

WEDDINGS AT THE WESTIN

ST. LOUIS



THE WESTIN
St. Louis
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BALLROOMS

PROMENADE

accommodates up to:
240—ceremony
240—reception



CUPPLES

accommodates up to:
225—ceremony
100—reception



INCLUDED WITH OUR COMPLIMENTS



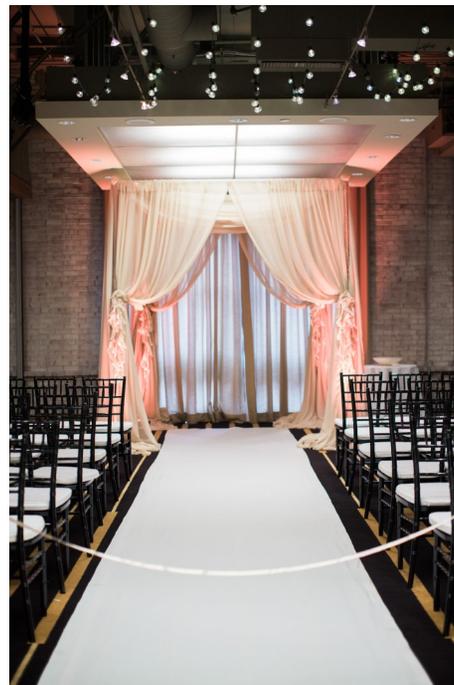
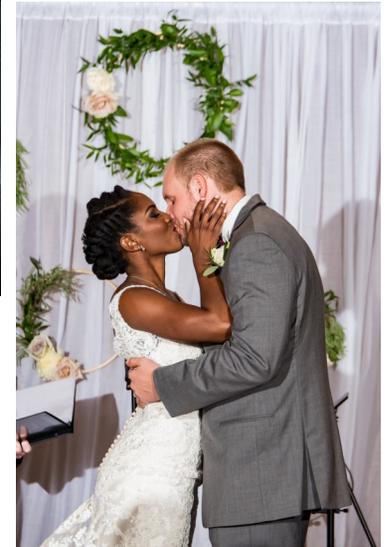
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- white bengaline or champagne satin floor length linen
- ivory, white, or black napkins
- 66" round banquet tables
- banquet chairs
- mirror tile with three decorative votive candles on each table
- parquet dance floor
- display tables for guest book, gifts, place cards and cake
- seasonal coat check
- sparkling wine or cider toast
- two course plated dinner
- coffee and tea service during dessert
- cake cutting service
- tasting for up to 4 guests
- complimentary suite for the newlyweds on their wedding night
- preferred hotel rate for your guests
- complimentary event self-parking

YOUR WEDDING CEREMONY

CEREMONY PACKAGES

ceremony rehearsal room
infused water station
theater style seating
riser upon request
1,000



*pricing is only valid for ceremonies when in conjunction with hosted reception

*If the same room is selected for ceremony and reception a minimum of one hour and a half cocktail reception is required. More time may be required based on décor and set-up.



ARCH SOIREE

COCKTAIL RECEPTION

choice of reception display or
(2) hand passed hors d'oeuvres
one hour hosted traditional bar

PLATED DINNER

choice of starter

assorted warm rolls, whipped butter
champagne toast for all guests
entrée course with
choice of (2) entrees + vegetarian
your wedding cake cut and displayed
starbucks coffee, tazo tea
two additional hours of bar

95 per person



CLASSIC SOIREE

COCKTAIL RECEPTION

choice of reception display or
(4) hand passed hors d'oeuvres
one hour hosted traditional bar

PLATED DINNER

choice of starter

assorted warm rolls, whipped butter
champagne toast for all guests
entrée course with
choice of (2) entrees + vegetarian
your wedding cake cut and displayed
starbucks coffee, tazo tea
three additional hours of bar

119 per person



ESSENTIAL SOIREE

COCKTAIL RECEPTION

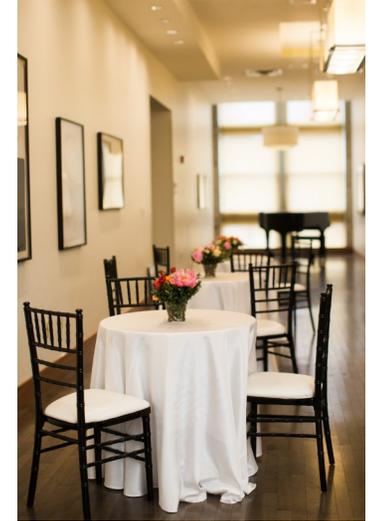
**choice of reception display and
(4) hand passed hors d'oeuvres**
one hour hosted traditional bar

PLATED DINNER

choice of starter

assorted warm rolls, whipped butter
champagne toast for all guests
entrée course with
choice of (2) entrees + vegetarian
your wedding cake cut and displayed
with chocolate dipped strawberry
starbucks coffee, tazo tea
wine with dinner
three additional hours of bar

139 per person



LUXURY SOIREE

COCKTAIL RECEPTION

choice of reception display and
(4) hand passed hors d'oeuvres
one hour hosted traditional bar

PLATED DINNER

choice of starter

assorted warm rolls, whipped butter
champagne toast for all guests
entrée course with
choice of (2) entrees + vegetarian
your wedding cake cut and displayed
with chocolate dipped strawberry
starbucks coffee, tazo tea
wine with dinner
three additional hours of bar

169 per person

HORS D'OEUVRES



BUTLER PASSED COLD SELECTIONS

spicy sweet potato and roasted broccoli crostini (v) | toasted pistachios, mint and basil
marinated grape salad and citrus ricotta served on a crisp pita (v)
cranberry almond chicken lettuce wrap (gf)
diced tomatoes and fresh mozzarella cheese on a basil crostini (v)
edamame and sweet pea puree on crostini | seared beef filet, tomato jam
smoked salmon deviled egg | dill and lemon
tuna au poivre | avocado cream served on a crisp cucumber | add 2
fennel and chili pickled shrimp | house made cocktail sauce | add 3

BUTLER PASSED WARM SELECTIONS

st. louis hand-made toasted ravioli | marinara sauce
artichoke heart and boursin cheese beignet (v)
fresh mozzarella cheese and basil arancini (v) | tomato basil sauce
toasted spinach and feta cheese phyllo pocket (v)
cajun seared chicken skewer (gf) | smoked cheddar cheese cream sauce
beef and chimichurri empanada | house made salsa | add 2
garlic and herb marinated shrimp skewer (gf, df) | spicy honey mustard | add 3
oven-baked crab cake | avocado corn relish and sriracha aioli | add 4
blue crab fritters | cajun remoulade | add 4

DISPLAY STATIONS

MIDWEST ARTISANAL CHEESE DISPLAY

smoked holland gouda, emmenthaler swiss, brie, boursin and a selection of locally renowned artisanal cheeses (GF)
appropriate accompaniments
assorted crackers and sliced baguettes

FROM THE GARDEN

display of crisp garden vegetables
grilled asparagus and zucchini
house-made hummus and
creamy ranch dip



RECEPTION DISPLAY ENHANCEMENTS

EUROPEAN ANTIPASTI

capicola, genoa salami, mortadella, prosciutto
fresh mozzarella, aged provolone and gorgonzola cheeses
collection of marinated and grilled vegetables and mushrooms, olives, roasted tomatoes and artichoke hearts
crusty country bread, crackers, crostini
add 4

SLIDER BAR

(3) sliders per guest (one of each)

pulled bbq pork | jalapeno jicama slaw on soft white roll
house-made crab cake | avocado corn relish and sriracha aioli on soft wheat roll
classic beef | caramelized onion mustard on a pretzel roll
housemade chips | french onion dip
add 5

TACO STAND

made-to-order tacos
soft corn tortillas
select two: (all gf, df) | pork carnitas | chipotle chicken | beef carnitas | marinated shrimp
toppings | salsa rojo, salsa verde, pico de gallo, shredded cabbage, sour cream, chopped cilantro, limes, diced red onions
add 5

BUILD YOUR OWN RISOTTO

classic white wine and red wine risotto
roasted mushrooms, peppers, caramelized onions, parmesan reggiano, roasted cherry tomatoes, fresh herbs, sautéed squash, pine nuts
select two:
pesto chicken (gf)
shrimp scampi (gf)
braised short ribs (df, gf)
crispy pork belly (df, gf)
grilled salmon (df, gf)
butter poached crab (gf)
add 5



North Arrow Creative

ENTREE

SELECT ONE

mixed greens (v, gf)

cucumbers, cherry tomatoes, shaved carrots, red wine vinaigrette

crisp caesar salad (v)

romaine hearts, shaved parmesan cheese, garlic croutons, caesar dressing

baby spinach salad (v, gf)

roasted beets, feta, red onions, toasted walnuts, sherry-dijon vinaigrette

baby arugula salad (v, gf)

sliced strawberries, black pepper goat cheese, red onions, marcona almonds, balsamic vinaigrette | add 2

chopped romaine salad (v, gf)

kalamata olives, roasted red peppers, red onion, feta, oregano vinaigrette | add 2

caprese

beefsteak tomatoes, fresh mozzarella salad, basil chiffonade, balsamic drizzle

sweet potato chipotle soup (v, gf)

fresh cilantro

tomato basil soup (v)

croutons, parmesan

ENTREE

SELECT ONE

CHICKEN

lemon pepper seared chicken breast

madeira shallot sauce, herb roasted fingerling potatoes

classic chicken picatta

lemon-caper white wine sauce, vegetable rice pilaf

stuffed chicken breast

boursin, spinach, prosciutto, tomato basil sauce, parmesan herb risotto

BEEF

braised short rib (gf)

roasted shallot red wine sauce, chive whipped potatoes

fajita marinated flat iron steak (gf)

pine-apple chimichurri, monterey jack cheese, whipped potatoes

grilled beef tenderloin

caramelized onion roasted potatoes, red wine demi-glace (gf) | add 10



FISH

seared salmon

lemon garlic beurre blanc, whipped potatoes

pan roasted halibut

english pea risotto, compound butter | add 8



VEGETARIAN

herb roasted vegetable crepes

tomato basil sauce

grilled zucchini wrapped asparagus

roasted tomato sauce, olive oil

portobello ravioli

mushroom ragu, parmesan, truffle glaze, fresh herbs

ENHANCEMENTS

Duet Entree

add to any entrée

herb marinated jumbo shrimp (3) (gf) | 13

sea scallops (2) (gf) | 10

petite filet (gf) | 12

seared salmon (gf) | 10

crab cake | market price



Kelly Pratt Photography

CHILDREN'S MENU

up to age 12

children's hors d'oeuvres

choice of one
peanut butter and jelly squares
carrot and celery sticks
toasted ravioli

+4

served dinner

first course

fruit cup

entree

chicken tenders
fries, ketchup

milk, juice or soft drink

dessert

wedding cake

25

LATE NIGHT SNACKS

prices per guest
minimum order of 20 guests

SWEET POTATO AND STEAK FRIES | 5
assorted condiments

BEEF SLIDERS | 8
caramelized onions, american cheese
ketchup, bbq sauce, mustard, mayonnaise,
bacon

WARM PRETZEL BREAD STICKS | 5
yellow mustard

ASSORTED GOURMET COOKIES | 8
2% and skim milk

SAINT LOUIS STYLE PIZZA | 8
cheese, italian meats or veggie



LATE NIGHT STATIONS

MEET ME IN SAINT LOUIS PACKAGE | 12
toasted ravioli
gooey butter cake
companion pretzel sticks

SLIDERS | 8
select two
grilled chicken breast | pesto
pulled pork | bbq sauce, slaw, crispy onions
angus cheese burger | bacon jam
cheese steak | peppers, onions
lobster rolls | lemon aioli, chives | add 6

WINGS FOUR WAYS | 10
minimum 20 guests required
crispy chicken wings
bbq, buffalo, sriracha, teriyaki sauces
ranch, bleu cheese
carrots, celery

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BAR PACKAGES

TRADITIONAL BAR

SPIRITS

svedka vodka, cruzan rum, gilbey's gin sauza gold tequila, courvoisier vs cognac, jim beam bourbon, clan mcgregor scotch, peach schnapps, apple pucker, triple sec, le jeon sweet and dry vermouth

BEER

budweiser, bud light, michelob ultra, schlafly pale ale, corona extra, st. pauli girl n.a.

WINE

sycamore lane pinot grigio, chardonnay merlot, cabernet sauvignon, capasoldo moscato, smwe michelle nv brut

*4 hour traditional brand bar included in all packages



TRADE UP

Select Any Three (3) Spirit Brands listed below to add on to your bar
+\$3.00 per person

VODKA

absolut, ketel one, wheatley, tito's handmade, belvedere, grey goose, absolut citron

GIN

tanqueray, the botanist, hendrick's, bombay sapphire, plymouth, monkey 47, aviation

RUM

bacardi select (dark), captain morgan original spice, malibu, bacardi 8, appleton estate rare blend, santa theresa 1796

BOURBON, WHISKEY AND RYE

buffalo trace, jack daniel's, knob creek 100, maker's mark, basil hayden's, woodford reserve, hudson (750), michter's, bulleit, booker's, angel's envy, high west, templeton rye, rittenhouse rye, bulleit rye, jameson irish

SCOTCH

johnny walker black, monkey shoulder (750), crown royal, the glenfiddich 12, the glenlivet

TEQUILA

herradura blanco, milagro blanco, patron silver, casamigos, casa nobles reposado, don julio silver

REHEARSAL DINNER

BUILD YOUR OWN BUFFET | 59

Includes Seasonally Inspired Soup, Choice of Leaf Salad, Composed Salad, Two (2) Entrees, Two (2) Desserts, Chef Choice of Vegetables, Rolls and Butter, Freshly Brewed Regular and Decaffeinated Coffee, and a Selection of Specialty Teas

LEAF SALADS

select one

mixed greens (v, gf) | cucumbers, cherry tomatoes, shaved carrots, red wine vinaigrette

crisp caesar salad (v) | romaine hearts, shaved parmesan cheese, garlic croutons, caesar dressing

baby spinach salad (v, gf) | roasted beets, feta, red onions, toasted walnuts, sherry-dijon vinaigrette

COMPOSED SALADS

select one

mediterranean quinoa salad | diced red onion, bell peppers, kalamata olives, feta cheese herbed vinaigrette

panzanella salad | cubed sourdough bread, english cucumber, red bell pepper, green bell pepper, red onion, **caprese salad** | fresh mozzarella, grape tomatoes, soft greens, basil, balsamic drizzle (gf, v)

cucumber and tomato salad (v, ve, df, gf) | red onions, red wine vinaigrette

warm roasted yukon gold potato salad (v, gf) | sour cream and chives



MAIN COURSE

select two

chicken chardonnay (gf, df) | grilled chicken, roasted tomatoes, artichokes, garlic confit

pan seared chicken breast | lemon, capers, oven dried tomatoes, roasted potatoes

grilled flank steak (gf, df) | peppers, green onion, balsamic jus

smoked beef brisket (gf, df)

grilled salmon | herbed garlic butter, red pepper risotto

baked sole (gf, df) | fresh herbs, extra virgin olive oil, lemon

baked rigatoni (v) | roasted garlic tomato sauce, mozzarella and shaved parmesan-reggiano

cheese ravioli (v) | grilled vegetables, roasted garlic cream sauce

baked macaroni and cheese (v)

DESSERT

Select Two

cheesecake (gf) | fresh fruit compote

st. louis gooey butter cake | caramel sauce

ultimate chocolate cake | chocolate sauce

carrot cake | cream cheese frosting

chocolate flourless cake (gf) | berry puree

fruit tart of the season | fruit coulis

key lime pie

REHEARSAL DINNER CONT.

PLATED REHERSAL DINNER | 49

three course meal includes choice of soup or salad, choice entrée, choice of dessert, chef choice of vegetables, rolls and butter, freshly brewed regular and decaffeinated coffee, and a selection of specialty teas

FIRST COURSE

select one

mixed greens (v, gf) | cucumbers, cherry tomatoes, shaved carrots, red wine vinaigrette

crisp caesar salad (v) | romaine hearts, shaved parmesan cheese, garlic croutons, caesar dressing

baby spinach salad (v, gf) | roasted beets, feta, red onions, toasted walnuts, sherry-dijon vinaigrette

caprese | fresh mozzarella, roasted tomato, basil chiffonade, balsamic drizzle, crostini (gf, v) | add 3

sweet potato chipotle soup (v, gf) | fresh cilantro

tomato basil soup (v) | croutons, parmesan

MAIN COURSE

select one

grilled chicken penne pasta | boursin cream sauce

fresh herb crusted chicken breast | roasted garlic mashed potato, tasso cream sauce

dijon panko crusted salmon | roasted red pepper coulis, herb basmati rice

tuscan grilled flat iron steak | tomato-rosemary confit, roasted red bliss potatoes

select one vegetarian entrée

roasted vegetable crepes | tomato basil sauce, baby arugula
tuscan ratatouille tart | zucchini, squash, peppers, mushroom and

ricotta

penne primavera | roasted vegetable, baby spinach

FINAL COURSE

select one

cheesecake (gf) | fresh fruit compote

st. louis gooey butter cake | caramel sauce





THE WEDDING SUITE

With over 900 square feet of luxurious space, the wedding suite at The Westin St. Louis is a coveted accommodation for all couples.

A living area, dining room, and half bath create the perfect space for the bridal party to get ready for the big day.

Windows surrounding the dining area provide essential natural light for makeup and hair preparations.



garden party | 20

assorted domestic and imported cheeses
fresh garden vegetables | ranch, cucumber dill dips
seasonal sliced fruits and berries | yogurt dip
crispy wafers, french baguettes
regular and decaffeinated coffee and a selection of specialty teas

sweet and savory | 20

assorted house made pastries
quiche lorraine and frittata bites
seasonal sliced fruits and berries | yogurt dip
regular and decaffeinated coffee and a selection of specialty teas

fingerlicious | 22

smoked salmon and cucumber dill finger sandwiches
charcuterie board | imported and domestic meats and cheeses
iced tea, assorted soft drinks, sparkling & still water

snack pack | 16

designer trail mix station | raisins, granola, sunflower seeds, almonds, mixed dried fruits, yogurt covered pretzels, banana chips (v, gf, df)
assorted granola and energy bars (v, gf, df)
house made chips and dip
iced tea, assorted soft drinks, sparkling & still water

BRIDAL PARTY SNACKS

priced per guest, 12 guest minimum

DELIGHTFUL BARS

ultimate bloody mary bar | 14

base bloody mary mix will be served in pitchers

poison | absolut, tito's handmade, ketel one

salad | lemons, limes, celery, kosher pickle spears, green olives, pickled jalapeños, marinated pearl onions

protein | bacon, cooked shrimp

seasoning | old bay seasoning, garlic salt, celery salt, smoked paprika, lemon pepper, freshly ground black pepper

flavor | tabasco sauce, worcestershire sauce, bbq sauce

pre-made mimosas | 13

select two | served in pitchers

- the cure | blueberry, lemon, prosecco
- pomelo | grapefruit juice, prosecco
- original | orange juice, prosecco
- kir royale | crème de cassis, prosecco
- bellini | peach, prosecco
- french 75 | gin, lemon juice, prosecco, simple syrup

build your own mimosa | 13

includes la marca prosecco and your choice of 3 of the following juices

watermelon | strawberry | pineapple | grapefruit | orange | mango | cranberry

sangria | 13

select two | served in pitchers

- **white sangria #1** | storypoint chardonnay, grand marnier, simple syrup, oranges slices, fresh raspberries, fresh strawberries sliced thin, mint
- **white sangria #2** | proverb chardonnay, apple brandy, simple syrup, oranges slices, apples pieces, q drinks soda water, mint
- **white sangria #3** | storypoint chardonnay, deep eddy lemon vodka, kiwi, watermelon balls, q drinks soda water
- **red sangria #1** | alamos malbec, chambord, simple syrup, oranges sliced thin, red apples, fresh strawberries, q drinks ginger beer
- **red sangria #2** | proverb cabernet, ketel one orange, simple syrup, fresh blackberries, raspberries and strawberries, q drinks soda water



BREAKFAST BUFFET

FAREWELL CONTINENTAL | 33

orange and apple juice
season's picked fresh whole fruit
sliced seasonal fruits and berries
freshly baked morning pastries and sweet breads

choice of two:

+ an assortment of breakfast cereals | bananas,
whole and 2% and non-fat milk (soy and almond
milk on request)
+ new york style bagels | regular and flavored
cream cheese
+ individual low-fat fruit and greek yogurts
+ fruit yogurt parfait | housemade granola and ber-
ries

BAR ENHANCEMENTS

SPARKLING BAR

priced per cocktail | 12
priced per batch (25 Cocktails) | 275

ULTIMATE BLOODY MARY BAR

priced per cocktail | 12
minimum fee | 250

FAREWELL BREAKFAST | 41

sliced seasonal fruits and berries
assorted regular and greek yogurts
freshly baked morning pastries and
breakfast breads | fruit preserves and
butter

select one

+ farm fresh eggs scrambled | scallions
+ bacon and swiss cheese quiche
+ spinach and swiss cheese quiche

select two

+ applewood smoked bacon
+ country sausage patties
+ country sausage links
+ grilled smokehouse ham
+ turkey sausage
+ apple chicken sausage

select one

+ crispy breakfast potatoes | peppers
and onions
+ hash browns
+ oven roasted yukon gold potatoes

select one

+ cinnamon glazed french toast
+ griddle pancakes
+ belgian waffles
all served with warm maple syrup and
seasonal fruit compote

BRUNCH ENHANCEMENT | 12

**select any three items to be added to your
breakfast buffet**

crisp caesar salad (v) | romaine hearts, shaved
parmesan-reggiano, garlic croutons, caesar
dressing

garden salad (v, gf) | mixed seasonal greens,
english cucumber, roma tomatoes, carrots, red
peppers, red onion, sliced radish,
champagne vinaigrette

mediterranean quinoa salad (v) | diced red on-
ion, bell peppers, kalamata olives, feta, herb vin-
aigrette

cucumber and tomato salad (v, gf, ve, df) | red
onions, red wine vinaigrette

caprese salad (v, gf) | bocconcini, cherry
tomato, basil leaves, balsamic glaze | add 4

smoked salmon | assorted mini bagels,
tomato, red onion, capers, cream cheese | add 7
charcuterie presentation | imported and
domestic meats and cheeses, nuts, grapes, water
crackers add 8

chicken chardonnay (gf, df) | grilled chicken,
roasted tomatoes, artichokes, garlic confit
buttermilk southern fried chicken

poached or seared fresh catch | herbed garlic
butter, red pepper risotto

baked rigatoni | roasted garlic tomato sauce,
smoked mozzarella, shaved parmesan-reggiano
cheese ravioli (v) | grilled vegetables,
roasted garlic cream sauce

st. louis gooey butter cake | caramel sauce
ultimate chocolate cake | chocolate sauce

carrot cake | cream cheese frosting

chocolate flourless cake (gf) | berry puree
house baked cookies and brownies



GENERAL INFORMATION



THANK YOU

Arndt Photography, Bright Shot Photography,
Erin Stubblefield Photography, L Photographie, Sonya Lalla
Photography, White Klump Photography, Zettl Photography,
Your Story Photo, Chameleon Imagery, Conner
Photography, Shadow and Light, North Arrow Creative, Kelly
Pratt Photography

FOOD AND BEVERAGE & MENU PRICING

Menu prices cannot be guaranteed before 12 months prior to your wedding, and are exclusive of 24% service charge and applicable sales taxes. All food and beverage must be provided by the Westin with the exception of your wedding cake, unless coordinated through the Westin Event Manager

DEPOSIT & PAYMENT

To secure a date, a signed contract and non-refundable deposit is required. A deposit schedule will be outlined in the agreement. All deposits are nonrefundable and are credited to the final balance. A cost estimate will be provided to you and final payment of the event is due three days prior to your event.

GUARANTEES

Final attendance is needed five business days prior to your event. If we have not received a guarantee three business days prior to your wedding, you will be billed at the contracted number listed on your agreement or the actual number of guests served, whichever is greater.

GIFT BAGS

The Westin St. Louis would be pleased to hand out gift bags, provided by the couple, to guests upon check-in at no additional cost. We ask that all bags be the same, without specific guest names on them, to expedite the check-in process.

LOSS & DAMAGE

Hotel does not assume responsibility for any damage or loss of merchandise or articles left in the hotel, prior to, during, or following an event.