

# our Westin Wedding Package Includes

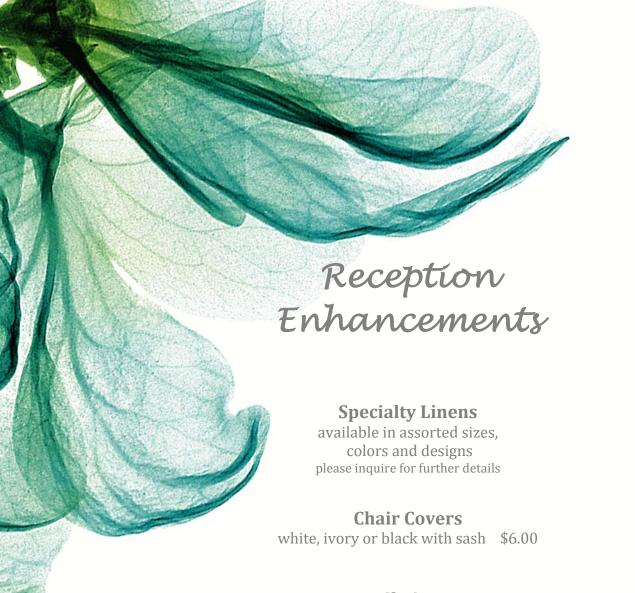
-Complimentary Accommodations on your Wedding Night Featuring our Heavenly Bed and Heavenly Shower Based on Availability with a 100 person or more reception

-Special Amenity for Bride and Groom

-Special Room Rates for Overnight Guest Accommodations

- Complimentary Personalized Wedding Website
  - -Complimentary Ceremony Rehearsal Space
- Discount on Rehearsal Dinner or Day After Brunch
- -Menu Tasting for receptions with 100 guests or more
- Personal Attendant Service for Bride and Groom during Reception
  - Custom Dance Floor and Staging
    - -Votive Candle Centerpieces
      - -White Glove Service
    - Complimentary Cake Cutting
    - -Complimentary Champagne Toast
      Based on package selection

For further information please contact:
Ashley Loffredo, Catering Manager
The Westin Virginia Beach Town Center
4535 Commerce Street
Virginia Beach, VA 23462
757-275-7870 ashley.loffredo@westinvabeach.com



### Chairs

folding chairs- black, white or natural with padded seats \$5.00 chiavari chairs-black, white, silver, gold, and walnut with cushion \$10.00

### Chargers

glass with silver or gold beads -13" round \$7.00 silver or gold leaf- 13" round \$4.00 please inquire for additional options

#### **Chocolate Fountain**

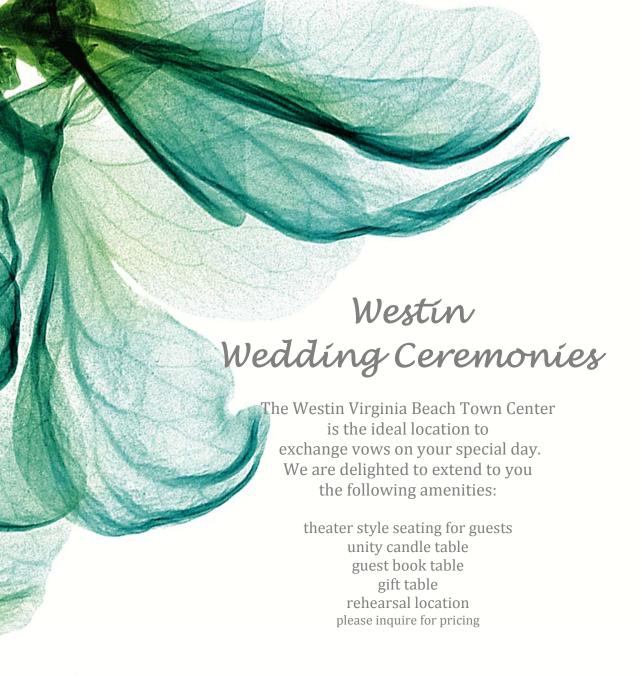
includes choice of chocolate and dipping treats please inquire about pricing

### **Ice Carving**

all carvings are custom and will be priced accordingly

<sup>\*</sup> all pricing subject to 21% service charge and applicable taxes.

\*\* prices and seasonal menu items subject to change



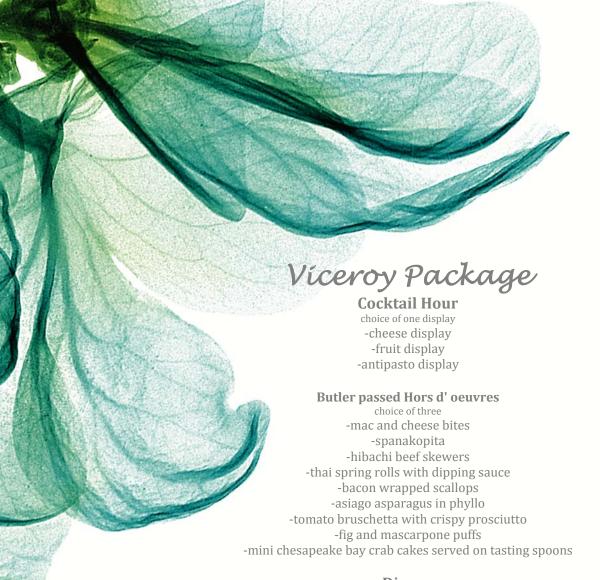
## **Available Enhancements**

please inquire for pricing

chair covers with sashes
chiavari chairs
aisle runner
pipe and drape
wedding arches and trellis
candelabras
sound system

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#### Dinner

all dinners include warm ciabatta bread and butter chef's selection of starch and vegetable starbucks coffee, iced tea and water

soup or salad-choice of one

-corn and crab chowder

-butternut squash and apple bisque

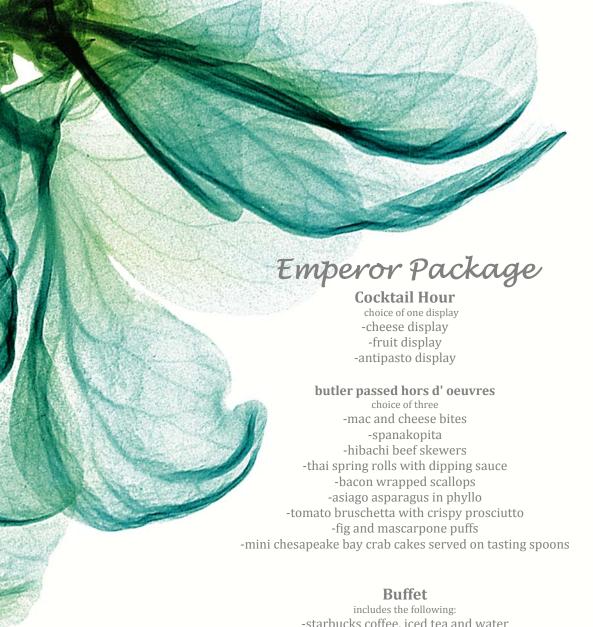
-caesar salad with roasted red peppers, roasted garlic, parmesan cheese, croutons and caesar dressing -arugula salad with seasonal berries, candied pecans, crumbled goat cheese, and balsamic vinaigrette

#### dual entrée selections

-petit filet with smoked gouda cream paired with a handmade jumbo lump crab cake garnished with melon confetti finished with lemon aioli -petit filet with gorgonzola cheese sauce paired with lightly blackened salmon topped with roasted tomato jam -petit filet with oven dried tomato hollandaise paired with bronzed chicken breast with creole cream sauce - chicken breast with whole grain mustard sauce paired with panko and coconut encrusted mahi topped with strawberry kiwi salsa

chocolate dipped strawberry to accompany wedding cake with champagne toast

\$69.00 ++ per person



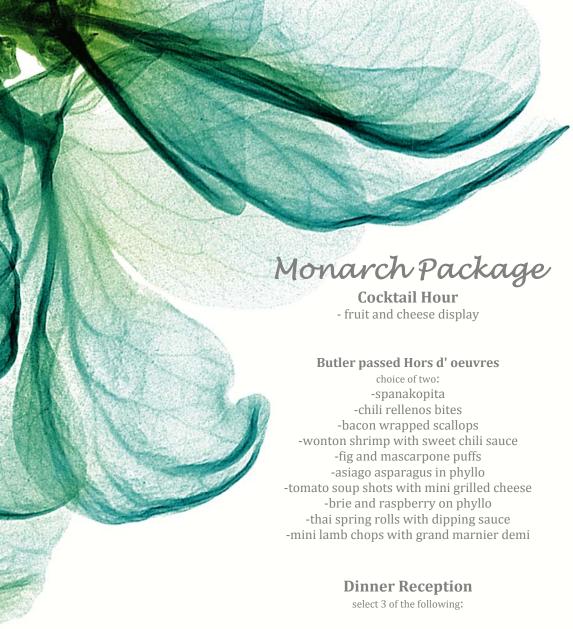
-starbucks coffee, iced tea and water
-warm ciabatta bread and butter
- caesar or mixed field greens with assorted dressings and toppings
-mediterranean pasta salad with spinach, red onion, feta cheese,
pine nuts, basil, olive oil and balsamic vinaigrette
-choice of one starch: potato medley, baby russets,
customized mashed potatoes, wild rice, couscous and mixed grains
-chef's choice of seasonal vegetable

-stuffed manicotti
-grilled chicken with roasted garlic and brie sauce
or
-panko and lemon encrusted mahi topped with gremolata

choice of one carving station
-carved strip loin with au jus and horseradish cream
-virginia ham with assorted chutneys and mustards
-pork loin with dried cranberry port sauce
-carved turkey with natural gravy and cranberry orange chutney
-attendant fee \$75.00 based on 1.5 hours

chocolate dipped strawberry to accompany wedding cake with champagne toast

\$79.00 ++ per person



#### The Heartland

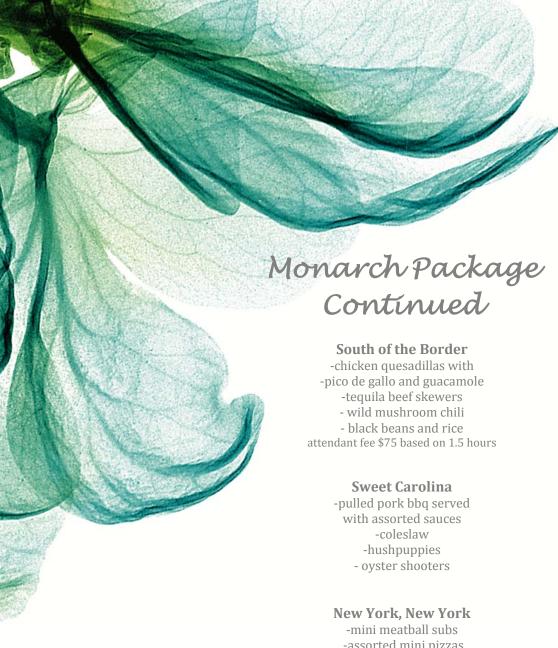
-carved sirloin of beef served with horseradish cream, mayonnaise, stone ground mustard and petit rolls -mashed potato bar served with cheddar cheese, bacon, roasted garlic, sour cream, chives and butter attendant fee \$75 based on 1.5 hours

#### **The Charleston**

-shrimp and grits
- fried chicken tenders with honey mustard sauce
- fried macaroni and cheese
- mini chesapeake bay crab cakes
attendant fee \$75 based on 1.5 hours

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-mini meatball subs -assorted mini pizzas -antipasto skewers - bruschetta

#### **Pacific Rim**

-sushi (2 pieces per person)
- firecracker lobster bites served
with asian slaw in chinese to-go boxes
-wonton shrimp with sweet chili sauce
-chicken lettuce wraps

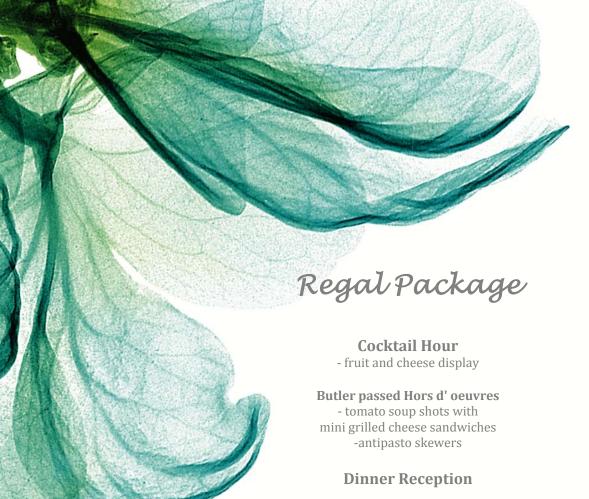
starbucks coffee, iced tea and water

chocolate dipped strawberry to accompany wedding cake champagne toast

\$89.00 ++ per person

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### **Carving Station**

choice of one

-sirloin of beef, horseradish cream, mayonnaise and mustard, petit rolls
-pork loin, apple mustard, herb mayonnaise, roasted corn muffins
-boneless turkey breast with cranberry chutney, dijon mustard, assorted miniature rolls
-virginia honey baked ham, assortment of mustards, chutneys, buttermilk biscuits

#### **Pasta Station**

-cheese tortellini and penne pasta served with alfredo and marinara sauces, fresh grated parmesan, garlic bread -enhancements- chicken, shrimp, italian sausage \$3.00 additional per item

### Selection of 5 hors d'oeuvres

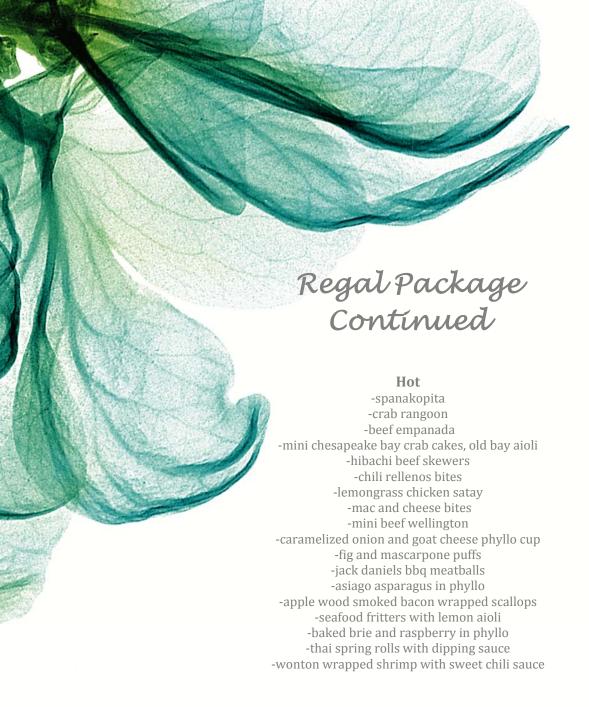
-2 of each selection per person

#### Cold

-antipasto skewers
-crudités shot glasses
-jumbo shrimp cocktail shots
-brie, dried cranberry and onion jam in phyllo cup
-smoked salmon mousse in buchee cup
-virginia beach oyster bloody mary shots
-caramelized dried fruits with gorgonzola on baguette
-tomato bruschetta with crispy prosciutto
-sushi grade tuna with seaweed salad on tasting spoon

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starbucks coffee, iced tea and water

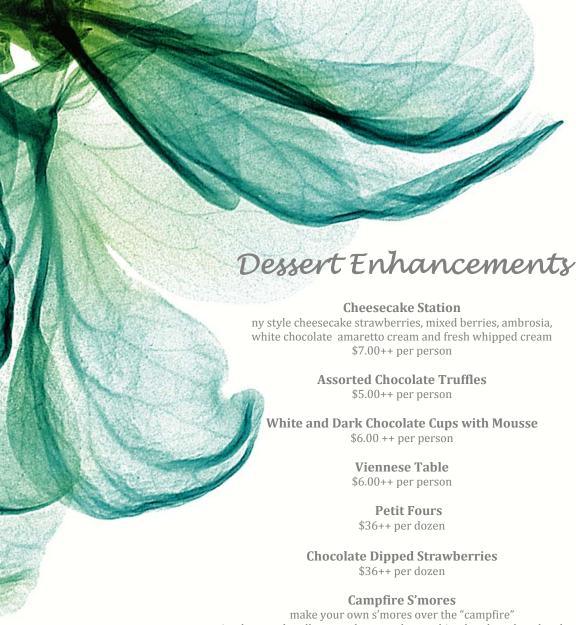
chocolate dipped strawberry to accompany wedding cake

champagne toast

\$59.00 ++ per person

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make your own s'mores over the "campfire" jumbo marshmallows, graham cracker cookies, hershey chocolate bars \$9.00++ per person

#### **Funnel Cake Station**

hot funnel cakes, powered and cinnamon sugar, fruit toppings & whipped cream \$9.00++ per person

#### **Cookies and Milk**

warm fresh backed chocolate chip cookies and ice cold skim and whole milk
\$5++ per person

#### **Chocolate Fountain**

includes choice of chocolate and dipping treats please inquire about pricing.

#### **Starbucks Coffee Station**

starbucks regular and decaffeinated coffees, assorted tazo teas, chocolate shavings, cinnamon sticks, whipped cream and biscotti  $$6.00 ++ ext{ per person}$ 

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for efficiency of service, one bartender per 100 guests required for all bars, \$75.00 fee per bartender identification is required for any person drinking an alcoholic beverages

	<u>cash bar</u>	
\$6	call brand liquor	\$6.50
\$7	premium brand liquor	\$7.50
\$8	elite liquor	\$8.50
\$6	house wine	\$6.50
\$4.50	domestic beer	\$5
\$5	premium beer	\$5.50
\$2.50	soft drinks	\$3
\$2.50	bottled water	\$3
\$2.50	fruit juice	\$3
	\$7 \$8 \$6 \$4.50 \$5 \$2.50 \$2.50	\$6 call brand liquor \$7 premium brand liquor \$8 elite liquor \$6 house wine \$4.50 domestic beer \$5 premium beer \$2.50 soft drinks \$2.50 bottled water

host bar packages service by the hour, priced per person ides: unlimited quantities of mixed drinks, imported and domestic beer, house wines, soft drinks and assorted juices

first hour; call brands \$14.00 / premium brand \$19.00 second hour; call brands \$20.00 / premium brand \$27.00 third hour; call brands \$26.00 / premium brand \$35.00 fourth hour; call brands \$32.00 / premium brand \$43.00

**beer and wine packages** service by the hour, priced per person includes: unlimited quantities of imported and domestic beer,

> house wines, soft drinks and assorted juices first hour \$10.00 second hour \$16.00

third hour \$22.00 fourth hour \$28.00

#### domestic beers

budweiser, bud light, miller lite, michelob ultra, st.paulie girl non alcoholic

#### premium beers

heineken, corona, sam adams

<u>non-alcoholic beverages</u>
pepsi products include: pepsi, diet pepsi, ginger ale, sierra mist club soda, tonic water juices: cranberry, orange, grapefruit, pineapple, grenadine, lime

#### call brand liquors

smirnoff vodka, beefeater gin, bacardi rum, johnnie walker red label scotch, jim beam bourbon, seagram's 7, sauza gold tequila

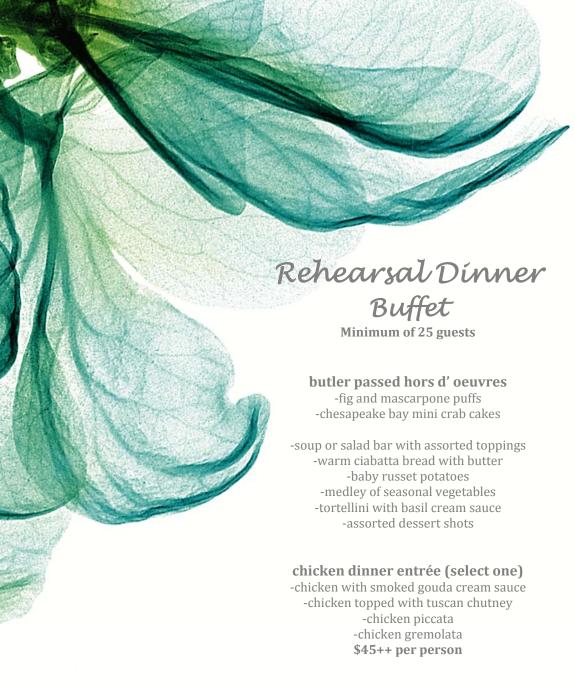
### premium brand liquors

absolut vodka, bombay sapphire, bacardi rum, johnnie walker black label scotch, jack daniel's bourbon, crown royal, jose cuervo gold tequila

### <u>elite liquors</u>

kettle one vodka, bailey's irish cream, kahlua, grand marnier, amaretto di saronno, southern comfort, malibu coconut rum, jameson irish whiskey, dewar's white label, henessey v.s., romana sambuca, captain morgan's spiced rum

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### fish entrée (select one)

-mahi topped with pineapple mango salsa
-salmon with roasted tomato jam
-mahi with citrus pepper sauce atop seaweed salad
-salmon with smoked tomato hollandaise
\$50++ per person

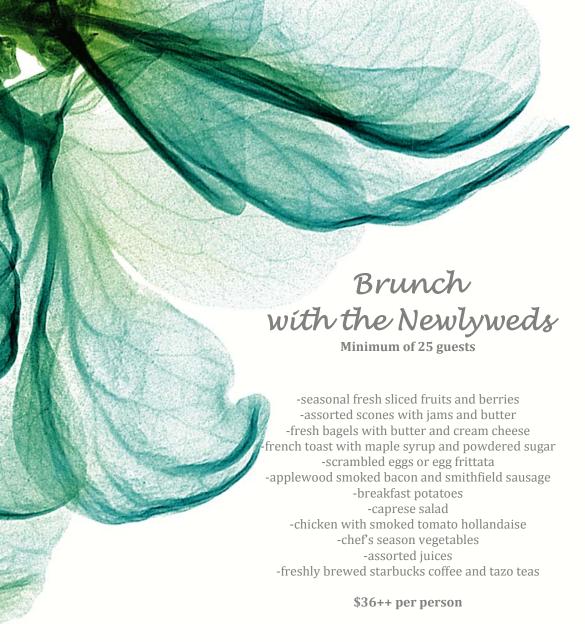
#### beef entrée (select one)

-braised boneless short ribs -carved strip loin –attendant fee applies \$52++ per person

See catering manager for additional buffet and plated options

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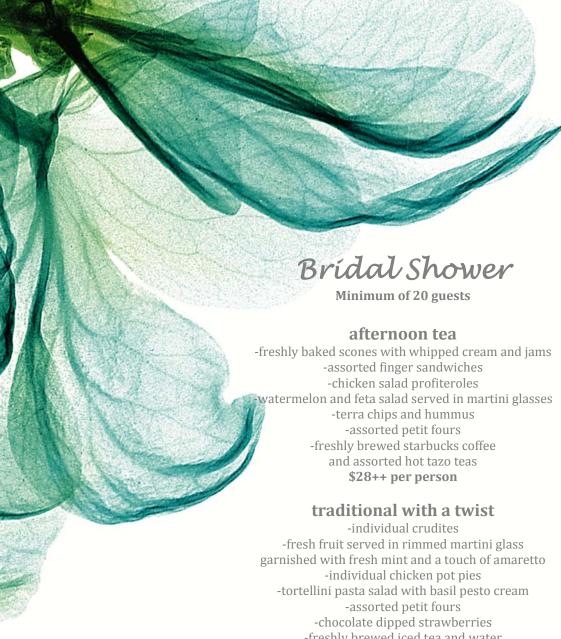


add ons

omelet station
-chef attended with guests choice of: tomatoes, onions, peppers,
mushrooms, cheddar cheese, ham and eggs made to order
\$5++ per person

lox

-lightly smoked salmon with traditional accompaniments capers, chopped egg whites and egg yokes, red onion, diced tomatoes, cream cheese \$7++ per person



-freshly brewed iced tea and water \$26++ per person

> add on mimosa bar -champagne with assorted fruit juices and garnishes \$8++per person

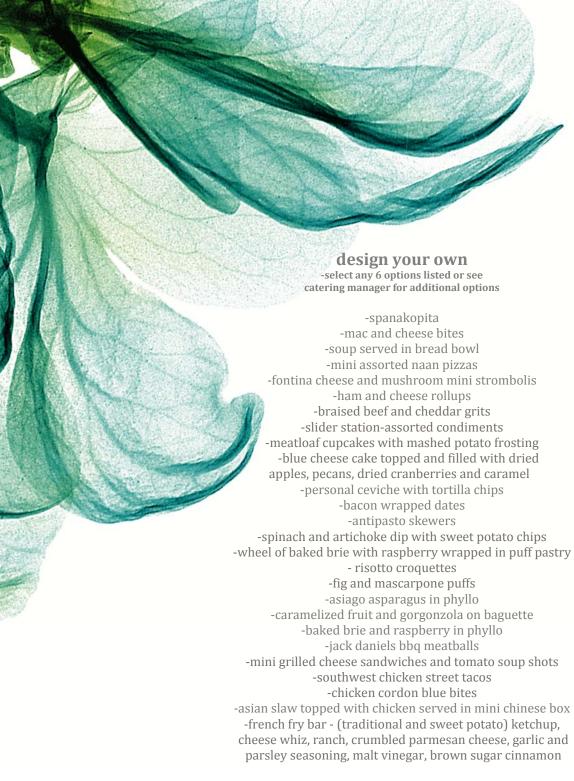
#### mexican fiesta

-guacamole bruschetta -individual nachos -mini chili rellenos -mini chicken burritos -create your own mini fish tacos -margarita cheesecake bars -freshly brewed iced tea and water

\$25++ per person

add on margarita bar -tequila served on the rocks with assorted fruit juices, salts and garnishes \$8++ per person

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-cake pops
-mini warm doughnut holes
-assorted dessert shots
-assorted mini pastries
-cookie and milk-mini cookies
served atop shot glass of milk
-s'mores station

\$30++ per person

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