



{westin® weddings}

In Celebration of your Marriage, the Westin Hotel has prepared the attached menus especially for you.

“The ritual of marriage is not simply a social event; it is a crossing of threads in the fabric of fate.”

All of our Wedding Packages include the items listed immediately below:

Complimentary Accommodations on your Wedding Night
Featuring our Exclusive Heavenly Bed and Heavenly Shower

Champagne and Chocolate Covered Strawberries
for the Bride & Groom

Five-Hour Open Bar Featuring Premium Liquors

Champagne Toast

Tableside Wine Service with Dinner

Six Butlered Hors D'oeuvres

Two Cold and One Hot Station for Cocktail Hour

Four Course Dinner with Choice of Entrée

Traditional Three Tiered Wedding Cake
With Your choice of Cake, Icing and Filling

Votive Candles

Complimentary Coat Check

Complimentary Place Cards and Direction Cards

Special Room Rates for Your Guests' Overnight Accommodations

Welcome to The Westin Princeton



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Inspired by the Latest Styles and Trends as Well as the
Unique Tastes of the Bride and Groom
Westin Wedding Specialists Meticulously Attend to
Every Detail of Our Guests' Special Day
With Personalized Attention, our Experts Enable the Guests of Honor to
Simply Revel in the Joy of Celebration, Renewed for their Life Ahead

MENUS

For your consideration, our Wedding Package is enclosed.
The prices quoted are current for the year 2012.
Please inquire about rates for 2013 and
beyond. Please add 22% service charge and
7% State Sales Tax to all Food and Beverage.

DEPOSIT AND PAYMENT

To secure a date, a signed contract and deposit are required.
Once we receive a signed contract, the deposit is non-refundable.
Full estimated pre-payment of the event will be due to the Catering
Manager 5 business days prior to the event with
Credit Card Authorization, Cashiers Check or Cash.

DEPOSIT SCHEDULE

The following deposits are required for the listed function rooms:
Forrestal Ballroom Event - \$ 2,500.00
Nassau Room- \$1,000.00

GUARANTEES

Final attendance for all food functions must be specified
5 business days in advance of the event before 12:00 pm.
Once received by the Catering Office that number will be
considered a guarantee and not subject to reduction..

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CEREMONY ARRANGEMENT

Many of our Weddings arrange to have their Ceremony here at the hotel.

A \$500.00 set -up fee will be charged for on site ceremonies. A room or location for the pre-Ceremony portraits and complimentary rehearsal time may be coordinated with your Catering Manager.

GUEST ROOM RESERVATIONS

A complimentary Suite will be provided for the Bride and Groom the evening of their Wedding. Should you require guest room arrangements for your out of town guests, A block of rooms may be reserved according to your needs. Please call the Sales and Catering Office at 609-520-6225.

MUSIC, PHOTOGRAPHER, FLORIST

Names and telephone numbers are provided on our exclusive referral list. You may use your own contacts, however, the companies and individuals listed are familiar with the Westin and are creative professionals.

PARKING ARRANGEMENTS

Complimentary self parking is just steps away from the Forrestal Ballroom entrance. Valet parking arrangements are available at an additional cost. Please consult with your Catering Manager for our current pricing.

PRE-NUPTIAL DINNER AND POST WEDDING BRUNCH

To complete the weekend of your Wedding we invite you to consider our Brunch and Pre-nuptial menus. These menus are included in the information provided to you.

ICE - CARVING ENHANCEMENTS

Available to compliment any Reception

Prices vary depending on selection

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THE COCKTAIL RECEPTION

Cold Reception Displays
Please Select Two

Grilled & Roasted Vegetables
Zucchini, Yellow Squash, Mushrooms,
Eggplant, Asparagus, Onions, & Sweet Yellow & Red Peppers
Served with Balsamic Reduction

Mediterranean Tapas

Tomato and Basil Bruschetta, Eggplant Caponata, and Garlic Hummus
Marinated Roast Tomatoes, Assortment of Olives, Roasted Peppers,
Balsamic Laced Onions, and Artichoke Hearts
Focaccia, Garlic Brushed Pita, and Assorted Flatbreads

California Vegetable Crudité

Display of Fresh Vegetables to include, Carrots, Broccoli, Squash,
Radishes, Endive, French Beans, Celery and Cauliflower
Accompanied By Lemon Hummus and Herb Dip

Artisan Cheese Display

Gruyere, Brie, Boursin, Aged Cheddar, Gorgonzola, and Grana Padano
Presented With French Bread and Assorted Crackers

Antipasto Display

Italian Charcuterie; Prosciutto, Soppressata, Genoa Salami, Aged
Provolone, Fresh Mozzarella in Basil Oil, Marinated Artichokes,
Seasoned Roasted Red Peppers, Oil Cured
Olives, Crostini and Focaccia

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THE COCKTAIL RECEPTION

Hot Stations

Please Select One

Carving Stations

One Attendant Required @ 100.00

Spice Rubbed Roasted Sirloin of Beef

Mustard-Basil Sauce

Roasted Pork Loin

Braised Cabbage, Apples & Juniper

Roasted Breast of Turkey

Lemon Scented Cranberry Chutney

Roasted Leg of Lamb

Artichoke Aioli

Cold Poached Salmon

Cucumber Salsa & Jalapeno-Lime Dressing

Carving Stations Served with Petite Rolls

Pasta Stations

Choose Two Pasta:

Mezzi Rigatoni, Whole Wheat Penne,
Radiatore or Mezzi Penne, or Orecchiette

Choose Two Sauces:

Arrabiatta, Pomodoro, Basil Pesto Cream, Garlic & Extra Virgin
Olive Oil, Sundried Tomato Pesto, Tomato Cream
Accompanied by Garlic Bread & Grated Locatelli

Asian Wok Station

Chef Prepared to Order - Select One:

Hunan Beef, Chicken with Snow Peas, Hot & Spicy Shrimp
Accompanied by Pineapple-Ginger Rice

Dumpling Station

Select Two:

Steamed Chicken Dumpling with Wasabi and Yuzu Sauce
Steamed Vegetable Dumpling with Sesame & Scallion Soy
Steamed Pork Dumpling with Sweet Orange-Chili Sauce

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HOT & COLD HORS D'OEUVRES

COLD

Please Select a Total of Six

Mozzarella with Basil & Grape Tomato Skewer

Beef Tenderloin with Horseradish Crème Fraîche on Crostini

Tuna Tartar with Wasabi & Yuzu

Ahi Peppered Tuna with Seaweed Salad on Cristini

Smoked Salmon & Walnut Lollipop

Polenta with Balsamic Mushroom Tapenade

Bleu Cheese, Roasted Peach on Walnut Bread

Blini with Crème Fraiche and Caviar

Crab Salad, Sundried Tomato, Cristini

Cucumber Cup with Gazpacho Style Vegetables

Deviled Egg with Caviar

Red Bliss Potato, Bleu Cheese Mousse, Fig

Seared Nori Tuna with Caviar

Smoked Trout with Lemon Confit

Zucchini Ribbon with Goat Cheese

Grilled Cajun Chicken with Pigmenton on Pumpernickel

Peppered Beef Tenderloin, Horseradish Cream on Potato Pancake

Cumin Rubbed Beef Tenderloin with Red Pepper on Focaccia

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HOT

Tuscan Chicken and Fontina Bites with Plum Tomato Sauce

Andouille & Cheese Puff

Wild Mushroom Tart

Coconut Chicken with Orange Ginger Dipping Sauce

Ginger Shrimp Sticks

Oriental Spring Rolls With Hot Mustard

Steamed Vegetable Dumpling with Cilantro Soy Sauce

Sesame Chicken With Honey & Ginger Sauce

Coney Island Franks

Chicken Cashew Spring Roll with Hot Mustard Sauce

Scallops and Bacon

Miniature Crab Cakes

Beef Sate with Peanut Sauce

Marinated Grilled Lamb Chops

Beef Wellington

Mini Franks in Puff Pastry

Cranberry and Walnut with Brie

Spanikopita

Mini Meatball Parmesan

Mascarpone, Blue Cheese & Caramelized Onion Tart

Vegetable Cobbler

Black Bean & Shrimp Cone

Herbed Breadcrumbs Stuffed Mushroom

Monte Cristo

Mini Cuban Sandwiches with Pork, Ham, Swiss & Pickles

Grilled Cheese with Brie, Apple and Honey-Mustard

Mini Kobe Burgers

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SALAD

Please Select One

Caesar Salad

Baby Romaine Lettuce, Parmesan Cheese, Garlic Croutons
Classic Caesar Dressing

Spinach Salad

Baby Spinach, Strawberries, Candied Lemon Zest, Lemon Oil

Westin House Salad

Locally Grown, Seasonal Greens & Vegetables
(Ask the chef what's fresh!)

Arugula & Endive Salad

Baby Arugula & Belgian Endive, Golden Raisins, Celery
And Walnuts, White Balsamic Dressing

Toy Box Tomatoes and Fresh Perlini Mozzarella
Herbs and Micro Greens, Balsamic Syrup

INTERMEZZO

Please Select One

Lemon Sorbet

Raspberry Sorbet

Mango Sorbet

Champagne Sorbet



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ENTRÉE

Please choose up to three entrees

Count is to be provided to The Westin Hotel five working days prior to event

Choice is to be indicated on guest's place card

Selections tableside on the day of the event is available at an additional cost

French Cut Chicken Breast

Sauce herbes de Provence, Potato Puree

\$110.00

Stuffed French Chicken Breast, Sage and Fontina Cheese, Natural Jus,
Zucchini Speckled Orzo

\$115.00

French Breast of Chicken Stuffed

Truffle & Wild Mushroom, Viognier Beurre Blanc

\$125.00

Pacific Salmon, Ponzu Sauce, Edamame Succotash

\$123.00

Black Cod with Citrus, Caper & Olive Ragout, Red Skin Mashed Potato

\$125.00

Lemongrass Scented Halibut, Fingerling Potato Hash

\$130.00

Spice Rubbed New York Strip Steak, Roasted Garlic Potato Puree

\$125.00

Cabernet Braised Short Ribs with Root Vegetable Ragout

\$125.00

Wild Mushroom Duxelles Crusted Filet Mignon

Mascarpone Potato Puree

\$130.00

Vegetarian Entrées Available

Please add 22% service charge and
7% State Sales Tax to all Food and Beverage

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DUET ENTRÉE

Filet of Beef & Pacific Salmon
with Ponzu Sauce & Potato Puree
\$125.00

Filet of Beef & Jumbo Lump Crab Cake
with Cilantro Gremolata and Ginger Lime Beurre Blanc
with Red Skin Mashed Potato
\$128.00

Grilled Filet of Beef & Petite Lobster Tail
Garlic-Shallot Butter &
Truffle Scented Potato Puree
\$132.00

BARS TO FEATURE

Premium Brand Cocktails, Imported and American Beers,
California Wines,
Assorted Soft Drinks, Mineral Waters, and Non Alcoholic Beer.

Premium Brands to Include
Absolute Vodka, Bacardi Light Rum, Johnnie Walker Red Scotch,
Jack Daniels Bourbon, Seagram's 7 Whiskey, Beefeater's Gin,
Jose Cuervo Tequila

Budweiser, Miller Lite, Heineken, Amstel Light, O'Doul's
House Select Wine

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DESSERT

Please Select One

Crème Brûlée

Creamy Vanilla Bean Custard with a Crispy Caramelized Top

Tiramisu

Ladyfingers Soaked in Cappuccino with Mascarpone Cheese

Coffee Layer Cake

Three Thin Layers of Chocolate Cake Slathered
with a Rich Coffee Cream

Grand Marnier Creamed Berries

Seasonal Berries Marinated in Grand Mariner &
Served in a Chocolate Cylinder

Lemon Mousse

A Light Genoise Cake Topped with Classic, Tart Lemon Mousse

White & Milk Chocolate Mousse Truffle

Chocolate Demi Cake topped with Rich Chocolate
and Creamy White Chocolate Mousses

Chocolate Truffle

Chocolate Ganache Mouse with a Chocolate Crunch Base

Carrot Cake

Layers of moist Cinnamon & Vanilla Carrot Cake (nut free)
With Cream Cheese Icing

All Desserts Served on a Fruit Coulis Drizzled Plate
with Lightly Sweetened Cream

Also Includes Specialty Wedding Cake

Your Choice of Cake, Filling & Design

Starbucks Coffee & Regular and Herbal Tea

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APPETIZER COURSE ENHANCER

Cold Honeydew and Mint Soup
with Cantaloupe and Mint
\$4.00

Lobster Bisque
Rich, Traditional with Sherry Wine & Lump Crabmeat
\$6.00

Golden Beet Soup
Delicate and Sweet with a hint of Ginger
\$5.00

Wild Mushroom Risotto
with Lemon Thyme
\$6.00

Prosciutto and Caramelized Onion Agnolotti
Sage Brown Butter
\$6.00

Mezzi Penne with Tomato Fondue
Tiny Penne with Mascarpone infused Pomodoro Sauce
\$5.00

Jumbo Lump Maryland Crab Cake
Lemongrass-Ginger Aioli on Rainbow Chard
\$8.00

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DESSERT STATION ENHANCERS

The Princetonian

Featuring a Selection of Miniature Pastries to include Cannoli, Éclairs, & Petit Fours.

Assortment of Signature Cakes: Chocolate Truffle Torte, Cheesecakes, and Fruit Tarts.

Chocolate Fondue with Whole Strawberries, Graham Crackers, Marshmallows, & Pretzels

\$12.00 Per Person

Crepe Station

Fresh Fruit Crepes Topped with Ice Cream-Garnished with Fresh Mint

\$7.00 Per Person

Chocolate Fountain Station

Flowing Milk, Dark or White Chocolate with Assorted Dipping Items

\$10.00 Per Person

Minimum of 100 Guests

Bananas Foster

Bananas, Sautéed with Cinnamon Butter and Captain Morgan's Rum

\$7.00 Per Person

International Coffee Display

Three International Coffees, Cappuccino and Espresso Topped With Whipped Cream, Shaved Chocolate, Orange Zest, Cinnamon Sticks & Sugar Sticks

\$7.00 Per Person

Liquor Station

Chambord, Amaretto, Bailey's Irish Cream, Irish Mist, Frangelico, and Sambucca Romana

\$10.00 Per Person

\$100.00 Chef's Fee Required Per Station

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OPTIONAL RECEPTION ENHANCEMENT STATIONS

CARVING STATIONS

Rosemary and Sea Salt Crusted Beef Tenderloin

Merlot Demi

\$14.00 Per Person

Whole Grilled Salmon Side with Citrus Relish

\$10.00 Per Person

Seasoned Rack of Lamb with Pomegranate Relish

\$14.00 Per Person

Charred Tuna Display

Fresh Sushi Grade Tuna, served rare and

Thinly sliced on a bed of Kaiware Sprouts accompanied

By Shoyu, Pickled Ginger, Wasabi and Papaya Relish

\$14.00 Per Person

Sushi

Tuna, Yellow Tail and Salmon

Displayed Maki and sashimi Style Californian Roll,

Pickled Ginger, Wasabi and Soy Sauce

16.00 Per Person

Sushi Chef In Room, \$150.00 per station

Chilled Seafood Station

Jumbo Shrimp, Blue Point Oysters on the Half Shell,

Little Neck Clams on the Half Shell, and Crab Claws

All Items served with Lemon halves and Peppered Cocktail sauce

\$17.00 Per Person

Custom Ice-Carvings are Available at an Additional Charge

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WESTIN REHEARSAL DINNER BUFFET

SALADS

Please Select Two

Traditional Caesar Salad
with Parmesan Crostini

Baby Field Green Salad

Cucumbers, Tomatoes and Balsamic Vinaigrette

Vine-Ripened Tomatoes with Fresh Mozzarella and Basil

Gnocchi Salad with Pesto Vinaigrette

Entrée's

Please Select Three

Chicken Saltimbocca
with Prosciutto and Provolone

Pesto Crusted Salmon
with Olive Tapenade

Penne

Tossed with Prosciutto, Artichoke Hearts, Plum Tomatoes
with Olive Oil and Garlic

Rigatoni Arrabbiata

Vodka Rigatoni

Spicy Grilled Italian Sausage & Sauteed Bell Pepper

Chicken Asiago

Eggplant Rollatini
with Tomato Basil Sauce

Chef's Vegetables

Garlic Bread and Bread Sticks

DESSERT

Tiramisu and Italian Pastries

Starbucks Coffee, Decaffeinated Coffee, and Tazo Teas.

1 Hour Premium Open Bar

\$55.00 Per Person

Please add 7% Tax and 22% Service Charge



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BREAKFAST SELECTIONS

ESSENTIAL

Minimum of 10 Guests

Orange Juice and Cranberry Juice

Seasonal Whole Fruit

Selection of Breakfast Pastries

Honey, Butter and Preserves

Freshly Brewed Starbucks® Coffees & Assorted Tazo Teas

\$16.50 per Person

AWAKE

Minimum of 10 Guests

Orange Juice and Cranberry Juice

Fresh Seasonal Fruit Display

Selection of Breakfast Pastries

Honey, Butter and Preserves

Bagels with Cream Cheese

Plain and Fruited Yogurts with House Made Granola

Freshly Brewed Starbucks® Coffees & Assorted Tazo Teas

\$20.00 per Person

REJUVENATE

Minimum of 10 Guests

Orange Juice, V-8 Juice, Flavored Mineral Waters

Fresh Seasonal Fruit Display

Whole Wheat Bagels, Oat Bran Muffins, Multi Grain Bread

With Reduced Fat Cream Cheese, Preserves & Honey

Scrambled Egg Beaters or Egg Whites

Turkey Bacon or Turkey Sausage

Assorted Lo-Fat Yogurts

House-made Granola

Strawberry-Banana Yogurt Smoothies

Freshly Brewed Starbucks® Coffees & Assorted Tazo Teas

\$23.00 per Person

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BREAKFAST SELECTIONS

REFUEL

Minimum of 25 Guests

Orange, Grapefruit, & Cranberry Juices

Fresh Seasonal Fruit Display

Selection of Breakfast Pastries

New York Style Bagels

Assorted Cream Cheeses, Sweet Cream Butter & Preserves

Scrambled Eggs

Applewood Smoked Bacon and Link Sausage

Breakfast Potatoes

Cinnamon French Toast with Vermont Maple Syrup

Selection of Cold Cereals

Assorted Yogurt with House Made Granola

Freshly Brewed Starbucks® Coffees & Assorted Tazo® Teas

\$28.00 per Person

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BREAKFAST ENHANCEMENTS

BUILD YOUR OWN YOGURT PARFAIT

Plain or Vanilla Yogurt

Selection of Assorted Nuts and Dried Fruits

House-made Granola

\$5.00 per Person

LOX & BAGELS

Assorted New York Style Bagels

Red Onion, Egg, and Capers

\$8.00 per Person

COUNTRY FRESH SCRAMBLED EGGS

\$4.00 per Person

BREAKFAST SANDWICH WRAP

Scrambled Egg, Cheddar, Tomato & Scallions. In a Tortilla Wrap

\$5.00 per Person

CHEESE BLINTZ

With Seasonal Fruit Sauce

\$5.00 per Person

APPLE CINNAMON CREPES

With Rum Sauce

\$7.00 per Person

BELGIAN WAFFLE STATION

Fresh Berries, Warm Maple Syrup,

Freshly Whipped Cream and Honey Butter

\$7.50 per Person

OMELET STATION

Omelets Prepared to Order with Your Choice of Mushrooms, Bacon

Crisps, Ham, Sausage, Cheddar Cheese, Tomatoes,

Bell Peppers and Onions Chef's Specialty Salsas

\$8.50 per Person

*Attendant Required @ \$100 Per Attendant

We Recommend One Chef per 50 Guests

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