean Salsa
Herb Roasted Pork Loin with Pork Gravy | Jerk Pork Loin with Grilled Pineapple & Mango Salsa

Select Three Side Dishes

Any Side from the Standard/Classic Buffet | Smoked Gouda Macaroni & Cheese with Roasted Cauliflower Crust
Sweet Potato Hash | Brussel Sprouts with Balsamic Cranberries | Roasted Root Vegetables
Grilled Baby Bella Mushrooms & Asparagus

Choice of Late Night Station OR Sweet Enhancement

++These prices do not include 22% Service Charge & 8% NYS Tax.



Classic Wedding Buffet

\$75 per guest ++

3 Hours of Open Soda, Juice, Beer, Wine and Liquor

Champagne Toast | Coffee & Tea Service

Cocktail Hour Stationary

Cheeseboard with Assorted Crackers | Fresh Vegetable Crudité with Hummus

Choice of TWO Hand Passed Hors D'Oeuvres

Spanakopita | Mini Vegetable Quiche | Fresh Thai Spring Rolls
Chicken Satay | Beef Empanadas | Dates Wrapped in Bacon

Buffet:

Fresh Rolls & Butter
Field Green Salad with Balsamic & Ranch

Select Two Entrées

Any Entrée from the Standard Buffet | Beef Stroganoff | Chicken Tuscany
Pasta Primavera | Farfalle with Mushroom Ragu (V) | Harvest Stuffed Chicken
Eggplant Parmesan | Beef Bourguignon | Zucchini Zoodles with Marinara (V, GF)
Penne with Grilled Asparagus and Roasted Tomatoes in a Vegetable Broth (V)

Select One Carving Station

Top Sirloin of Beef with Demi-Glaze & Horseradish | Turkey Breast with Gravy & Cranberry
Herb Roasted Pork Loin with Pork Gravy | Braised Corned Beef

Select Two Side Dishes

Any Side from the Standard Buffet | Garlic Mashed | Sweet Potato Wedges
Lemon Garlic Potato Wedges | Smoked Gouda Scalloped Potatoes | Garlicky Green Beans
Broccoli, Cauliflower and Carrots | Roasted Brussel Sprouts and Carrots

++These prices do not include 22% Service Charge & 8% NYS Tax.



Standard Wedding Buffet

\$65 per guest ++

2 Hours of Open Soda, Juice, Beer, Wine and Liquor

Coffee & Tea Service

Cocktail Hour Stationary

Cheeseboard with Assorted Crackers
Fresh Vegetable Crudité with Hummus

Buffet:

Fresh Rolls & Butter
Field Green Salad with Balsamic & Ranch

Select Two Entrées

Chicken French | Chicken Parmesan | Chicken Marsala | Chicken Milanese
Chicken Piccata | Grilled Herbed Chicken (GF) | Herb Baked Chicken | BBQ Pulled Pork
Cubano Pork with Chimichurri

Select Two Side Dishes

Oven Roasted Potatoes
Baked Sweet Potatoes
Wild Rice Pilaf
Rice Pilaf
Penne with Vodka or Marinara Sauce
Macaroni & Cheese
Salt Potatoes
Seasonal Vegetables
Garlicky Green Beans
Broccoli, Cauliflower and Carrots
Add an extra side for an additional \$4 per person.

++These prices do not include 22% Service Charge & 8% NYS Tax.



Grazing Party

\$65 per guest ++

2 Hours of Open Soda, Juice, Beer, Wine and Liquor

Coffee & Tea Service

Cheese and Crostini Station

Fig and Gorgonzola Cheese Terrine

Charcuterie Display

Stationary Crostini Bar with Bruschetta, Olive Tapenade and Artichoke Parmesan

Asian Station

Sushi California Roll with Soy, Wasabi and Pickled Ginger

Tuna, Yellowtail, Salmon Sashimi with Vegetarian Rolls

Seared Tuna with Wasabi Vinaigrette

Fortune Cookies & Chopsticks

Tapas Station

Grilled Sweet Sausage with Balsamic Reduction

Dates Wrapped in Bacon

Beef Empanada

Hand Passed

Chicken Satay

Fresh Thai Vegetable Spring Rolls

++These prices do not include 22% Service Charge & 8% NYS Tax.



The Served Dinner

4 Hours of Open Soda, Juice, Beer, Wine and Liquor & Champagne Toast

Coffee & Tea Service

Included: Fresh Rolls & Butter | Fresh Field Green Salad with Balsamic & Ranch

Cocktail Hour Stationary

Cheese Terrine with Cheddar & Stilton | Grilled Vegetables with Balsamic Glaze
Stationary Crostini Bar with Bruschetta, Olive Tapenade and Artichoke Parmesan

Choice of TWO Hand Passed Hors D'Oeuvres

Any Hand Passed from the Classic Buffet | Scallops Wrapped in Bacon | Caprese Kabobs
Chicken Wellington | Beef Wellington | Brie Apple & Maple Bacon Quesadilla
Crab Cakes | Salmon Cakes | Chicken Quesadilla

Dinner Entrées (Select Three)

Chicken Bruschetta- \$95

Stuffed with Tomato Bruschetta in a Basil Cream Sauce

Harvest Stuffed Chicken- \$95

Filled with an Apple Bread Stuffing in a Cider Sauce

Chicken Tuscany- \$95

With Marsala Sauce, Sundried Tomatoes and Scallions

8 oz. Top Sirloin Steak- \$95

Served with Bordelaise Sauce

8 oz. Filet Mignon (GF)- \$115

Served with Herbed Butter

Grilled Salmon (GF)- \$95

With Choice of Pineapple Mango Chutney, Cucumber Salsa, or Herb Crusted

Lentil and Mushroom Shepherd's Pie (GF & Vegan) - \$80

All selections will be served with the appropriate accompaniments.

++These prices do not include 22% Service Charge & 8% NYS Tax.



Hand Passed Hors D'Oeuvres

- Mini Quiche - \$1.50 Per Guest
 - Black Bean and Corn Empanadas - \$1.50 Per Guest
 - Vegetable Quesadillas - \$1.50 Per Guest
 - Roasted Tomato Bruschetta - \$1.50 Per Guest
 - Spanakopita - \$1.75 Per Guest
 - Buffalo Chicken Satay with Blue Cheese (GF) - \$1.75 Per Guest
 - Beef Empanadas - \$1.75 Per Guest
 - Dates Wrapped in Bacon (GF) - \$1.75 Per Guest
 - Arancini with Marinara - \$1.75 Per Guest
 - Corn Salsa Cake with Black Bean Salsa (Vegan) - \$1.75 Per Guest
 - Fresh Thai Vegetable Spring Rolls with Bean Sauce (GF, Vegan) - \$1.95 Per Guest
 - Chicken Quesadillas - \$2.00 Per Guest
 - Artichoke Fritters - \$2.00 Per Guest
 - Caprese Kabobs (GF) - \$2.00 Per Guest
 - Brie, Apple & Maple Bacon Quesadilla - \$2.00 Per Guest
 - Crab Cakes - \$2.65 Per Guest
 - Scallops Wrapped in Bacon (GF) - \$2.75 Per Guest
 - Mini Chicken Wellingtons - \$2.75 Per Guest
 - Mini Beef Wellingtons - \$2.75 Per Guest
-

Stationary Hors D'Oeuvres

- Spinach and Artichoke Dip - \$3.25 Per Guest
- Buffalo Chicken Wing Dip - \$3.75 Per Guest
- Meatballs in Marinara - \$3.50 Per Guest
- Sweet & Savory Meatballs - \$3.50 Per Guest
- Crostini Station - \$4.25 Per Guest
- With Bruschetta, Olive Tapenade and Artichoke Parmesan*
- Antipasto Display - \$4.50 Per Guest
- With Capicola, Prosciutto, Salami, Cheeses, Marinated Vegetables,
Olives and Pepperoncini*
- Grilled Vegetable Platter - \$4.00 Per Guest
- Grilled and Marinated Seasonal Vegetables with Balsamic Drizzle*



Bar Information

Wines – Select 4 (2 Red & 2 White)

Red: Cabernet, Merlot, Pinot Noir and Red Zinfandel

White: Chardonnay, Moscato, Pinot Grigio and Riesling

Beers – Select 4

Labatt Blue, Labatt Blue Light, Corona, Sam Adams, Southern Tier IPA, Yuengling, Heineken, Blue Moon

Standard Liquors Include: Smirnoff, Tito's, Tanqueray, Jack Daniel's, Southern Comfort, Maker's Mark, Dewar's, Seagram's 7, Bacardi Silver, Appleton, Captain Morgan, Malibu, Jameson

Assorted Mixers Include: Cordials, Triple Sec, Grenadine, Amaretto, Blue Curacao, Peach Schnapps

Sodas Include: Coke, Diet Coke, Sprite, Ginger Ale

Juices Include: Orange, Cranberry, Pineapple

Champagne Toast: \$2.25 Per Guest

Wine Pour During Dinner Service: Billed \$14 Per Bottle Opened

All Guests Under 21 Years of Age will be Charged for a Soda and Juice Package

**Selections subject to availability. Please inform your coordinator of any special requests.*



Late Night Stations and Sweet Enhancements

Pizza Station - \$4.25 Per Guest
Cheese and Pepperoni Pizza

Chicken Wing Station - \$10.00 Per Guest*
Mild Buffalo Chicken, Alabama Spiced Wings, Grilled Jerk Chicken Wings
**There is an additional \$4 per person upcharge if you would like this as your late night station with the Premium Buffet.*

'The Westminster Plate' Station - \$8.50 Per Guest
2 Grilled Hamburgers per guest, Home Fries, Hot Sauce, Mac Salad, Onions, & Condiments

Chicken and Waffles Station - \$7.00 Per Guest
Fresh Waffles, Tender Fried Chicken Strips and Maple Syrup

Poutine Station - \$5.50 Per Guest
French Fries, Cheese Curds and Gravy

Taco Station - \$6.50 Per Guest
Seasoned Beef, Hard & Soft Shells, Tomatoes, Sour Cream, Onions, Lettuce, and Cheese

Cookie & Brownie Display - \$3.50 Per Guest
Assortment of Fresh Cookies and Brownies

Ice Cream Station - \$4.50 Per Guest
*Chocolate and Vanilla Ice Cream with Caramel, Hot Fudge, Whipped Cream, Crushed M&M's,
Crushed Oreo Cookies, Cherries and Sprinkles*

S'mores Bar - \$4.50 Per Guest
Graham Crackers, Chocolate Ganache and Marshmallows for Roasting

Milk & Cookies Station - \$4.00 Per Guest
Variety of Fresh Baked Cookies with 2% Milk

Cider & Donuts Station - \$4.75 Per Guest
Fresh Donuts and Chilled Cider



Frequently Asked Questions

Can I Bring In My Own Caterer? When Do I Start Planning My Menu?

Madeline's Catering is our exclusive, in-house caterer and they're the only caterer allowed. Your menu will be developed throughout the planning process. All menu questions can be directed to your Event Coordinator.

Are There Any Additional Fees?

There is a 22% Labor Charge and 8% New York State Sales Tax that will be added to your final bill. Gratuities are discretionary. The bistro lights can be rented for an additional \$600 rental fee.

Do You Provide A Free Tasting?

Yes, we will provide a complimentary Chef's Choice Tasting Event for you and your fiancé. The menu will be customized by the Chef. There will be a \$25 fee for additional guests.

Can I Create My Own Menu or Make Changes To Your Menus?

Standard packages have been provided to you, but should you want a customized menu or any substitutions, they will be accommodated to the best of our chef's abilities. Additional charges may apply.

Can You Provide for Vegetarians, Special Dietary Needs and Food Allergies?

Yes, throughout the menu planning process there will be a discussion of dietary needs and we will suggest a menu that will be suitable for you and your guests. Additional charges may apply.

Do You Have Children's Menus?

For children ages 10 and under, we can provide a plated meal of chicken fingers, french fries and a fruit cup for a discounted rate of \$29.99. A separate soda and juice package would apply.

Can I Add Extra Hours Of Open Bar To A Package?

Yes, adding an extra hour of open bar to any package is just an additional \$4 per hour per guest over 21.

Do You Charge Extra to Cut the Wedding Cake?

No, we do not charge extra for cake cutting.

Can I Bring in My Own Alcohol?

Alcoholic beverage sales & service are regulated by the State of New York. Westminster staff will be responsible for administration of these regulations. Westminster will purchase and serve the alcohol chosen. It is policy that no alcoholic beverages are brought to the premises from outside sources. No alcohol may be used or provided as a wedding favor.

Do You Serve Shots at The Bar?

No, we do not serve shots, neat, or straight drinks at the bar.

Can I Offer Signature Drinks at The Bar?

Yes, you can have a signature drink with any items listed on our standard bar. If there is something special you would like to offer then approval and additional charges will apply.

How Does Parking Work at Westminster?

We have 40 parking spots around our building & there is an overflow lot that will fit an additional 15-20 cars. On street parking is also permitted. About 8 minutes away in Victor, you will find the Hampton Inn, Holiday Inn Express, and Homewood Suites and if you have room blocks with them, some will offer complimentary small shuttles. Inquire with them for details and requirements!