

# THE WESTIN

LOMBARD

YORKTOWN CENTER

*Weddings*



  
Lauren & Chris  
PHOTOGRAPHY • CINEMATOGRAPHY

## GENERAL INFORMATION

### **Food & Beverage**

All food and beverage items must be supplied and prepared by the hotel. Food and beverage items may not be removed from the premises. No food and beverage of any kind is permitted to be brought into the hotel without the consent of your assigned catering manager. The hotel reserves the right to charge for the service of any food and beverages brought into the hotel in violation of this policy.

### **Food & Beverage Minimums**

Weddings occurring at the hotel will have a food and beverage minimum to be met based upon the size and date of the wedding. The food and beverage minimum will be outlined in your contract and must be met before tax and service charge.

Ask about our specials for our Friday & Sunday dates!

*\*Current service charge of 25% and sales tax of 9% is added in after the food and beverage minimum is met. Subject to change\**

### **Deposits**

The initial deposit is taken at the time of contract signing. It can be given in the form of cash, cashier's check, or credit card. We accept all major credit cards. There is no discount for cash deposits. Deposits can be split between more than one form of payment.

\$2,000 at the time of contract signing

Deposit Schedule is outlined on your contract

Final Payment is due 10 days prior to your wedding date

### **Cancellation Policy**

From the Agreement Date to 160 days prior:	25% of Total Minimum Revenue
From 159 days to 60 days prior:	60% of Total Minimum Revenue
From 59 days or less prior:	100% of Total Minimum Revenue



Prices quoted are based on a minimum of (50) guests.

A 25% service charge of the total food and beverage revenue (plus all applicable taxes) will be added.

This includes a 19.25% gratuity for banquet employees.

## CEREMONY

Let us continue to transform your dream into reality. The Westin Lombard Yorktown Center would be delighted to host both your wedding ceremony and reception. Relax in the moment as you and your guest's transition seamlessly from your tranquil ceremony to your sophisticated reception.

### **Package Includes:**

Theater style seating for your guests  
Skirted staging for the bridal party  
In-House Tables & Linen  
(1) women's dressing room for the day of use  
(1) men's dressing room for the day of use  
Rehearsal location  
Wedding service manager  
Ceremony rental space  
\$6 per person  
(*\$1000 minimum*)



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## **RECEPTION**

### **Cocktails, Dinner & Dancing**

6-Hour Reception Time

4-Hour Open Bar with our Familiar Brands

Choice of 3 Butler Passed Hors d' Oeuvres

Freshly Baked Bread & Butter

4 Course Dinner (soup, salad, entrée & custom cake)

Customized Wedding Cake

Starbucks Coffee & Tazo Tea Service After Dinner

Champagne Toast

House Wine Service with Dinner

### **For Your Reception**

Floor Length Ivory Linen with Ivory Napkins

3 Votive Candles per Table

In-House Table Numbers

Menu Cards (3 Font Choices)

### **For You & Your Guests**

1 Complimentary Night in a Deluxe Suite for the Couple

Complimentary Surface & Garage Parking

Discounted Wedding Room Block

**\$100** per person

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## PERSONALIZE YOUR WEDDING DAY

Upgraded Linen & Napkins in your Choice of Color

100-200 guests \$1,500      201-300 guests \$2,000      301-400 guests \$2,500

Up Light Package- 10 Up Lights in your Choice of Color

\$400

Chivari Chairs- Silver, Gold, Black

\$6.50 per chair

Glass Charge Plates- Gold or Silver Beaded /Gold or Silver Sponge

\$4.00 per plate

10 Foot Backdrop- Ivory, Black or White

\$150 per 10 Feet

Black Moon Steps for Staging

\$400



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## **BUTLER PASSED SELECTIONS**

### **Cold**

Wild Mushroom Bruschetta with Pesto and Parmesan on a Garlic Baguette

Homemade Antipasto Skewer

Grilled Beef Tenderloin Crostini with Blue Cheese and Fig Jam

Seared Tuna Nicoise Chip with Caper Crème Fraiche and Olive Tapenade

Chilled Chicken Pad Thai Spoon

Lobster Roll Sliders

Heirloom Tomato Caprese Skewer

Salmon Tataki on a Crispy Wonton Chip with Pineapple Relish

Watermelon, Goat Cheese, Pistachio and Basil Skewer with Balsamic

### **Hot**

Andouille Sausage and Cheddar Cheese Fritter with Creole Remoulade

Pork Belly and Potato Pancake Canape with Rosemary Apple Butter

Vegetable Egg Rolls with Ginger Soy Reduction

Mini Beef Wellington with Rosemary Peppercorn Sauce

Creole Crab Cakes with Grilled Scallion Mayo

Honey Sriracha Chicken Meatball

Mini Cuban Sandwich Cigar with Tabasco Aioli

Peking Duck Spring Roll with Hoisin Sauce

Coconut Lobster Skewer with Mango Dipping Sauce

Artichoke & Boursin Beignet



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## **SOUP SELECTIONS**

Lobster Bisque

Tomato Basil Soup

Carrot Ginger Soup

Portuguese Kale and White Bean Stew with Smoked Ham

Sweet Corn Chowder with Pancetta and Chive Oil (Spring/Summer Only)

Butternut Squash with Apple Walnut Relish (Fall/Winter Only)



## **SALAD SELECTIONS**

Gem Romaine Caesar Salad with Focaccia Croutons, Parmesan Cheese and Creamy Caesar Dressing

Wild Spinach & Red Leaf Lettuce Salad with Strawberry, Feta Cheese, Red Onion Pretzel Croutons and Lemon Poppy Vinaigrette

Artisan Green Salad with Roasted Pecans, Thick-Cut Bacon, Dried Cranberry and Bleu Cheese with Honey Dijon Dressing

Lola Rosa, Bibb lettuce and Frissé, Sherry Poached Pear, Candied Walnuts and Bleu Cheese wedge with a Creamy Rosemary Vinaigrette

Tender Baby Greens with Heirloom Tomato, Ribboned Cucumber Matchstick Carrot and Goat Cheese with Peppercorn Ranch Dressing

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**PLATED APPETIZER SELECTIONS FALL/WINTER**

Caramelized Onion and Gruyere Tart with Fresh Thyme and Warm Asparagus Salad

Wild Mushroom Ravioli with Prosciutto, Fried Sage and Parmesan Cream

Gnocchi with Winter Squash, Hazelnuts, Rapini and Brown Butter

Pan Seared Sea Scallop on Pancetta Chip with Lemon Butter

**PLATED APPETIZER SELECTIONS SPRING/SUMMER**

Shrimp Cocktail Martini with Horseradish Cocktail Sauce

Heirloom Tomato and Polenta Tart with Torn Basil

Lamb Kofta with Mint Raita and Jasmine Rice

Lobster Ravioli with Vanilla Nage and Pea Puree

*Add \$5 per person to Package*

**INTERMEZZO**

Lemon Sorbet

Pink Grapefruit Sorbet

Champagne Sorbet

Raspberry Sorbet

*Add \$5 per person to Package*



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**ENTRÉE**

Pan Roasted Airline Chicken Breast with Wild Mushroom Ragout  
Lyonnais Potatoes and Haricots Vert (GF)

Prosciutto, Sundried Tomato and Spinach Stuffed Chicken Breast with Pesto Cream  
Creamy Polenta and Broccolini

Cedar Plank Salmon with Grain Mustard Cream and Sweet Pea Pancetta Relish  
Wild Rice Pilaf and Tri Color Baby Carrots

Day Braised Beef Short Ribs with Reduced Pan Jus  
Fingerling Potatoes and Root Vegetables (GF)

Cider Brined Berkshire Pork Chop with Cherry Thyme Demi-Glace  
Kennebec Potato Hash and Caramelized Brussels Sprouts (GF)

**VEGETARIAN ENTREES**

Root Vegetable Gnocchi Wild Mushroom Ragout and Shaved Parmesan Cheese

Barley Stuffed Acorn Squash with Sundried Tomato Puree and Pesto Oil (GF)

Pan Seared Tofu Masala with Jasmine Rice and Cilantro (GF)

Vegetarian Enchilada Rolls with Cotija Cheese, Salsa Roja and Black Beans (GF)

Roasted Vegetable Wellington with Boursin Cheese and Roasted Red Pepper Cream

**UPGRADED ENTRÉES**

Herb Marinated 6oz Grilled Filet Mignon with Caramelized Cipollini Onion Demi-Glace  
Yukon Gold Mashed Potatoes and Grilled Asparagus (GF)

8oz. American Kobe T-Tender with Bleu Cheese Crust and Red Wine Shallot Reduction  
Truffled Potatoes and Baby Beans (GF)

Pan Seared Florida Grouper with Lemon Shallot Butter  
Dirty Rice and Asparagus (GF)

*Add \$8 per person to Package*

Herb Marinated 8oz Grilled Filet Mignon with Caramelized Cipollini Onion Demi-Glace  
Yukon Gold Mashed Potatoes and Grilled Asparagus (GF)

Garlic and Parmesan Crusted Chilean Sea Bass with Tomato Chorizo Sauce  
Saffron Risotto and Rapini

Pan Seared Halibut with Wild Mushrooms and Roasted Leek Cream  
Fingerling Potatoes and Sugar Snap Pea Medley (GF)

*Add \$14 per person to Package*

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## **BEVERAGE**

### **Familiar Brands**

Smirnoff Vodka, Beefeater Gin, Bacardi Light Rum, Johnnie Walker Red Scotch, Jim Beam White Label, Seagram's 7 Whiskey, Sauza Gold Tequila, Peach Schnapps, Amaretto, Heineken, Corona, Miller Lite, Bud Light, Sam Adams Boston Lager, Non-alcoholic Beer, Assorted Sodas and Juices  
Four Varietals of Wine included in bar package: Chardonnay, Pinot Grigio, Cabernet Sauvignon, and Merlot

*\*Included*

### **Appreciated Brands**

Absolut Vodka, Bombay Sapphire Gin, Bacardi Light Rum, Johnnie Walker Black Scotch, Jack Daniel's, Crown Royal Whiskey, Cuervo Gold Tequila, Peach Schnapps, Amaretto, Heineken, Corona, Miller Lite, Bud Light, Sam Adams Boston Lager, Non-alcoholic Beer, Assorted Sodas and Juices  
Four Varietals of Wine included in bar package: Chardonnay, Pinot Grigio, Cabernet Sauvignon, and Merlot

*\$6 per person to Package*

### **Upgraded Vodka**

(Select 1 Special Vodka to be served the Entire Evening)

Ketel One, Belvedere, Grey Goose, Tito's

*\$2 per person*

### **1 Hour Open Bar Extension**

*\$8 per person*

### **Cordial Package**

Hennessey VS Cognac, Bailey's Irish Cream, Kahlua, Amaretto Disaronno, Port, Midori, Sambuca, Grand Marnier, Frangelico, Drambuie, B&B, Campari

(1 hour of service)

*\$12 per person*

### **Martini Bar**

Specialty Martinis served with a Customized Ice Luge during Cocktail Hour

*\$10 per person*

(150 guest minimum) (Replaces 1 bar)

### **Upgraded Wine**

Canyon Road

Moscato, Chardonnay, Cabernet Sauvignon, & Merlot

*\$2 per person*

*One bartender is scheduled per 100 guests*

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## VIBRANT CUISINE

### **Entrée Enhancements**

Lemon Garlic Shrimp (3) \$8 per person

Crab Cake (2oz) \$10 per person

Half Lobster Tail (2oz) \$12 per person

### **Sweets Station**

Assorted Petit Fors, Cheese Cakes Lollipops, Caramel Apple Crumble,  
Carrot Cake with Cream Cheese Icing, Micro Chocolate Pots de Crème, Key Lime Mousse,  
Mini Cupcakes and Continental Coffee Service

\$16 per person

(125 guest minimum)

### **Custom Candy Table**

Choice of (6) Candies \$16 per person

Choice of (8) Candies \$18 per person

(125 guest minimum)

### **Ice Cream Station**

Vanilla, Chocolate and Chef's Special Ice Cream

Chocolate Lined Waffle Cups, Sprinkles, Chocolate Syrup, Whip Cream and Cherries

\$15 per person

(50% of guest count)

### **Late Night Snacks**

Mini Beef Sliders (50 pieces) **\$350**

Chicken & Waffles Stack **\$200**

Grilled Cheese Dippers with Tomato Soup (50 pieces) **\$175**

Build Your Own Tacos (50 pieces) **\$175**

Fries with Assorted Dipping Sauces **\$150**

Warm Soft Pretzels Bites with Cheese and Mustard Dipping Sauce (50 pieces) **\$175**

Piglets in a Blanket (50 pieces) **\$175**

Cookies & Milk **\$200**

12" Thin Crust Pizza (Cheese, Pepperoni, Sausage)

**\$24 each**



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## **KIDS MEAL**

(Select one from each category)

Includes unlimited Soft Drinks, Juice or Milk

### **Appetizer**

Tortilla Chips with Salsa

Carrot and Celery Sticks with Ranch Dip

### **Salad**

Garden Salad with Ranch Dressing

Fruit Cup

### **Entrée**

(Served with French Fries)

Two Beef Sliders served on Sesame Seed Buns

Southern Fried Chicken and Corn on the Cob

Pasta with Homemade Meat Sauce and Garlic Bread

Chicken Fingers with Barbecue sauce and Ketchup

Combination Plate: Chicken Fingers and Thin Crust Cheese Pizza

Thin Crust Pizza

(Choice of Cheese, Pepperoni or Sausage)

### **Dessert**

Wedding cake

**\$35** per child (ages 2-12)



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## **POST WEDDING BRUNCH**

### **Continental**

Fresh Seasonal Sliced Fruit and Berries

Assorted Plain and Fruit Yogurt

House Made Granola

Freshly Baked Muffins and Danish Pastries served with Whipped Butter,

Assorted Jams and Marmalades

Tropicana Orange & Grapefruit Juices

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee & Assorted Tazo® Teas

**\$25** per person

### **The Classics**

Fresh Seasonal Sliced Fruit and Berries

Assorted Plain and Fruit Yogurt

House Made Granola

Fresh Scrambled Eggs

Applewood Smoked Bacon

Red Skin Potato Hash

Brioche French Toast with Maple Syrup and Whipped Cream

Freshly Baked Muffins and Danish Pastries served with Whipped Butter,

Assorted Jams and Marmalades

Tropicana Orange & Grapefruit Juices

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee & Assorted Tazo® Teas

**\$35** per person

### **Enhancements**

Smoked Salmon Display with Miniature Bagels and Cream Cheese

\$12 per person

Gourmet Waffle Station

Pearl Sugar and Belgium Waffles, Whipped Cream, Fresh Berries and Maple Syrup

\$10 per person

Cinnamon Rolls with Cream Cheese Icing

\$4 per person

Assorted Fresh Bagels, Whipped Cream Cheese, Butter and Preserves

\$5 per person

\*Omelet Station

Ham, Bacon, Sausage, Green Onions, Mushrooms, Peppers, Spinach,

Tomato, Cheddar and Swiss Cheese

\$12 per person

\*\$125 attendant fee per 100 guests

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