



At The Westin Virginia Beach Town Center we are here to turn your dreams into reality. The Westin offers the perfect blend of understated elegance coupled with superior service to bring you a unique experience like no other. Our professional experienced catering manager will assist you in creating your menu and coordinating the details of your reception to reflect your individual sense of style. In selecting The Westin we can assure you a one of a kind experience you and your guests will remember forever.

Your 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
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Virginia Beach, VA 23462
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Reception Enhancements

Specialty Linens

available in assorted sizes,
colors and designs
please inquire for further details

Chair Covers

white, ivory or black with sash \$6.00

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

* all pricing subject to 21% service charge and applicable taxes.

** prices and seasonal menu items subject to change



Westin Wedding Ceremonies

The Westin Virginia Beach Town Center
is the ideal location to
exchange vows on your special day.
We are delighted to extend to you
the following amenities:

theater style seating for guests
unity candle table
guest book table
gift table
rehearsal location
please inquire for pricing

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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Viceroy Package

Cocktail Hour

- choice of one display
-cheese display
-fruit display
-antipasto display

Butler passed Hors d' oeuvres

- choice of three
-mac and cheese bites
-spanakopita
-hibachi beef skewers
-thai spring rolls with dipping sauce
-bacon wrapped scallops
-asiago asparagus in phyllo
-tomato bruschetta with crispy prosciutto
-fig and mascarpone puffs
-mini chesapeake bay crab cakes served on tasting spoons

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

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Emperor Package

Cocktail Hour

- choice of one display
- cheese display
 - fruit display
 - antipasto display

butler passed hors d' oeuvres

- choice of three
- mac and cheese bites
 - spanakopita
 - hibachi beef skewers
 - thai spring rolls with dipping sauce
 - bacon wrapped scallops
 - asiago asparagus in phyllo
 - tomato bruschetta with crispy prosciutto
 - fig and mascarpone puffs
 - mini chesapeake bay crab cakes served on tasting spoons

Buffet

- includes the following:
- 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

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Monarch Package

Cocktail Hour

- fruit and cheese display

Butler passed Hors d' oeuvres

choice of two:

- spanakopita
- chili rellenos bites
- bacon wrapped scallops
- wonton shrimp with sweet chili sauce
- fig and mascarpone puffs
- asiago asparagus in phyllo
- tomato soup shots with mini grilled cheese
- brie and raspberry on phyllo
- thai spring rolls with dipping sauce
- mini lamb chops with grand marnier demi

Dinner Reception

select 3 of the following:

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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Monarch Package Continued

South of the Border

- chicken quesadillas with
 - pico de gallo and guacamole
 - tequila beef skewers
 - wild mushroom chili
 - black beans and rice
- attendant fee \$75 based on 1.5 hours

Sweet Carolina

- pulled pork bbq served
- with assorted sauces
- coleslaw
- hushpuppies
- oyster shooters

New York, New York

- 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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Regal Package

Cocktail Hour

- fruit and cheese display

Butler passed Hors d' oeuvres

- tomato soup shots with
mini grilled cheese sandwiches
-antipasto skewers

Dinner Reception

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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Regal Package Continued

Hot

- spanakopita
- crab rangoon
- beef empanada
- mini chesapeake bay crab cakes, old bay aioli
- hibachi beef skewers
- chili rellenos bites
- lemongrass chicken satay
- mac and cheese bites
- mini beef wellington
- caramelized onion and goat cheese phyllo cup
- fig and mascarpone puffs
- jack daniels bbq meatballs
- asiago asparagus in phyllo
- apple wood smoked bacon wrapped scallops
- seafood fritters with lemon aioli
- baked brie and raspberry in phyllo
- thai spring rolls with dipping sauce
- wonton wrapped shrimp with sweet chili sauce

starbucks coffee, iced tea and water

chocolate dipped strawberry to accompany wedding cake

champagne toast

\$59.00 ++ per person

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Dessert Enhancements

Cheesecake Station

ny style cheesecake strawberries, mixed berries, ambrosia,
white chocolate amaretto cream and fresh whipped cream
\$7.00++ per person

Assorted Chocolate Truffles

\$5.00++ per person

White and Dark Chocolate Cups with Mousse

\$6.00 ++ per person

Viennese Table

\$6.00++ per person

Petit Fours

\$36++ per dozen

Chocolate Dipped Strawberries

\$36++ per dozen

Campfire S'mores

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, powdered 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 ++ per person

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Beverage Service

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
alcoholic "shots" are not permitted

host bar

call brand liquor	\$6
premium brand liquor	\$7
elite liquor	\$8
house wine	\$6
domestic beer	\$4.50
premium beer	\$5
soft drinks	\$2.50
bottled water	\$2.50
fruit juice	\$2.50

cash bar

call brand liquor	\$6.50
premium brand liquor	\$7.50
elite liquor	\$8.50
house wine	\$6.50
domestic beer	\$5
premium beer	\$5.50
soft drinks	\$3
bottled water	\$3
fruit juice	\$3

host bar packages

service by the hour, priced per person
includes: 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

non-alcoholic beverages

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

elite liquors

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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Rehearsal Dinner Buffet

Minimum of 25 guests

butler passed hors d' oeuvres

- fig and mascarpone puffs
- chesapeake bay mini crab cakes

-soup or salad bar with assorted toppings

- warm ciabatta bread with butter
- baby russet potatoes
- medley of seasonal vegetables
- tortellini with basil cream sauce
- assorted dessert shots

chicken dinner entrée (select one)

- chicken with smoked gouda cream sauce
 - chicken topped with tuscan chutney
 - chicken piccata
 - chicken gremolata
- \$45++ per person**

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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Brunch with the Newlyweds

Minimum of 25 guests

- seasonal fresh sliced fruits and berries
- assorted scones with jams and butter
- fresh bagels with butter and cream cheese
- french toast with maple syrup and powdered sugar
- scrambled eggs or egg frittata
- applewood smoked bacon and smithfield sausage
- breakfast potatoes
- caprese salad
- chicken with smoked tomato hollandaise
- chef's season vegetables
- assorted juices
- freshly brewed starbucks coffee and tazo teas

\$36++ per person

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 yolks, red onion, diced tomatoes, cream cheese

\$7++ per person

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Bridal Shower

Minimum of 20 guests

afternoon tea

- freshly baked scones with whipped cream and jams
- assorted finger sandwiches
- chicken salad profiteroles
- watermelon and feta salad served in martini glasses
- terra chips and hummus
- assorted petit fours
- freshly brewed starbucks coffee and assorted hot tazo teas

\$28++ per person

traditional with a twist

- individual crudites
- fresh fruit served in rimmed martini glass garnished with fresh mint and a touch of amaretto
- individual chicken pot pies
- tortellini pasta salad with basil pesto cream
- assorted petit fours
- chocolate dipped strawberries
- 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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design your own

-select any 6 options listed or see catering manager for additional options

- spanakopita
- mac and cheese bites
- soup served in bread bowl
- mini assorted naan pizzas
- fontina cheese and mushroom mini strombolis
- ham and cheese rollups
- braised beef and cheddar grits
- slider station-assorted condiments
- meatloaf cupcakes with mashed potato frosting
- blue cheese cake topped and filled with dried apples, pecans, dried cranberries and caramel
- personal ceviche with tortilla chips
- bacon wrapped dates
- antipasto skewers
- spinach and artichoke dip with sweet potato chips
- wheel of baked brie with raspberry wrapped in puff pastry
- risotto croquettes
- fig and mascarpone puffs
- asiago asparagus in phyllo
- caramelized fruit and gorgonzola on baguette
- baked brie and raspberry in phyllo
- jack daniels bbq meatballs
- mini grilled cheese sandwiches and tomato soup shots
- southwest chicken street tacos
- chicken cordon blue bites
- asian slaw topped with chicken served in mini chinese box
- french fry bar - (traditional and sweet potato) ketchup, cheese whiz, ranch, crumbled parmesan cheese, garlic and parsley seasoning, malt vinegar, brown sugar cinnamon

- 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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