



The Westin Great Southern Columbus

Wedding Menus

Wedding Package Options



Food Matters

our culinary team focuses on simple, fresh and delicious offerings. all items on the menu are prepared sourcing local seasonal ingredients whenever possible.

local companies that we are currently partnering with:

Black Radish Creamery- Granville
Laurel Valley Dairy- Gallipolis
Blue Jacket Farms- Bellefontaine
Chef's Garden- Milan
Shagbark Organic Grains- Athens
Saddleberk Berkshire Pork- Gredohn
Yoder Family Farm – Amish Country

energy rich SuperFoodsRx™ dishes are packed with nutrients, antioxidants and are naturally low in calories. our tempting selections offer a wide range of choices, and we are happy to curate a custom menu that will exceed your expectations and feature the best seasonal Ohio products available.

Welcome Reception/Rehearsal Dinner/Brunch

extending your wedding day to an entire weekend so you can spend time with loved ones makes getting married even more magical! there are several areas within the hotel that will provide the perfect atmosphere for your event. we take pride in providing you with the freshest in seasonal food and exceptional service.

our culinary and event team will be delighted to design a menu that meets your specific needs.

the Westin also offers wedding day brunch and lunch to be served in your suite as you prepare for your big day. be sure to inquire about these services with your Westin catering manager.

Elegance | \$95 per person

- Up to a five (5) hour event reception with complimentary space
- Four (4) hour hosted familiar brands bar
- Four (4) pieces per person of butler passed hors d'oeuvres
- Complimentary cake cutting and service
- Complimentary sparkling wine toast for all adult guests
- Full-length white, ivory or black table linens and linen napkins
- Candle and mirror centerpieces for all guest tables
- Two (2) course plated dinner
- Complimentary suite for the couple on the evening of the event
- Preferred guestroom rates for wedding guests based on availability

Indulgence | \$105 per person

- All elegance package components plus -
- Four (4) pieces per person of butler passed hors d'oeuvres and one (1) stationed hors d'oeuvres
- Choice of two (2) course plated dinner, plated duet entrée or buffet dinner service

Opulence | \$125 per person

- All indulgence package components plus -
- Four (4) hour hosted favorite brands bar
- Four (4) pieces per person of butler passed hors d'oeuvres and two (2) stationed hors d'oeuvres
- Late night snack
- Choice of colored napkin selection

\$3 per person for more than one entrée choice

\$2 per person for more than one starch and vegetable choice

\$3 per person for duet plates

All pricing is per guest, unless otherwise noted. Prices subject to change. A 23% taxable service charge and 7.5% sales tax apply.

Seasonal Menu Selections



Seasonal Passed Hors d'oeuvres Selections

Chilled Selections

bourbon barrel smoked salmon blini with
dill caper crème fraiche

lobster salad microgreens mini brioche

house smoked chicken salad, rye toast

deviled free range egg with
smoky bacon tomato jam

mediterranean skewer with kalamata, tomato,
mozzarella, fresh herbs

heirloom tomato bruschetta

peppered black angus tenderloin, horseradish
cloverton cheese, micro thyme

Enhancements

market sliced fruit | \$6

daily vegetable crudité | \$6

imported and domestic cheese | \$8

Warm Selections

chicken wellington

vegetable samosa with harissa

cuban spring roll, hot pepper peach sauce

spicy beef short rib taco, cilantro cream

bahn mi meatball with asian chili red wine

sesame chicken skewer with sweet soy sauce

artichoke sundried tomato croquette with
roasted garlic crème

goat cheese and fig flatbread

sundried tomato spanakopita, red pepper aioli

Upgrades

north market display | \$10

cured meats, hard & soft local cheeses, house
pickled baby carrots, peppers, crudité, flat bread

baked brie en croute | \$10
with ohio artisanal jelly, flat bread, fruit

westin wedge:

baby romaine, shaved boursin, pancetta, artisanal ohio tomato, fuji apple vinaigrette

caprese salad:

bibb lettuce, heirloom tomatoes, fresh mozzarella, cracked black pepper, basil vinaigrette

garden salad:

romaine leaf, roasted corn, grilled asparagus, toasted pistachio, pickled carrot, avocado ranch

chopped salad:

butter lettuce, cherry tomato, crumbled feta, greek olives, pickled red onion,
fresh marjoram, greek dressing

Entrée Accompaniments

all entrees will include choice of a starch, chef's selection of seasonal fresh vegetables, fresh bakery basket,
starbucks coffees and tazo teas

parmesan black pepper risotto

red himalayan rice pilaf with almonds with
fresh herbs and cranberry

fresh horseradish and garlic mashed yukon potatoes

garlic roasted tri colored baby fingerling potatoes

laurel valley aged dutchess potatoes

Seasonal Entrée Selections

*denotes entrée available for duet plate

Vegetarian

roasted vegetable ravioli, oyo vodka rossa sauce
spaghetti squash, sautéed greens and vegetables,
smoky heirloom tomato sauce roasted
wild mushroom cannelloni, tomato puree,
crispy parsnip, arugula salad
baked seasonal vegetable ratatouille
with cheese crisp and micro greens

Beef

braised ohio short rib,
watershed bourbon and blueberry mirepoix*
black angus reserve grilled new york strip,
baby leeks, heirloom tomatoes, fresh horseradish demi
osso bucco braised in pinot grigio, with
onions, tomatoes, carrots & fresh herbs
black angus filet +5
scotch brined black pepper cabernet sauce*

Poultry, Game & Fish

cloverton cheese stuffed amish chicken, watercress,
roasted tomatoes, lavender thyme jus
herb seared free range french chicken breast,
ohio maple dijon sauce*
grilled rosemary rubbed chicken breast,
with artichoke, roasted peppers & olives herb jus
prosciutto and sage stuffed chicken breast
with capers and herbed burre blanc
house brined berkshire pork loin,
with a grilled peach chutney
tomato crusted faroe island salmon,
tarragon lemon vin blanc*
fresh cod honey and tamari marinade*
seared citrus soy salmon*

Beverage Selections

Familiar Brands:

beefeater gin, smirnoff vodka
jim beam white bourbon, seagram's 7 whiskey
johnny walker red scotch, hennessy vs cognac
sauza silver tequila, cruzan rum

century cellars cabernet sauvignon
century cellars chardonnay
glass mountain merlot, placido pinot grigio
mark west pinot noir, chateau ste michelle sauvignon
blanc, ruffino prosecco

Favorite Brands:

bombay sapphire gin, absolut vodka
jack daniels whiskey, crown royal whiskey
hennessey vsop cognac, johnny walker black scotch
bacardi rum, jose cuervo silver tequila

magnolia grove cabernet sauvignon
magnolia grove chardonnay, beringer founder's estate
merlot, bollini pinot grigio, deloach pinot noir, alamos red
blend, anew riesling, kim crawford sauvignon blanc,
chandon sparkling

Beer Selection

heineken, amstel light, corona, budweiser, bud light, miller
light, yuengling

Ultra Premium

hendrics gin, titos vodka, dewars whiskey, crown royale
whiskey, johnny walker black scotch, remmy martin
cognac, bacardi superior rum, patron silver tequila, stella
artois, cbc ipa, guinness

j lohr cabernet, ferrari corrano merlot, chateau ste michelle
chardonnay, kim crawford sauvignon blanc, ruffino "lumina"
pinot grigio, veuve champagne toast

Enhancements

(per person)

familiar to favorite brands bar | \$9
tableside house wine service | \$8
additional hour of bar service | \$10
signature cocktails | \$4
single brand upgrade | \$4
local craft beers | \$7 each

whiskey tastings and
custom menus available for all
beverage and wine service

The Late Night Snack

served from 10:15pm - 11:00pm

Tasty Tot Bar | \$8

variety of potato and sweet potato tots with Chefs toppings including: bacon, cheese, scallions, chipotle ranch dip and poutine creamy cheese

Pizza Bread Bar | \$8

artisan breads are topped with house made pizza sauce, laurel valley cheeses, crushed red pepper flakes, grated parmesan, vegetarian and meat lovers

Sliders and Fries| \$14

beef and veggie sliders with sharp cheddar, lettuce, tomato, ketchup, mustard, aioli and seeded buns

Adult Mac and Cheese Bar | \$12

local ohio homemade macaroni and cheese
choice of toppings andouille sausage, bread crumbs,
green chilli, onions, bacon

The Westin In-House Audio Visual provided by:



Ceremony Fee \$2,500

Wireless Microphone and Speakers \$350
wireless handheld or lavalier microphone for ceremony with sound system

Projector and Screen \$540
high-resolution lcd projector and 8ft screen

Up-lighting Package \$540
column up-lighting available in a variety of colors



Prices subject to change. A 23% taxable service charge and 7.5% sales tax apply.

Event Details and The Fine Print



F & B MINIMUMS

the food and beverage minimum is the estimated cost that you would be required to spend during your event, before service charge and tax. the actual amount that you would spend would be based on menu selections and the guaranteed amount of guests.

PRICING

we take food quality seriously. in an effort to provide fresh, local and seasonal cuisine whenever possible, we source the highest quality products available at the time of your event. in certain instances (due to storms, droughts and other patterns beyond our control), we may make comparable menu suggestions in your price point, to offer you a superior product.

RECEPTION HOUR TIME FRAMES

friday evenings; any 6 hour time block between 6pm-11pm

saturday afternoons; 10am to 2pm

saturday evenings; any 6 hour time block between 6pm-11pm

sunday afternoon or evening; any 6 hour time block between 9am-11pm
extension option available

*see package options for reception hour guidelines

DEPOSITS AND PAYMENT SCHEDULE

a minimum of \$3,000 non-refundable deposit is required with a signed agreement to confirm the space for the reception. all deposits are non-refundable and are applied towards the final balance. the payment schedule will be included in the contract.

the final payment is due one full business week prior to the event and is based upon guaranteed attendance, set menu and will include all service charges and sales tax. any additional charges must be settled within 7 days of event. client must have active credit card on file.

GUEST ROOM BLOCKS

a preferred room rate may be offered for a block of guest rooms to assist out-of-town guests with overnight accommodations. room rates are discounted from the best available rate of the day through the reservations department, and may at times be higher than some of the limited number of Internet, AARP, AAA, and other discount rates available at a specific time.

EVENT COORDINATION

upon booking your reception, you will be provided with an event manager who will assist in the coordination of your details with the hotel.

MENU SELECTION

menus may be selected at any time during the planning process. to ensure the freshest in food, we do require all menu selections are completed 45 days prior to event.

to assist in your menu selection process, our chefs will prepare a variety of our seasonal menu items for you to enjoy at one of our two annual seasonal VIP tastings.

should you decide that a private tasting is needed, a fee of \$150.00 will be charged.

BEVERAGE RULES

the beverage laws of ohio hold the Westin columbus responsible for the consumption for all alcoholic beverages on hotel premises; therefore we cannot permit any non-hotel purchased beverages to be consumed in any banquet room. guests must be 21 years of age or older to consume alcoholic beverages and must present a valid government photo id upon request. hotel reserves the right to refuse service. no "shot" style drinks are permitted.

PARKING

24 hour on-site valet parking located directly behind the hotel is available. ask your event coordinator for current rates.

additional parking options are available at the columbus commons parking garage—directly across Main Street from the hotel

rates can be found at www.columbuscommons.org