

# {westin® weddings}

Moments are Created, Savored, Captured

## Your Wedding Package Includes

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

Eight 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

Floor Length White or Ivory Tablecloths

Votive Candles

Complimentary Coat Check

Complimentary Place Cards and Direction Cards

Special Room Rates for Your Guests' Overnight Accommodations

# {westin® weddings}

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 2009. Please inquire about rates for 2010 and beyond. Please add 20.5% 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 72 hours or 3 working 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

Nassua Room- \$1,000

## Guarantees

Final attendance for all food functions must be specified 72 hours

(3 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.

# {westin® weddings}

## **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 contact the Sales Office and ask for our Social Room Block Manager,  
Kate Bischoff at 609-520-6217.

She will be able to take of all your room block requests including amenity needs.

## **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

# {westin® weddings}

## The Cocktail Reception

### 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,  
Seagrams 7 Whiskey, Beefeater's Gin, Jose Cuervo Tequila  
Budweiser, Miller Lite, Heineken, Amstel Light, O'Doul's  
Our House Select Wine is Redwood Creek Estates, California  
Chardonnay, and Merlot

## Cold Cocktail Reception Displays

*Please Choose Two*

### Grilled and Roasted Vegetable Display

Assorted Baby Peppers, Carrots, Zucchini, Squash, Portabello Mushrooms,  
Eggplant, Asparagus, Bermuda Onions  
With Virgin Olive Oil and Aged Balsamic Vinegar

### Gourmet Exotic Salsa Spreads & Dips

Salsa Rojo (Roasted Tomato), Salsa Verde (Pablano Pepper), Grilled Pineapple & Chipotle, Vidalia  
Onion Dip, Olive Tapanade and Yellow Tomato Cucumber Salsa  
Plantain Strips, Boniato Chips, Gyoza Crisps and Tortilla Wafers

### Mediterranean Tapas

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

### California Vegetable Crudite

Display of Fresh Vegetables, Including Carrots, Zucchini, Broccoli,  
Radishes, Celery and Cauliflower  
Accompanied By Hummus and Herb Dip

### International Cheese Display

Imported & Domestic Cheeses to Include Gruyere, Boursin, Wisconsin Cheddar, and Gorgonzola  
Presented With Crackers, Lavosh and Sliced French Bread, Garnished with Fresh Fruit

# {westin® weddings}

## Antipasto Display

Extravagant Array of Italian Meats and Cheeses, Including Prosciutto, Soppresata, Genoa Salami, Pepperoni, Aged Provolone, Fresh Mozzarella, Marinated Artichokes, Roasted Red Peppers and Oil Cured Olives and Assorted Breads and Crackers

## Butler Passed Hors D'oeuvres

### Hot & Cold Hors D'oeuvres

Please Select A Total of Eight

#### COLD

Plum Tomato Bruschetta on Focaccia Crisps  
Beef Tenderloin with Horseradish Crème Fraiche on Crostini  
Smoked Salmon and Dill Pinwheels on Black Bread  
Prosciutto, Fresh Mozzarella and Pesto on Croutons  
Tuna Tartar on Sea Salted Baguette Crisps  
Smoked Chicken & Boursin Cheese on Focaccia Crisps

#### HOT

Tuscan Chicken and Fontina Bites with Plum Tomato Sauce  
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  
Assorted Mini Quiche  
Chicken Cashew Spring Roll with Hot Mustard Sauce  
Spanikopita  
Scallops and Bacon  
Miniature Crab Cakes Remoulade  
Beef Sate with Peanut Sauce  
Marinated Grilled Lamp Chops  
Wild Mushroom Turnover  
Beef Wellington

### Hot Stations - Please Select One

Carving Stations – (1) Attendant @ 100.00

Dry Rubbed Roasted Sirloin *of Beef*  
with Horseradish Sauce

# {westin® weddings}

Roast Breast of Turkey  
Accompanied by Cranberry Orange Relish  
Spicy Mustard

Caribbean Spiced Loin of Pork  
Surrounded by Pears, Roasted Walnuts, and Gorgonzola Cheese

Roasted Leg of Lamb  
With Raspberry Mint Sauce  
All Carving Stations Served With Petite Rolls

Pasta Station  
Bowtie Pasta  
in a Tomato Herb Sauce  
Stuffed Cheese Tortellini With Roasted Garlic Sherry Cream Sauce  
Freshly Cracked Black Pepper, Shaved Reggiano Cheese,  
Garlic Bread and Grissini

Wok Station  
Beef, Chicken or Shrimp, Snow Peas, and Water Chestnuts  
Vegetable Stir Fry  
Fried Rice, Fortune Cookies, and Chopsticks

Cuban Sandwiches – (1) Attendant @ 100.00  
Pressed to Order  
Thinly Sliced Roasted Pork, Ham & Swiss Cheese  
With Mustard and Pickles on Cuban Bread

Mashed Potato Bar  
Yukon Gold and Peruvian Blue Mashed Potatoes  
Served in Martini Glasses with Toppings to Include  
Sour Cream, Cheddar Cheese, Bacon Bits, Chives, and Roasted Garlic

Burger Bites - (1) Attendant @ 100.00  
Mini Beef Burger with your Choice of:  
Crumbled Bleu Cheese, Caramelized Onions, Grain Mustard, Catsup & Pickles

Please Add \$8.00 Per Person for Each Additional Station Selected

# {westin® weddings}

## Salads

Please Select One

### Not Traditional Caesar Salad

Crisp Romaine Hearts, Bagels Crisp, and Toasted Parmesan Cheese  
Served with Our Own Zesty Caesar Dressing

### Baby Spinach Salad

Herbed Chevre Cheese, Shitaki Mushrooms, and Roasted Tomatoes  
Served with Raspberry Vinaigrette Dressing

### Village Boulevard Salad

Mixed Baby Greens on an Herb Crouton with Calamatta Olives, Roasted Tomatoes, Julienne  
Pepperoncini and Feta Cheese Drizzled with Champagne Vinaigrette

### Westin House Salad

American Field Greens, with Carrot and Beet Linguine, Ripe Tomatoes and Cucumbers  
Served with Cabernet Vinaigrette Dressing

### Arugula Salad

Baby Arugula with Orange Segments, Red Onions, Blue Cheese, Spiced Candied Walnuts  
Served with Sweet Balsamic Syrup

Sliced Tomatoes and Fresh Mozzarella  
Served with Balsamic Syrup and Micro Greens

## Intermezzo

*Please Select One*

Lemon Sorbet

Mango Sorbet

Seasonal Sorbet

Champagne Sorbet

# {westin® weddings}

## Entrée

Please Select Up to Three  
Count to Be Given Hotel 3 Working Days Prior to Event  
Choice to be Indicated on Place Card  
Highest Price of Three Will Be Charged

Day of Event Choice of 2 Selections  
Available at Additional Charge of \$6.00 Per Person

### Chicken Entrée Selections

Herb Marinated Organic Chicken Breast  
With Natural Juice  
\$100.00

Stuffed Breast of Chicken  
with Cous Cous , Roasted Tomatoes and Fontina Cheese  
\$105.00

### Seaside Entrée Selections

Mirin & Sake Marinated Salmon  
Glaze with Sesame and Ginger  
\$110.00

Grilled Mahi Mahi  
With Pineapple Cilantro Salsa  
\$115.00

Sea Bass  
Served with Fresh Tomato Broth  
\$118.00

# {westin® weddings}

## Beef Entrée Selections

Dry Rub New York Steak  
Topped with Seasonal Wild Mushroom Demi Gloss & Onion Crispies  
\$115.00

Sea Salt Rubbed Filet Mignon  
Grilled and Served with Roasted Shallot Rosemary Sauce  
\$120.00

## Duet Entrée Selections

Grilled Filet & Sea Bass  
Served with Brandy Pear and Fennel Leek Compote  
\$115.00

Filet Mignon & Jumbo Lump Crab Cake  
Served with Merlot Butter and Spicy Roasted Pepper Aioli  
\$120.00

Grilled Tenderloin of Beef & Broiled Lobster Tail  
Served with Burgundy Shallot and White Wine Butter Sauces  
\$125.00

## Vegetarian Entrée

Vegetable Purse  
Grilled Vegetables with Israeli Cous Cous in a Spring Roll Wrapper  
Served with Curried Tomato Vinaigrette  
\$98.00

All Entrées are Served with Chefs Choice of Garden Fresh Vegetables & Oven Fresh Rolls  
Please Add 7% Sales Tax and 20.5% Service Charge

# {westin® weddings}

## Dessert

Please Choose One

### Crème Brûlée

Creamy Vanilla Bean Custard with a Crispy Caramelized Cap

### Ultimate Tiramisu

Ladyfinger Soaked in Coffee Extract with Marscapone Cheese

### Chocolate Pate

Smooth Flourless Cake Served in a Painted Plate with Berries

### Cheese Cake Sampler

Petit Vanilla and Raspberry Cheesecakes

Served with Vanilla & Raspberry Sauces with Seasonal Berry Compote

### Grand Mariner Creamed Berries

Assorted Berries Tossed with Grand Mariner

Served in a Chocolate Cylinder

### Chocolate Bomb

Silky Dark Cream Chocolate Surrounded with Moist Chocolate Cake,  
Chocolate Crumbs and Powder Sugar

### Trio of Desserts

Vanilla Bean Cheesecake, Chocolate Ganache Tart & Mango Citrus Tart  
Served on a Coulis Drizzled Plate with Lightly Sweetened Cream

### Also Includes

Specialty Wedding Cake

Your Choice of Cake, Filling & Design

Starbucks Coffee & Regular and Herbal Tea

{westin® weddings}

Appetizer Course Enhancer

Tomato Bisque  
with Basil and, Marscapone Soufflé  
*\$4.00*

She Crab Soup  
Laced with Sherry Wine and Lump Crab Meal  
*\$5.00*

Wild Mushroom Ravioli  
Served Over Creamed Leeks  
*\$5.00*

Truffle Gnocchi  
With Sherried Tomato Sauce, Oven Roasted Tomatoes and Fresh Basil  
*\$5.00*

Seafood Cocktail  
Jumbo Shrimp and Lump Crab  
Served with Key Lime Mustard Sauce and Brandied Cocktail Sauce  
*\$8.00*

Jumbo Lump Maryland Crab Cake  
Served with Red & Yellow Pepper Coulis and Pesto Drizzle  
*\$8.00*

# {westin® weddings}

## Additional Dessert Station Enhancers

### The Princetonian

The Princetonian Dessert Buffet Features a Selection Of Miniature Pastries Consisting of: Cannoli, Miniature Eclairs And Petit Fours, Assorted Mousses & Fresh Whipped Cream

An Assortment of Signature Cakes to Include:

Chocolate Truffle Torte, New York Cheesecake, Apple Tart

Carrot Cake and Amaretto Torte, Fresh Fruit Kabobs with Chocolate Fondue

\$10.00 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, Sauteed 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

# {westin® weddings}

## Optional Reception Enhancement Stations

### Carving Stations

Herb Crusted Roasted Tenderloin

Served with Roasted Shallot and Port Wine Sauce

Or

Roasted Rosemary Rack of Lamb

Served with Apple and Pear Chutney

@\$14.00 Per Person

### Smoked Seafood Charcuterie

An Array of Traditional Applewood Smoked Salmon,

Pastrami Smoked Salmon, Smoked Trout and Peppered Mackerel

Served with Classical Garnishes to include Capers, Egg Whites and Yolks, diced Red Onion,

Tomatoes and Lemon wedges and Bread points

@\$15.00 Per Person

### Charred Ahi Station

Fresh Ahi with a spicy Asian Crust seared rare,

Thinly sliced on a bed of Kaiware Sprouts accompanied

By Shoyu, Pickled Ginger, Wasabi and Papaya Relish

@\$16.00 Per Person

### Sushi

Tuna, Yellow Tail and Salmon

Displayed Maki and sashimi Style Californian Roll,

Pickled Ginger, Wasabi and Soy Sauce

@\$17.00 Per Person

(In Room Chef @ \$ 150.00 Per Station)

### Chilled Seafood Station

Jumbo Shrimp, Blue Point Oysters on the Half Shell,

Little Neck Clams on the Half Shell, Crab Claws.

All Items served with Lemon halves and Peppered Cocktail sauce

@\$16.00 Per Person

(Custom Ice-Carvings Available at an Additional Charge)

Based on 4 pieces Per Person

Additional Pieces Priced @ \$ 4.00 Per Person

# {westin® weddings}

## 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 20.5% Service Charge

# {westin® weddings}

## Continental Buffet Selections

### Classic Continental (Minimum of 10 Guests)

Fresh Orange Juice and Grapefruit Juice  
Display of Sliced Fresh Fruit  
Selection of Breakfast Bakeries to Include:  
Chef's Specialty Mini Muffins, Croissants  
Fruit and Cheese Danish  
Honey, Butter and Preserves  
Freshly Brewed Starbuck's Coffees & Assorted Tazo Teas  
\$16.50 per Person

### Executive Continental (Minimum of 10 Guests)

Fresh Orange Juice and Grapefruit Juice  
Display of Sliced Fresh Fruit  
Baskets of Breakfast Bakeries to Include:  
Chef's Specialty Mini Muffins  
Fruit and Cheese Danish, Croissants  
Freshly Baked New York Bagels with Assorted Cream Cheeses  
Honey, Butter and Preserves  
Selection of Cold Cereals with 2% and Skim Milk  
Plain and Fruited Yogurts with House Made Granola  
Freshly Brewed Starbuck's Coffees & Assorted Tazo Teas  
\$19.50 per Person

### Fit & Trim Breakfast

Display of Fresh Seasonal Fruit  
Scrambled Egg Beaters or Egg Whites  
Turkey Bacon or Sausage  
Hash Brown Potatoes  
Lo-Carb Display to Include:  
Hard Boiled Eggs and an Array of  
Sliced Imported and Domestic Meats and Cheeses  
Freshly Brewed Starbuck's Coffees & Assorted Tazo Teas  
\$20.00 per Person

{westin® weddings}

The Westin Breakfast Bounty  
(Minimum of 20 Guests)

Fresh Chilled Orange, Grapefruit, Cranberry and Apple Juices  
Seasonal Selection of Fruits and Berries

Fluffy Scrambled Eggs  
Applewood Smoked Bacon and Link Sausage  
Chef's Breakfast Potatoes

Cinnamon French Toast, Vermont Maple Syrup  
Stuffed Pancakes (Blueberry or Cinnamon Apple)  
Irish Steel Cut Rolled Oats

Selection of Cold Cereals With 2% and Skim Milk  
Assorted Yogurt and House Made Granola

Assorted Danish, Mini Muffins, and Croissants  
Fresh New York Bagels with Assorted Cream Cheeses  
Sweet Cream Butter and Fruit Preserves

Freshly Brewed Starbuck's Coffees & Assorted Tazo Teas  
\$28.00 per Person

# {westin® weddings}

## Additional Buffet Ideas

### Fruit Crepe Station\*

Freshly Prepared Crepes Stuffed with Your Favorite Fillings  
Ideas Include Apples, Bananas, Blueberries, Peaches, Strawberries, Ricotta Cheese  
\$ 7.00 per Person

### Omelet Station\*

Omelets Prepared To Order with Omelet Fillings to Include  
Onions, Mushrooms, Peppers, Tomatoes, Ham, Bacon Crisps,  
Spinach, Cheddar and Swiss Cheese.  
Egg Whites and Egg Beaters Available  
\$ 7.50 per Person

### \*Belgian Waffle Station

Toppings to Include Fresh Berries, Maple Syrup,  
Freshly Whipped Cream and Honey Butter  
\$7.50 per Person

### Norwegian Smoked Salmon

Served with Capers, Egg Whites, Yolks, and Onions  
\$7.50 per Person

*\*Attendant Required @ \$100.00 Per Attendant  
We Recommend 1 Chef per 50 Guests*