# in dreams and in love there are no impossibilities

Welcome to



-Janos Arany

Inspired by the latest styles and trends as well as the unique tastes of the bride and groom, the Westin Wedding Specialist meticulously attends to every detail of our guests' special day. The personalized attention of our professional staff enables the guests of honor to simply revel in the joy of celebration, renewed for their lives ahead.

Our wedding package is designed to be a guide for what The Westin offers. Allow us to custom create a package that reflects your style and vision.

#### your wedding specialist:

Lauren Magaw, Catering Sales Manager 202-457-9167 Lauren.Magaw@westindccitycenter.com

THE WESTIN
WASHINGTON DC



# Honor

# cocktail reception

3 Hours Tier I Open Bar

4 Passed Hors D'oeuvres

Choice of Display Station

#### dinner

Choice of Display Station

3 Courses Dinner

Champagne Toast

Wine Served with Dinner | Sycamore Lane

Viennese Dessert Display

### included with our compliments

Table Linens- White, Ivory or Black Linens

**Bridal Suite** 

Bridal Suite Amenity Champagne & Chocolate Covered Strawberries

#### \$110.00 per person

#### THE WESTIN WASHINGTON DC City Center

1400 M St. NW Washington D.C. 20005 T 202.457.9167

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# optional enhancements

custom linen

chair covers

chiavari chairs

valet parking

additional stationed or passed hors d'oeuvres

intermezzo course

candy bar

custom lighting

enhanced salad or entrée selection

enhancement for your cake plate

late night snack

ask your wedding specialist for pricing

# Cherish

# cocktail reception

4 Hours Tier I Open Bar 6 Passed Hors D'oeuvres Choice of Display Station Choice of Action Station

#### dinner

3 Course Dinner Champagne Toast Wine Served with Dinner | Trinity Oaks Viennese Dessert Display

# included with our compliments

Table Linens- White, Ivory or Black Linens Bridal Suite Bridal Suite Amenity | Champagne & Chocolate Covered Strawberries \$30 brunch credit

\$130.00 per person



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# optional enhancements

custom linen chair covers

chiavari chairs

valet parking

additional stationed or passed hors d'oeuvres

intermezzo course

candy bar

custom lighting

enhanced salad or entrée selection

enhancement for your cake plate

late night snack

ask your wedding specialist for pricing

# Love

### cocktail reception

4 Hours Tier II Open Bar 6 Passed Hors D'oeuvres Choice of Display Station Choice of Action Station

#### dinner

**3 Courses Dinner** Intermezzo Champagne Toast Wine Served with Dinner | Joel Gott Viennese Dessert Display

# included with our compliments

Table Linens- White, Ivory or Black Linens Chiavari Chairs **Bridal Suite** Bridal Suite Amenity | Champagne & Chocolate Covered Strawberries \$50 Brunch Credit

\$150.00 per person

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# optional enhancements

custom linen chair covers chiavari chairs valet parking additional stationed or passed hors d'oeuvres intermezzo course candy bar custom lighting enhanced salad or entrée selection enhancement for your cake plate late night snack

ask your wedding specialist for pricing

# hors d'oeuvres Display stations

#### **Artisanal Cheese Display**

Smoked Holland Gouda | Dried Apricots, Pecans Tillamook Cheddar | Grape of the Season Vermont Blue Cheese | Dried Apples, Spiced Pecans Gourmandize, Brie and Boursin | Fresh Berries Whole Grain and Water Crackers, Sliced Baguettes

#### Crudités

Display of Crisp Garden Vegetables Buttermilk Ranch and Caramelized Onion Dip Toasted Pita Chips and Crostini Creamy Hummus and Tapenade

#### **Seasonal Fruit Table**

Hand Cut Fruits and Berries Honey Yogurt Dip and Warm Artisanal Chocolate Sauce

#### **European Antipasti**

Capicola, Genoa Salami, Mortadella, Prosciutto Fresh Mozzarella, Aged Provolone and Gorgonzola Collection of Marinated and Grilled Vegetables and Mushrooms, Olives, Roasted Tomatoes and Artichoke Hearts Crusty Country Bread, Crackers, Crostini

#### **Signature Sweet**

Collection of Bakery Cakes, Fruit Filled Pies and European Style Petit Fours **Chocolate Dipped Strawberries** Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and a Selection of Black, Oolong, Green and Herbal Teas from Tazo

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# optional enhancements

#### Soft Tacos | Add 5

Choose 2 Teguila Shrimp Habanero Carnitas Poblano Marinated Chicken Cilantro Marinated Pork Corn and Soft Flour Tortillas Black Bean Jicama and Corn Salad

#### Baked Potato Bar | Add 5

Yukon Baked Potatoes, Shredded Cheese, Sour Cream, Chives, Bacon Bits, Whipped Chili, Sour Cream, Pico De Gallo, Sheared Lettuce, Tomatillo Sauce

# hors d'oeuvres

#### cold bites

Lemon and Thyme Hummus | Crispy Pita Chip, Red onion Marmalade

Poached Jumbo Shrimp | Horseradish Sauce

Shrimp and Gazpacho Shooter

Marinated Herb Roasted Beef and Bleu Cheese Canapé | Tomato Jam

Whole Grain Mustard Chicken Salad | Pretzel Cracker, Tart Apple Sweet -Chile Relish

Diced Roma Tomatoes and Fresh Mozzarella | Basil Pesto, Garlic

Toasted French bread Brie and Prosciutto Crostini

Asian Rice Paper Rolls | Shrimp and Mint Dipping Sauce



#### hors d'oeuvres

#### warm bites

Cheddar Risotto | Braised Beef

Papaya Croquets | Shrimp And Chorizo

Chili Lime Chicken Kebabs

Beef Tenderloin | Gorgonzola Wrapped In Apple Wood Smoked Bacon

Peking Ravioli | Sesame Seeds And Panko | Sweet Chili Dipping Sauce

Chicken Parmesan Puffs

Chicken Yakitori Skewer | Spring Onion

Chicken Tandoori | Indian Spiced Marinade

Beef Barbacoa Taquito

Smoked BBQ Pulled Pork | Mini Cheddar Biscuit

Aged Gruyere and Summer Leak Tart

Pear and Brie In Phyllo

Dumpling | Ponzu Sauce

Roasted Vegetable Ratatouille Tart

Roasted Turkey and Vegetable Cobbler

Buttered Pecan Shrimp | Mango, Cilantro Dipping Sauce

Short Rib Slider | Cheddar Cheese, Chipotle Mayo, Brioche Bun

Falafel Sliders | Hummus, Tzatziki, Avocado

Seared Pepper Tuna | Crostini

Herb And Garlic Shrimp Skewer | Sweet and Hot Mustard Sauce

Scallops Wrapped In Bacon

Oven Baked Crab Cake | Avocado Mousse, Chipotle Mayo

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-- Emily Dickinson

That 'love is all there is' is all we know of love.

salad Select one

Path Valley Farms Organic Salad Baby Greens, Caramelized Pecans, Dried Cranberries Maytag Bleu Cheese, House Made Truffle Vinaigrette

> Crisp Caesar Salad, Romaine Hearts Shaved Parmesan-Reggiano, Focaccia Croutons Caesar Dressing

> > Baby Spinach Salad Candied Walnuts, Pears, Gorgonzola Herb Vinaigrette

Tomato and Fresh Mozzarella Salad Soft Baby Greens, Basil Leaves, Fresh Black Pepper Sea Salt, Olive Oil

> Mushroom Ravioli Goat Cheese, Truffle Foam

Grilled Vegetable Cannelloni Ricotta, Parmesan, Roasted Garlic Tomato Sauce, Pesto

Roasted Beet Salad Gold and Candy Stripe Beets, Parmigianino Reggiano, Pistachios and Sherry Vinaigrette

Butternut Squash Bisque | Pumpkin Seed Oil

Chesapeake Bay Minestrone | Add \$2 Mussels, Crab Meat and Basil Foam

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#### entree

#### select one

Herb Grilled Chicken Cheddar Cheese Scented Cream Polenta

Roasted Chicken Breast Saltimbocca Parmesan Mashed Potatoes

Roasted Organic Chicken Breast on the Bone Barigoule Puree, Baby Leeks, Mushrooms and Truffle Jus

Roasted Tenderloin of Beef Bordelaise Sauce, Garlic Whipped Potatoes, Fried Leeks

Flounder Charred Corn Hash, Creamy Leeks , Tomato Saffron Sauce

Dijon Panko Crusted Salmon Roasted Red Pepper Coulis, Herb Wild Rice Pilaf

#### PLEASE SELECT A VEGETARIAN ENTRÉE

Roasted Vegetable Stack Polenta, Red Pepper Coulis, Asparagus

Shahi Paneer Curry Cashews And Vegetables Served With Basmati Rice

Unless Noted, Includes Chef's Choice of Seasonal Vegetables

# accompaniments

Warm assorted rolls, whipped butter Tableside Starbucks coffee, tazo tea



#### dinner enhancements

Add | 8

Tres Mayor Steak
Old Fashion Potatoes, Roasted Root Vegetables, Anticucho Sauce

Neman Ranch All Natural Center Cut Pork Chop Celery Act Sla, Maple Dijon Mustard

Add | 12 Grilled Black Angus Rib Eye Steak Roasted Fingerling Potato, Garden Bean Ragout And Brandy Peppercorn Sauce

> Pacific Halibut Lentil Caviar. Tomato and Olive Tapenade

Colossal Shrimp and Smoked Gouda Grits Chorizo Butter And Vegetable Of The Season

Duo | 20 Grilled Filet of Beef and Maryland Crab Cake Yukon Gold Whipped Potato, Grilled Asparagus Red Wine Sauce and Piguillo Pepper Coulis

Grilled Filet Mignon and Seared Chilean Sea Bass Potato Dauphinoise, Simple Herb Butter, Veal Demi-Glace

Duo of Beef Tenderloin and Chicken Wild Mushroom Fricassee and Red Wine Jus

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City Center



#### **Action Stations**

#### **Custom Pasta Creations**

Penne, Farfalle and Four Cheese Tortellini Pastas
Roasted Peppers, Caramelized Onions, Kalamata Olives, Baby Spinach
Roasted Mushroom and Garlic Confit
Sweet Italian Sausage, Sliced Grilled Chicken, Shrimp
Gorgonzola and Parmesan-Reggiano Cheese
Basil Marinara, Pesto and Vodka Sauces
Extra Virgin Olive Oil
Rustic Bread Display

#### **Farm Stand Chop Salad**

Romaine Hearts and Crisp Iceberg Blend
Soft Baby Field Greens and Baby Spinach Leaves
Julienne Carrots, Grape Tomatoes, Shaved Red Onion, Sliced Cucumbers
Julienne Peppers, Toasted and Spiced Nuts,
Parmesan-Reggiano Cheese, Blue Cheese
Smoked Bacon, Eggs, Roasted Garlic Herb Croutons
Fresh Rolls and Sweet Butter
Buttermilk Ranch and Creamy Caesar Dressings, Sesame-Ginger and Citrus
Olive Oil Vinaigrettes

#### **Creamy Risotto**

Shitake Mushrooms, Pancetta, Green Peas, Roasted Chicken, Late Harvest Roasted Corn Roasted Red Tomatoes Scallions and Poblano Peppers

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# **Action Station Enhancements**

Fruits de Mer | Add 9 Selection of Sautéed Oysters, Clams and Shrimp Tomatoes, Garlic, Shallots, Pernod, Basil and Butter Grilled Garlic Bread

Organic Polenta Grits | Add 6 Antebellum Course White Grits Cooked To Order Scented With Truffle Oil and Chapel County Cheddar Toppings Include Shrimp Provencal, Red Wine Braised Short Ribs, Roasted Root Vegetables

#### Brunch

\$50 per person

### **Dupont Circle Brunch**

Selection of Seasonal Vine and Tree Ripened Fruits, Melons and Berries with Vanilla-Honey Yogurt Sauce
Fruit Danish, and Freshly Baked Muffins
Sweet Butter, Fruit Preserves and Honey
Country Fresh Scrambled Eggs with Chives
Applewood Smoked Bacon and Sausage Links
Crispy Fingerling Potatoes with Onions and Thyme
Pasta Primavera
Rigatoni with Italian Sausage with Marinara

#### Thomas Circle Brunch

Chilled Freshly Squeezed Orange and Grapefruit Juices

Fresh Strawberries and Whipped Cream

Selection of Seasonal Vine and Tree Ripened Fruits, Melons and Berries with Vanilla-Honey Yogurt Sauce

Fresh Butter Croissants, Fruit Danish, Scones and Freshly Baked Muffins

Sweet Butter, Fruit Preserves and Honey

Selection of New York Style Bagels: Plain, Sesame Seed, Onion and Raisin Smoked Salmon with Sliced Vine Ripe Tomatoes, Red Onions and Capers, Regular, Chive and Dill Cream Cheeses

Cinnamon-Raisin Brioche French Toast with Berry compote, Warm Vermont Maple Syrup

Cheese & Broccoli Quiche

Country Fresh Scrambled Eggs with Chives

Applewood Smoked Bacon and Sausage Links

Crispy Fingerling Potatoes with Onions and Thyme

Omelets to Order:

Country Fresh and Cholesterol Free Eggs with Fillings of: Virginia Ham, Aged Cheddar and

Goat Cheeses, Scallions, Mushrooms, Roasted Peppers, Tomatoes, Spinach and Fresh Herbs

\$70 per person

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#### THE VISTA TERRACE BRUNCH

Chilled Freshly Squeezed Orange and Grapefruit Juices
Selection of Seasonal Vine and Tree Ripened Fruits, Melons and Berries
with Vanilla-Honey Yogurt Sauce

Fresh Butter Croissants, Fruit Danish, Assorted Scones and Freshly Baked Muffins

Sweet Butter, Fruit Preserves and Honey

Selection of New York Style Bagels: Plain, Sesame Seed, Onion and Raisin

Smoked Salmon with Sliced Vine Ripe Tomatoes, Red Onions and Capers, Regular, Chive and Dill Cream Cheeses

Chilled Green Asparagus Dressed with Crumbled Goat Cheese and Walnut Oil Vinaigrette

Mediterranean Grilled Vegetables with Crispy Basil and Extra Virgin Olive Oil

Charcuterie Platter of Smoked and Cured Meats, Sausages and Pâtés Pickled Vegetables, Cornichons and a Selection of Mustards Ricotta Cheese Blintzes with Cranberry-Citrus Compote Omelet Station, Prepared to Order:

Country Fresh and Cholesterol Free Eggs with Fillings of: Virginia Ham, Aged Cheddar and Goat Cheeses, Scallions, Mushrooms, Roasted Peppers, Tomatoes, Spinach and Fresh Herbs

Crispy Fingerling Potatoes with Onions and Thyme

Roasted Chicken Breast with Red Wine Shallot Jus and Wild Mushrooms Maryland Crab Cakes with Corn and Red Pepper Relish and Piquillo Pepper Aioli

Chef's Selection of Individual Miniature Confections and Pastries \$ 110 per person

# optional enhancements

The Ultimate Bloody Mary Bar | 15

Spirits | Absolut, Tito's Handmade

SaladM | Lemons, Limes, Celery, Cucumber slices, Kosher pickle spears, Green olives, Pickled jalapeños, Pepperoncini's, Marinated artichoke hearts, Marinated pearl onions

Proteins | Bacon, Oysters, Cooked shrimp, Beef jerky

Seasonings | Old Bay seasoning, Garlic salt, Celery salt, Smoked paprika, Lemon pepper, Freshly ground black pepper, Seasoned salts, Pickle juice, Olive brine

Flavors | Tabasco sauce, Louisiana hot sauce, Sriracha, Worcestershire sauce, Steak sauce, BBQ sauce

The Ultimate Mimosa Bar | 12 Mumm's Champagne | Fresh Squeezed Orange Juice

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# Beverage service

#### Favorite Brands Tier I

#### **SPIRITS**

New Amsterdam Vodka, Bacardi Superior Rum, Beefeaters Gin Sauza Gold Tequila, Jim Beam Bourbon, Canadian Club 6 Year Dewar's Scotch, DeKuyper Brand Cordials, Martini & Rossi Vermouth

#### WINE

Sycamore Lane, California, Cabernet Sauvignon and Chardonnay SMWE, Michelle NV Brut, Columbia Valley, WA, Sparkling

#### **BEER**

Coors Light, Blue Moon Belgian White, Stella Artois, Lager, St. Pauli Girl N.A.

### Appreciated Brands Tier II

#### SPIRITS

Finlandia Vodka, Bacardi Superior Rum, Tanqueray Gin, Milagro Silver Tequila, Makers Mark Bourbon, Canadian Club 12 Year Dewar's Scotch, Jamison Irish Whiskey, Bailey's Irish Cream Kahlua, DeKuyper Brands Cordials, Martini & Rossi Vermouth

#### WINE

Trinity Oaks, California, Cabernet Sauvignon and Chardonnay SMWE, Michelle NV Brut, Columbia Valley, WA, Sparkling

#### **BEER**

Coors Light, Blue Moon Belgian White, Stella Artois, Lager, St. Pauli Girl N.A.

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#### Rehearsal dinner

#### Classic rehearsal dinner

Salad, entrée, dessert Freshly brewed Starbucks coffee and selection of tazo teas One complimentary tableside glass of wine per guest Complimentary microphone or Standard Up– lighting 60

#### **Enhanced rehearsal dinner**

Salad, entrée, dessert
Freshly brewed Starbucks coffee and selection of tazo teas
One complimentary tableside glass of wine per guest
Two- hour beer and wine open bar
Complimentary microphone or Standard Up- lighting

#### **Grand rehearsal dinner**

Salad, entrée, dessert Freshly brewed Starbucks coffee and selection of tazo teas One complimentary tableside glass of wine per guest Three– hour beer and wine open bar Complimentary microphone or Standard Up– lighting

100

# **THE WESTIN**

WASHINGTON, D.C.
CITY CENTER

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Grow old along with me!
The best is yet to be...
-Robert Browning



# your wedding ceremony

#### location

several unique venues are available for your customized ceremony. choose from small, intimate spaces to ballrooms accommodating up to 300 guests.

### ceremony package

ceremony rehearsal room theater style seating staging upon request wired microphone upon request \$750

# ceremony enhancements

ask your wedding specialist for more information about customizing your ceremony with décor, lighting, seating, and more.

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

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# general information menus

The pricing in this package is exclusive of 24% service charge and applicable sales tax. Menu prices cannot be guaranteed before 12 months prior to your wedding. We offer all of our brides and grooms the opportunity to experience our Executive Chef's menus at a food tasting around three months prior to your wedding. The menu tasting is complimentary for up to four guests and is scheduled based on availability. Additional guests are \$25 each.

### beverage

The standard Westin wedding package includes our four hour premium bar, champagne toast, and wine with dinner.

Luxury bar packages and upgraded wine selections are also available at an additional cost.

Please speak with your Wedding Specialist to assist in selecting wines to compliment your dinner selections.

### deposit & payment

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

### guarantees

Final attendance is needed three days prior to your event not to exceed 5% of original number. 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.

### guest room reservation

A complimentary suite is provided for the bride and groom the evening of their wedding celebration in addition to a complimentary night stay for you to use prior to your one year anniversary.

Should guest rooms be required for your guests, we are happy to offer a preferred rate for them.

### table linen and arrangements

The Westin Washington, D.C. City Center is pleased to provide standard oval banquet tables, banquet chairs, white full length linen, white napkins, mirror tiles and votive candles for your tables, foyer and corridor. Specialty linens, chair covers, tables and chairs are available, please inquire with your Wedding Specialist for options.

### loss & damage

WASHINGTON, D.C.

The 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.