

THE WESTIN

SAN DIEGO

THIS IS HOW
IT SHOULD FEEL

{westin® weddings}

HEAVENLY PLACES INSPIRED EXPERIENCES

Allow our expert wedding specialists to dote on you as we orchestrate your flawless and perfect day. Our promise is to create a truly unique and personal wedding experience that reflects your personal style with thoughtful details. Let us customize our hotel for you with personalized menus and instinctive attention to detail so you can fully enjoy your special day.

RECHARGE

- 436 Guest Rooms and Suites
- Heavenly Bed & Bath
- PURE rooms
- Complimentary Wireless Internet
- Starbucks® Single Cup Coffee Maker
- Refrigerators in Every Room
- 50" LCD Flat-Screen Televisions
- In-room safe
- Pet-friendly



ENERGIZE

- Westin WORKOUT Fitness Studio
- Outdoor heated lap pool
- Spa Services



DINE

- Coast Restaurant and Bar
- 24 Hour Room Service
- 2013 San Diego Spirits Festival Award
Winning Culinary Team



THOUGHTFUL DETAILS

Imagine celebrating your love in one of San Diego's most iconic buildings. At the intelligently redesigned Westin San Diego, take comfort in knowing your wedding is the jewel of the San Diego skyline.

Your wedding package will include the following:

- ❖ Complimentary Suite for the Couple on their Wedding Night and Parking
- ❖ Champagne & Chocolate Strawberries Amenity
- ❖ VIP Lounge for Bridal Party
- ❖ Complimentary Menu tasting
- ❖ Custom Menu Cards
- ❖ Preferred Guest Room Rate

CEREMONY

- ❖ White Wooden Arch or Arbor
- ❖ White Cloth Aisle Runner
- ❖ Banquet Chairs for Ceremony

*Ceremony Setup Fee: \$1,000.00

RECEPTION & DINNER

- ❖ Guest Tables, Chairs, Belly Bars, Cocktail Rounds
- ❖ White or Sand Colored Floor-Length Linen
- ❖ China, Silverware, Glassware and Votive Candles set on all tables
- ❖ Dance Floor
- ❖ Staging with White or Black Skirting for Cake, and Head or Sweetheart Table
- ❖ Draped Tables for Cake, Gifts, Guestbook and DJ



DELICIOUSLY ADAPTABLE

Plan your day around our promotional package, or create a custom personal package with your Catering Manager to satisfy all your desires.

HEAVENLY

- ❖ one hour hosted premium brands bar
- ❖ three butler passed hors d'oeuvres
- ❖ two course plated dinner
- ❖ traditional champagne toast
- ❖ complimentary suite, parking, chocolate dipped strawberries and champagne

\$95 per guest



Prices are exclusive of 25% service charge and 7.945% tax

BUTLER PASSED HORS D'OEUVRES



COLD

smoked salmon pinwheel

antipasto skewer

seared ahi tuna & wasabi caviar on crostini

jumbo shrimp on cucumber with dill

prosciutto wrapped melon baton

hummus with kalamata olive on brioche

mini fruit skewers with raspberry coulis

buffalo mozzarella with tomato & basil on
focaccia

HOT

beef wellington | cabernet demi-glace

beef brochette | teriyaki drizzle

chicken sate | Thai peanut sauce

crab stuffed mushroom caps

Thai chicken spring roll | sweet chili sauce

bacon wrapped scallop | chive aioli

parmesan artichoke heart | cilantro aioli

fresh crab cake | mango relish

HORS D'OEUVRES STATIONS

BRUSCHETTA BUFFET

goat cheese and herb, olive-tomato tapenade, artichoke and spinach
served with crostini and sliced French baguette

\$7

HUMMUS BUFFET

jalapeno-cilantro, roasted red pepper and classic hummus
served with grilled pita

\$7

DOMESTIC AND INTERNATIONAL CHEESES

served with gourmet crackers and sliced French baguette, garnished with fresh fruits and berries

\$12

MASHED POTATO BAR

Yukon gold whipped potatoes, butter, sour cream, chives, bacon bits, freshly grated American cheese

\$12

*upgrade for your buffet at \$5 per person



Prices are exclusive of 25% service charge and 7.945% tax

PLATED DINNER

All plated entrees include a choice of salad, rolls & butter & Starbucks® freshly brewed coffees & signature hot teas

SALAD

Hearts of Romaine Caesar

prosciutto, garlic croutons,
fresh shaved parmesan
caesar dressing

Gorgonzola & Pear Salad

iceberg & romaine lettuce, dried cranberries, cherry tomatoes
raspberry or champagne vinaigrette

Baby Spinach, Apple and Walnut Salad

sundried apricots, grape tomato
aged sherry vinaigrette

Greek Salad

feta, Kalamata olives, cucumber,
grape tomatoes, balsamic vinaigrette

Entrée Options

Chicken Chasseur

fresh herbs, mushrooms, tomatoes, scallions, pesto
mashed potatoes and julienne vegetables

Pork Tenderloin

spiced apple chutney, bacon-cheddar and sour cream
whipped potatoes, fresh steamed broccoli

Chicken Marsala

Portobello mushroom marsala wine sauce, pesto
potatoes, braised Italian squash

Macadamia Nut Crusted California Sea Bass

Pineapple-mango chili sauce, toasted coconut rice,
fresh grilled vegetable array

Pan Roasted Chicken Breast

wild mushroom ragout and sherry-thyme veloute,
Yukon gold whipped potatoes, fresh vegetable medley

Petite Filet Mignon

barolo wine reduction, blue cheese whipped potatoes,
seasons best baby vegetables

California Halibut

cilantro-lime aioli, seasoned orzo pasta, julienne
vegetables

Wild Salmon

papaya mint relish, fragrant jasmine rice, and fresh
grilled vegetable array

Flat Iron Steak

chimichurri, crisp Vidalia onions, Yukon gold whipped
potatoes, fresh vegetable medley

VEGETARIAN ENTRÉES

Grilled Vegetable Wellington

layered with zucchini, roasted peppers, eggplant,
asparagus, mushroom and borsin cheese in puff pastry
with fire roasted tomato sauce

Vegetable Napoleon

layers of Portobello mushroom,
roasted pepper, zucchini, yellow squash, eggplant,
asparagus on a bed of sweet corn polenta, balsamic
reduction & red pepper coulis

Prices are exclusive of 25% service charge and 7.945 tax

PLATED DINNER

KID'S MEALS

(ages 3-11)

\$28

Starters (select one)

small salad with ranch
fresh fruit cup

Entrées (select one)

personal cheese pizza
penne pasta with marinara sauce
chicken fingers and french fries
hamburger or hot dog with french fries

Dessert

wedding cake
apple cider for toast
\$35



VENDORS' MEALS

2-Course Meal Presentation

\$35

ENHANCEMENTS

Bouquet of Organic Baby Greens

candied pecans, grape tomatoes,
chevre cheese in thinly sliced cucumber
champagne vinaigrette
\$6

Intermezzo

raspberry or lemon sorbet
\$8

Plated First Courses

organic potato and pancetta soup
with tarragon crème fraiche and
baby gouda
\$8

butternut squash ravioli with
shaved fennel and savory spinach
& balsamic drizzle
\$12

pepper seared ahi tuna with asian
slaw & wasabi aioli
\$18

Prices are exclusive of 25% service charge and 7.945% tax

DINNER BUFFET

Served with freshly baked rolls & sweet butter
Starbucks® freshly brewed coffees & signature hot teas

SALADS

Hearts of Romaine Caesar

prosciutto, garlic croutons,
fresh shaved parmesan
caesar dressing

Gorgonzola & Pear Salad

iceberg & romaine lettuce, dried cranberries,
cherry tomatoes
raspberry or champagne vinaigrette

ENTREES

choice of three

wild salmon with lemoncello glaze
local sea bass with mango-chili sauce
chicken breast with bandied apples and pecans
sliced tri tip of beef with wild mushroom demi
grilled sirloin medallions with caramelized onions
roasted pork loin with rosemary-dijon sauce
baked snapper with Sicilian olives, roasted peppers & tomatoes
sliced NY strip in barolo reduction
Mediterranean chicken
grilled sirloin medallions with caramelized onions
beef or vegetable lasagna
rigatoni with grilled Italian sausage, onions and roasted peppers
penne pasta with garden vegetables and garlic

ACCOMPANIMENTS

choice of two

seasonal fresh vegetable medley
blue lake green beans with shallots
herb roasted fingerling potatoes
potatoes au gratin with blue cheese crust
quinoa with butternut squash
balsamic glazed brussel sprouts with pancetta and sliced almonds
saffron infused rice

add \$20 to promotional package

** buffet menu is sold a la carte for the above price as well as part of a package
Prices are exclusive of 25% service charge and 7.945% tax*

PERSONAL ENHANCEMENTS

TUXEDO STRAWBERRIES

white and milk chocolate dipped strawberries served with your wedding cake

\$7

RECEPTION STATIONARY

includes menu cards for each table, tented place cards for each guest, and table number or name for each table in coordinating designs of your choice in a variety of colors

*ask for pricing

CHOCOLATE FOUNTAIN

(minimum 100 guests)

dark, milk or white chocolate fountain served with an array of dipping items:
fresh berry kabobs, pretzel sticks, jumbo marshmallows, rice krispy treats

\$12



Prices are exclusive of 25% service charge and 7.945% tax

LATE NIGHT SNACKS

priced per person

mini grilled cheese with tomato bisque shooter

\$7

mini milk 'n cookies

mini chocolate chip cookies adorn a shot of ice cold milk

\$7

gourmet sliders

beef, salmon, and garden veggie patties with an array of aioli and organic toppings

\$4 each

bacon wrapped dates

stuffed with apricot and almond, balsamic reduction, watercress salad

\$7

castroville artichoke hearts

stuffed with apricot and almond, balsamic reduction, watercress salad

\$7

chorizo empanadas

roasted corn relish and red pepper coulis

\$8

boneless fire wings

crudité and point Reyes bleu dip

\$8



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BEVERAGE SERVICE

PREMIUM BRANDS HOSTED PACKAGE

One hour \$20
Two hours \$29
Three hours \$40
Four hours \$48
 Smirnoff vodka
 Seagrams gin
 Jim beam bourbon
 J&b scotch
 Korbel brandy
 Seagram 7 whiskey
 Cruzan rum
 Sauza silver tequila
 Kahlua
 Di saronno
 Amaretto
 Baileys
 Grand mamier

SUPER PREMIUM BRANDS HOSTED PACKAGE

One hour \$23
Two hours \$31
Three hours \$42
Four hours \$50
 Ketel one vodka
 Tanqueray gin
 Maker's mark bourbon
 Captain morgan rum
 Korbel brandy
 Johnny walker red
 Crown royal
 Cuervo 1800 tequila
 Kahlua
 Di saronno
 Amaretto
 Baileys
 Grand mamier

BEER HOSTED PACKAGE

One hour \$17
Add'l hours \$9
Domestic Beer
 Bud light
 Budweiser
 Michelob Ultra
 O'Doul's
 Miller Lite
 Coors Light
Imported Beer
 Heineken
 Corona Light
 Corona Extra
 Amstel Light
 Samuel Adams
 Boston Lager
 Samuel Adams Light

BEVERAGES BILLED ON CONSUMPTION

Cash Bar

Cordials	\$12
Super Premium Brands	\$11
Premium Brands	\$10
Domestic Beer	\$7
Imported Beer	\$7.50
House Wine	\$10
Soft Drinks	\$5.25
Mineral Water	\$5.25
Fruit Juice	\$5.25

Hosted Bar

Cordials	\$11
Super Premium Brands	\$10.25
Premium Brands	\$9.25
Domestic Beer	\$6.50
Imported Beer	\$7
House Wine	\$9.50
Soft Drinks	\$5.25
Mineral Water	\$5.25
Fruit Juice	\$5.25

\$150 bartender fee applies to hosted and non-hosted bars