

WELCOME TO YOUR BEGINNING

*Weddings start with "I Do!"
at The Westin Pasadena*



westin wedding lunch package

11:00 a.m. – 4:00 p.m.

includes the following

chef's display of seasonal fresh fruits

house brand champagne or sparkling cider toast

selection of two-course plated lunch

~or~ buffet menu

complimentary cake cutting service

Westin table linens and napkins

dance floor

One (1) complimentary overnight accommodation

complimentary food tasting

discounted parking rates

hundred (100) person minimum

a 24% taxable service charge and applicable sales tax will be added to the above prices

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westin wedding dinner package

6:00 p.m. – 12:00 p.m. midnight

includes the following

your selection of two tray passed hors d'oeuvres during reception

house brand champagne or sparkling cider toast

selection of two-course plated dinner

~or~ buffet menu

complimentary cake cutting service

Westin table linens and napkins

dance floor

One (1) complimentary overnight accommodation

complimentary food tasting

discounted parking rates

special discounted room rates for your overnight guests

hundred (100) person minimum

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reception hors d'oeuvres

cold

smoked salmon rolls with cream cheese on pumpernickel round

marinated shrimp and gazpacho shooter

herb roasted beef and bleu cheese canapé, tomato jam

diced roma tomatoes and fresh mozzarella, basil pesto, garlic toasted French
bread

prosciutto wrapped melon

ahi tuna poke, seaweed salsa, wonton crisp

hot

beef wellington mushrooms duxelle in puff pastry

chicken quesadilla chipotle sour cream

goat cheese, asparagus and mushroom tart, porcini cream sauce

vegetarian spring rolls, sweet chili & soy sauce

coconut shrimp with mango chutney

oven baked crab cake, avocado mousse, chipotle mayo

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reception enhancements

additional enhancements to begin your event

gourmet cheese display

gourmet selection of fine domestic cheese, imported cheeses
dried fruits, dried berries, guava paste
pain rustique, french bread, crackers
\$18.00 per person

fresh fruit fondue

array of fresh fruit served with citrus vanilla yogurt, raspberry puree
\$18.00 per person

smoked salmon display

chopped egg, minced sweet red onions, capers, fresh parsley,
finely chopped black olives, seasoned bagel chips
\$26.00 per person

seafood selections

shrimp shots

shrimp served in a "shot glass," pico de gallo cocktail sauce
\$10.00 each
(fifty piece minimum)

tuna tartar

tuna, wasabi mayo, nori strip, tobiko caviar
\$10.00 per piece
(fifty piece minimum)

mixed seafood cocktail "on the rocks"

cooked scallops, crab claws, shrimp, oysters on a half shell,
spicy tomato remoulade
\$22.00 per person
(fifty person minimum)

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plated menu selection I

salads

please select one of the following

classic caesar salad

romaine lettuce, freshly grated parmesan cheese, herb croutons, creamy caesar dressing

westin salad

crisp california field greens with popcorn shoots, toasted walnuts, sun-dried cranberries, crumbled gorgonzola, champagne vinaigrette

insalata caprese

gourmet field greens, arugula, fresh mozzarella, vine ripe roma tomatoes, basil vinaigrette

entrées

oven baked chicken

champagne morel sauce, roasted red skin potatoes

hibachi grilled chicken

orange miso sauce, furikake steamed rice

seared salmon

artichoke cream sauce, dauphinois potatoes

sesame crusted salmon

ponzu glaze, steamed jasmine rice with edamame nori strips

slowly roasted prime rib of beef

herb crusted with jus lie, horseradish cream, yukon mashed potatoes

chef's selection of fresh seasonal vegetables

baskets of freshly baked rolls and butter

starbucks coffee, assorted hot tazo tea

lunch

\$75.00 per person when selecting one entrée

\$81.00 per person when offering a choice of three entrees

dinner

\$92.00 per person when selecting one entrée

\$97.00 per person when offering a choice of three entrees

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plated menu

selection II

salads

please select one of the following

mixed baby romaine

red and green leaves, parmesan crisp, oven roasted tomato, herb vinaigrette

westin salad

crisp california field greens with popcorn shoots, toasted walnuts, sun-dried cranberries,
crumbled gorgonzola, champagne vinaigrette

insalata caprese

gourmet field greens, arugula, fresh mozzarella, vine ripe roma tomatoes, basil vinaigrette

entrées

chicken forestiere

exotic mushroom ragout, calvados reduction and roasted shallot-whipped potatoes

honey and onion topped local bass

caper and shiitake mushroom sauce, creamed spinach and potato puree

oven baked pork chops

apple walnut stuffing, pear demi-glace, shallot mashed potatoes

spice rubbed new york steak

red onion confit, port reduction, dauphinoise potatoes

chef's selection of fresh seasonal vegetables

baskets of freshly baked rolls and butter

starbucks coffee, assorted hot tazo tea

lunch

\$81.00 per person when selecting one entrée

\$86.00 per person when offering a choice of three entrees

dinner

\$97.00 per person when selecting one entrée

\$103.00 per person when offering a choice of three entrees

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plated menu

selection III

salads

please select one of the following

westin salad

crisp california field greens with popcorn shoots, toasted walnuts, sun-dried cranberries,
crumbled gorgonzola, champagne vinaigrette

insalata caprese

gourmet field greens, arugula, fresh mozzarella, vine ripe roma tomatoes, basil vinaigrette

poached pear salad

bouquet of baby greens and shaved fennel, sweet grape tomatoes, peppered pecans,
crumbled gorgonzola, port wine vinaigrette

entrées

roasted chicken

rosemary scented, oven roasted herb potatoes

porcini crusted halibut

lemon thyme beurre blanc, forest mushroom risotto

bacon and gorgonzola cheese crusted filet mignon
cabernet reduction, roasted shallot-whipped potatoes

chef's selection of fresh seasonal vegetables

baskets of freshly baked rolls and butter

starbucks coffee, assorted hot tazo tea

lunch

\$84.00 per person when selecting one entrée

\$89.00 per person when offering a choice of three entrees

dinner

\$99.00 per person when selecting one entrée

\$104.00 per person when offering a choice of three entrees

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plated menu



selection IV

salads

please select one of the following

poached pear salad

bouquet of baby greens and shaved fennel, sweet grape tomatoes, peppered pecans,
crumbled gorgonzola, port wine vinaigrette

westin salad

crisp california field greens with popcorn shoots, toasted walnuts, sun-dried cranberries,
crumbled gorgonzola, champagne vinaigrette

mixed baby romaine

red and green leaves, parmesan crisp, oven roasted tomato, herb vinaigrette

duet entrées

please select one of the following

roasted breast of chicken & seared filet of salmon

port wine reduction, citrus beurre blanc

asparagus risotto

hibachi grilled chicken & salmon

sweet soy glaze, orange miso

steamed rice

filet of beef & tiger prawns

cabernet glaze, citrus beurre blanc

parmesan risotto

chef's selection of fresh seasonal vegetables

baskets of freshly baked rolls and butter

starbucks coffee, assorted hot tazo tea

lunch

\$100.00 per person

dinner

\$110.00 per person

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vegetarian selections

items listed below will be priced the same as selected entrée

served with your choice of starter course, herb and whole grain rolls and butter
Starbucks regular and decaffeinated coffee, assorted hot Tazo tea

portobello and vegetable short stack roasted and grilled zucchini, squash,
eggplant, red onion, peppers, wilted spinach, pesto oil

ratatouille quiche, roasted vegetables in a pastry lattice

giant sweetheart ravioli
filled with wild mushrooms and fresh herbs over roasted tomato
coulis with chef's choice of fresh vegetables

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additional enhancements

plated appetizer course *choice of*

goat cheese and caramelized onion
flat bread, crème fraiche, wilted arugula
\$17.00 per person

dilled salmon carpaccio
micro greens, herb-infused olive oil
\$21.00 per person

seafood ravioli
tender sheets of pasta filled with succulent seafood and ricotta cheese served with a fresh
balsamic tomato ragout
\$19.00 per person

soup course *choice of* \$9.00 per person

roast tomato soup
with fennel cream

cream of wild mushroom bisque
laced with cognac

lobster bisque
with sherry cream

chilled avocado soup
with grilled shrimp

intermezzo course *refreshing palate cleansing course prior to dinner* \$9.00 per person

lemon sorbet
mango sorbet
pink champagne sorbet

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additional enhancements (continued)

elegant coffee service

chocolate dipped strawberries, biscotti, rock sugar sticks, fresh whipped cream, chocolate shavings, citrus zest
served to each table along with Starbucks coffee
\$22.00 per person

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lunch table

selection I

salads

please select two of the following

caesar salad

focaccia croutons, parmesan cheese, traditional caesar dressing

sonoma greens

shaved fennel, fresh picked herbs, sweet tomatoes, raspberry champagne vinaigrette

beefsteak tomato salad

crispy shallots, chives, gorgonzola cheese, balsamic vinaigrette

entrées

please select two of the following

pan seared chicken

orange saki reduction, daikon radish, black and white sesame seeds

pork osso bucco

brunoise vegetables

seared salmon provencale

vine ripened tomatoes, basil, oregano and garlic relish

marinated flank steak

asian inspired marinade, lemon grass choy slaw

starches

apple chive risotto

steamed jasmine rice with scallions and sesame seeds

parmesan potato gratine

chef's selection of fresh seasonal vegetables

baskets of freshly baked rolls and butter

Starbucks regular and decaffeinated coffee, assorted hot Tazo tea

\$82.00 per person

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lunch table

selection II



starters

please select two of the following

butternut squash bisque
roasted butternut squash, sweet cream

caesar salad
foccocia croutons, parmesan cheese, traditional caesar dressing

sonoma greens
shaved fennel, fresh picked herbs, sweet tomatoes, raspberry champagne vinaigrette

stop light tomato salad
red, green and yellow tomatoes, kalamata olives, arugula drizzled, balsamic vinaigrette

entrées

please select two of the following

roast chicken mediterranean
wilted arugula, fire roasted peppers, mushrooms, artichoke hearts and kalamata olives

grilled salmon
cured tomato, oregano and wilted spinach

slow roasted strip loin
balsamic glazed onion, merlot demi-glace

pasta romana station
composed pasta entrees prepared by a trained uniformed professional chef

penne arabiatta
tender penne pasta tossed with a mildly spiced fresh tomato ragout with basil, oregano and sun-dried tomatoes

farfalle carbonara
crispy ham and green peas prepared with in a rich cream reduction with parmesan cheese

starches

mushroom risotto
roasted fingerling potatoes
shallot mashed potatoes

chef's selection of fresh seasonal vegetables

baskets of freshly baked rolls and butter

Starbucks regular and decaffeinated coffee, assorted hot Tazo tea

\$87.00 per person

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dinner table

selection I

starters

please select two of the following

cream of wild mushroom soup
hint of cognac

caesar salad
foccocia croutons, parmesan cheese, traditional caesar dressing

sonoma greens
shaved fennel, micro herbs , sweet tomatoes, raspberry champagne vinaigrette

baby oak leaf lettuce
oven cured tomatoes, fried goat cheese, herb vinaigrette

caramelized pear salad
field greens, sun-dried apricots, peppered pecans

entrées

mediterranean roast chicken
spinach, fire-roasted peppers, mushrooms, artichoke hearts, kalamata olives

lobster ravioli
with smoked salmon cream

sliced strip loin of beef
red onion confit, blackberry port reduction

starches

roasted fingerling potatoes
porcini mushroom risotto
garlic whipped potatoes

chef's selection of fresh seasonal vegetables

baskets of freshly baked rolls and butter

Starbucks regular and decaffeinated coffee, assorted hot Tazo tea

\$109.00 per person

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dinner table

selection II

starters

please select two of the following

lobster bisque
crème fraiche, hint of sherry

caesar salad
focaccia croutons, parmesan cheese, traditional caesar dressing

sonoma greens
shaved fennel, micro herbs , sweet tomatoes, raspberry champagne vinaigrette

farfalle pasta salad
cured tomato, mozzarella, red onions, baby spinach, champagne vinaigrette

red, white and basil salad
sweet red tomatoes, baby mozzarella, chiffonade basil, olive oil, balsamic vinegar

entrées

stuffed chicken positano
spinach, sundried tomato, pine nuts, feta and fontina cheese, basil creme

seared salmon
fresh tomato herb relish

carvery

sliced by request by uniformed attendants

oven roasted sirloin of beef
caramelized onion marmalade, rosemary jus

starches

potato gnocchi gratine with smoked gouda and drizzled with truffle oil
roasted fingerling potatoes
shallot whipped potatoes

chef's selection of fresh seasonal vegetables

baskets of freshly baked rolls and butter

Starbucks regular and decaffeinated coffee, assorted hot Tazo teas

\$120.00 per person

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additional offerings

children meals

*children meals are for ages of four to eleven
please select one of the following*

chicken fingers, french fries

spaghetti, mini meat balls, garlic bread

pepperoni or cheese pizza

fresh fruit cup and milk or lemonade included

\$40.00 per child

vendor meals

assorted sandwiches

assorted chips

assortment of cookies

assorted soft drinks

\$44.00 per person

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Banquet Beverage Service

The House Bar	\$10.00 per drink
The Deluxe Bar	\$12.00 per drink
The Premium Bar	\$14.00 per drink
Cognac and Single Malt starting at	\$15.00 per drink
Specialty Martini starting at	\$15.00 per drink
Cordials starting at	\$10.00 per drink
Domestic Beer	\$7.50 per drink
Imported and Specialty Beer	\$8.50 per drink
Wine starting at	\$10.00 per drink
Bottled Juice	\$6.00 per drink
Soft Drink	\$5.00 per drink
Bottled Water	\$5.00 per drink

Hosted Bar Packages By the Hour *seventy-five (75) person minimum*

	The House Bar	The Deluxe Bar	The Premium Bar
One Hour	\$20.00 per person	\$24.00 per person	\$28.00 per person
Two Hours	\$30.00 per person	\$36.00 per person	\$42.00 per person
Three Hours	\$40.00 per person	\$48.00 per person	\$56.00 per person
Four Hours	\$50.00 per person	\$60.00 per person	\$70.00 per person

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Banquet Beverage Brands



The House Bar

Svedka Vodka
Gilbey's Gin
Bacardi Superior Rum
Sauza Gold Tequila
Jim Beam Bourbon
Canadian Mist
Grant's Family Reserve Scotch
Dekuyper Peachtree Schnapps
Sour Apple Pucker
Triple Sec
Courvoisier VS Cognac

The Deluxe Bar

Finlandia Vodka
Tanqueray Gin
Dewar's Scotch
Jack Daniels Bourbon
Canadian Club 6yr
Bacardi Superior Rum
Sauza Gold Tequila
Dekuyper Peachtree Schnapps
Sour Apple Pucker
Triple Sec
Hennessey VS Cognac

The Premium Bar

Grey Goose Vodka
Tanqueray No. 10 Gin
Crown Royal Whiskey
Johnny Walker Black Scotch
Patron Silver Tequila
Captain Morgan Rum

Cordials

Amaretto di Saronno
Bailey's Irish Cream
Chambord

Frangelico
Midori
Southern Comfort
Romana Sambuca
Drambuie

Cognac and Single Malt

Hennessy V.S.
Remy Martin V.S.O.P.
Glenlivet

Domestic Beer

Budweiser
Coors Light
Samuel Adams Boston Lager
St. Pauli Girl N.A.

Imported Beer

Corona
Corona Light

Bottled Waters

Voss Sparkling
Voss Still

Assorted Soft Drinks

on request

if you would like to see your favorite brand at our bar, simply request it from your catering manager (special orders subject to a minimum order/charge)

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The House Wine

Sycamore Lane: Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon,
Beringer White Zinfandel

The Deluxe Wines

Trinity Oaks: Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon,
Beringer White Zinfandel

The Premium Wines

Cambria Chardonnay, Louis Martini Cabernet Sauvignon, Columbia Crest Merlot,
Beringer White Zinfandel



Beverage Enhancements

SPARKLING WINES

Dom Perignon, Champagne, France	325
Domaine Chandon, Brut Classic, California	67
Prosecco, Ruffino, Valdobbiadene, Italy	65
Korbel Brut, California	52
SMWE Michelle NV Brut, Columbia Valley, WA	50
Barefoot Bubbly, California	44

SWEET / BLUSH WINES

Riesling, Blufeld, Mosel, Germany	51
Beringer White Zinfandel, California	42

DRY LIGHT TO MEDIUM TO FULL BODIED WHITE WINES

Sonoma Cutrer "Russian River Ranches" Chardonnay, Sonoma, CA	76
Kim Crawford Sauvignon Blanc, Marlborough, New Zealand	72
Cambria Katherine's Chardonnay, Santa Maria Valley, CA	66
Sauvignon Blanc, Joel Gott, California	57
Le Rime Pinot Grigio, Tuscany, Italy	56
Trinity Oaks Pinot Grigio, California	52
Trinity Oaks Chardonnay, California	52
Sycamore Lane Pinot Grigio, California	45
Sycamore Lane Chardonnay, California	45

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DRY LIGHT TO MEDIUM TO FULL BODIED RED WINES

Cabernet Sauvignon, Louis Martini, Sonoma, California	70
La Crema Pinot Noir, Sonoma Coast, California	68
Louis Martini, Cabernet Sauvignon, Sonoma, California	67
Columbia Crest Grand Estates Merlot, Columbia Valley, WA	56
Malbec, Alamos, Mendoza, Argentina	54
Trinity Oaks Merlot, California	52
Trinity Oaks Cabernet Sauvignon, California	52
Sycamore Lane Merlot, California	45
Sycamore Lane Cabernet Sauvignon, California	42

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wedding policies

Availability

Daytime events may be scheduled between 11:00 a.m. - 4:00 p.m. Evening events may be scheduled between 6:00 p.m. - 12:00 a.m. Hours are subject to hotel's space availability and may be flexible. Access to your function room prior to the scheduled event time for the purpose of decorating is subject to availability and may incur an additional charge. There is a \$750.00 labor fee for each additional hour.

Alcoholic Beverages

If alcoholic beverages are to be served on the Hotel premises, the Hotel requires only Hotel Employed Servers or Bartenders to dispense alcoholic beverages. The Alcoholic Beverage license requires the Hotel to (1) request proper identification (photo ID) of any person of questionable age and (2) refuse alcoholic beverage service if the person is either underage or proper identification cannot be produced. All alcoholic beverages must be purchased through the hotel.

Menu Planning

Current prices are indicated on enclosed menus. No outside food or beverages (alcoholic or otherwise) can be brought into the hotel. For the best service, we suggest that you select one entrée for your group. However, if more than one entrée is offered, the final price per person will be based on the higher priced entrée. For multiple entrée selections you are required to provide individual place cards indicating the guest choice of entrée. These must be pre-set on dinner tables at least one hour prior to opening the doors.

Menu Tasting

Menu tastings are made by appointments only. We offer tastings on Thursdays and Fridays from 4pm – 5pm. A complimentary menu tasting is offered for weddings guaranteeing 60 guests or more and booking a minimum of 90 days prior to the event. Please confirm with your Catering Representative regarding available times. The tasting is for two (2) people and it will consist of three (3) salads and three (3) entrees of your choice (prime rib entrée choice is excluded from the tasting; another beef choice can be offered instead). Your menu selections must be submitted (10) days prior to the scheduled tasting.

Guarantees

Your Catering Manager will determine your group's minimum revenue guarantee at the time of the event booking. This will be considered your minimum financial guarantee, not subject to reduction, for which you will be charged, should less attend. Your actual attendance must be confirmed at least ten (10) business days prior to the day of the event. With the exception of buffets, we will be prepared to serve 3% over this amount.

Banquet Room Assignments

Function rooms are assigned according to the anticipated number of guests and set-up requirements at the time of the booking. Should any of these factors change, the Hotel reserves the right to transfer the function to a more appropriate room.

Labor Charges

Additional carvers and station attendants are available for a \$150.00 per hour fee based on a one (1) hour minimum..

Coat Check

Coat check facilities are available at a rate of \$150.00 per attendant.

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wedding policies continued...

Decorations

All decorations incorporating candles must meet with the approval of both the Catering Department and the Pasadena Fire Department. A copy of a Fire Permit is required by the Hotel at least three (3) business days prior to the event. The Hotel will not permit the affixing of anything to the walls, floors or ceiling of the rooms with nails, staples, tape or any other substances unless the Catering Office gives prior approval.

A Multi-Outlet Power drop Fee in the amount of \$300.00 applies for events with music entertainment provided by a band, extensive up lights and other applicable set-ups that require more than the standard electric output provided by the Hotel.

Guest Room Accommodations

In order to get a special discounted rate, the Hotel requires you to contract a block of minimum of 10 rooms on a night. We can direct to the appropriate manager to assist with your room block for your guests. Our check-in time is 3:00 p.m. and checkout time is 12:00 p.m. noon.

Parking

When your guests are paying for their own parking, valet is \$16.00 and self-parking is \$5.00 (weekend rate). If you were to host parking for your guests, valet is \$9.00 and self-parking is \$4.00 (weekend rate).

Wedding Coordinator

The Westin Pasadena requires all wedding clients to hire an outside professional, whether it's a full-service wedding consultant or a day-of wedding coordinator. Please select your coordinator from our preferred list of coordinators who are professional, insured, and certified by The Association of Bridal Consultants (ABC) to take care of all the needs and duties of the party. Please provide your Catering Manager with the name of your coordinator no later than thirty (30) days prior to your wedding day, along with your preferred room layout and timeline of events.

Your hired professional wedding consultant/coordinator will:

- ◆ assist with etiquette and protocol for invitations, family matters, ceremony and reception
- ◆ create a timeline for your wedding day, including ceremony and reception
- ◆ work with you to organize and coordinate your ceremony rehearsal, remind bridal party of all pertinent times and "don't forgets" on the day of the wedding
- ◆ confirm times and details with all vendors several days prior to the wedding
- ◆ be the liaison with your family, bridal party, band/DJ, florist, photographer and other vendors to create seamless operation
- ◆ assist you with your gown and any additional needs of the bridal party
- ◆ assist the bridal party with their bouquets, corsages and boutonnieres
- ◆ set up ceremony programs, place cards, favors, guest book, Champagne flutes and any other personal items
- ◆ line up and cue the bridal party and musicians for the ceremony
- ◆ collect any personal items for you at the conclusion of the reception
- ◆ assist you with anything from "day-of" coordination to "full-service" from your engagement to your honeymoon

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Your hotel Catering Manager will:

- ◆ provide a personalized tour of the Hotel
- ◆ act as a menu consultant for all food and beverage selections
- ◆ detail your banquet event order and wedding résumé outlining all of your event's specifics and ensure that it is communicated flawlessly to the operational team of the Hotel
- ◆ create an "estimate of charges" outlining your financial commitments and deposit schedule
- ◆ create a floor plan of your function space in order for you to provide seating arrangements
- ◆ arrange and attend your menu tasting
- ◆ personally oversee the details of the bride and groom's room reservations, if applicable
- ◆ oversee the ceremony and reception set-ups, food preparation and other Hotel operations
- ◆ be the on-site liaison between your wedding coordinator and the Hotel operations staff
- ◆ ensure a seamless transition to the Hotel's banquet captain upon arrival to your event
- ◆ review your banquet checks for accuracy prior to completion of the final bill.

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