

THE WESTIN
SOUTHFIELD
DETROIT

ALL YOU HAVE TO DO
IS SAY “I DO”
2018



Photograph © Flourish Photography



THE WESTIN SOUTHFIELD-DETROIT

Welcome

Begin your journey at the Westin Southfield, where new beginnings are created. Our hotel is ready to lend its dramatic beauty, vibrant atmosphere, and stellar service to your Detroit wedding. Everything surrounding your wedding will be special. We can host your ceremony and reception in our beautiful ballroom or the Town Center Garden Atrium. Our team creates special wedding packages with you in mind.

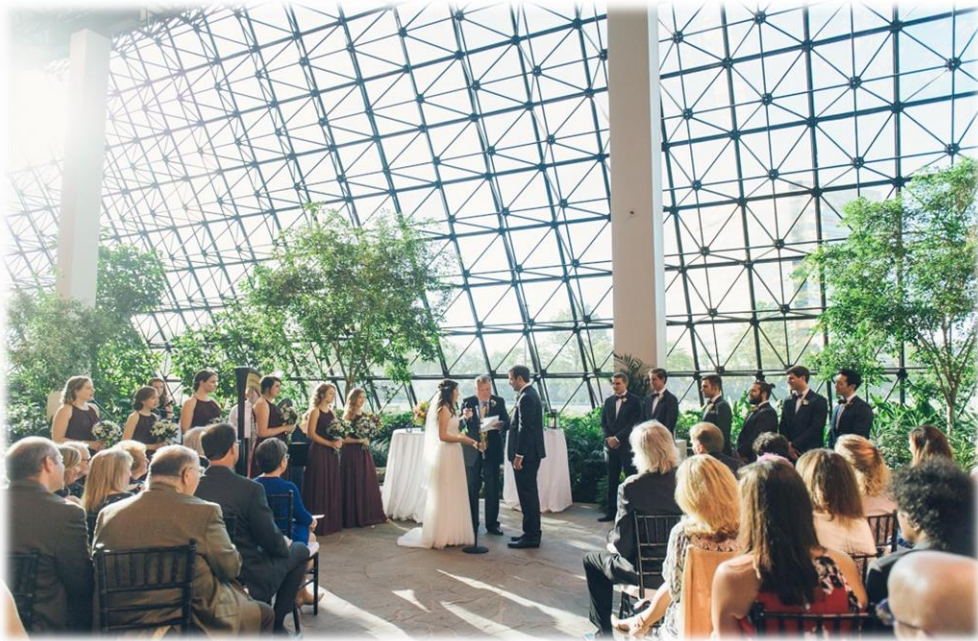
Your Westin Wedding Specialist:
Anna Gottschalk
248-663-6702
agottschalk@westinsouthfield.com



CEREMONIES AT THE WESTIN SOUTHFIELD

Whether your memorable ceremony is minutes from our hotel, or right here on-site, we look forward to hosting your special reception and celebrate your "I Do's" Westin style. With our gorgeous Town Center Garden Atrium and various ballrooms, we hold the ability to cross both venues off of your list.

Hold a bright and romantic ceremony in the Town Center Garden Atrium for a fee of **\$1,200** and follow with your reception in one of our ballrooms. For a more intimate venue, our Charlevoix Ballroom is available for **\$500** and the Algonquin Ballroom for **\$750**.



Photograph © Ryan Southern Photography



Photograph © Westin Southfield-Detroit

THE ALGONQUIN BALLROOM

With its neutral toned décor and dramatic ceilings, the Algonquin ballroom is the perfect venue to create your ideal theme. This ballroom can seat 250 people for dinner and dancing and 300 people for a dinner only. Our spacious Algonquin Foyer is great for cocktail receptions prior to dinner and dancing.

Ceremony: \$750

Food & Beverage Minimums

Friday: \$11,000

Saturday: \$13,000

Sunday: \$11,000



Photograph © Flourish Photograph

THE TOWN CENTER GARDEN ATRIUM

Our Town Center Garden Atrium gives you the "outdoor wedding" without the temperament of the weather. This space can creatively seat up to 250 people for your wedding reception. With 25' Olive trees, tropical plants, and a water fountain, it's like walking into the Mediterranean.

Ceremony Only: \$1,200 (Must be followed by a reception in one of the ballrooms. Only applicable for Fridays, Sundays, and off-season).
Ceremony & Reception: \$4,500

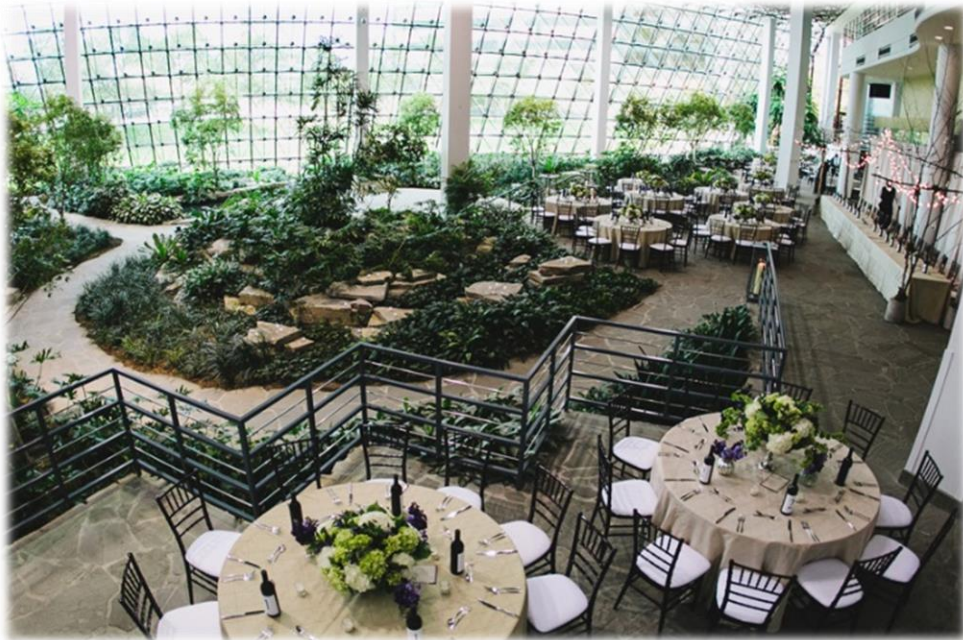
Food & Beverage Minimums

Friday: \$12,000

Saturday: \$14,000

Sunday: \$12,000

****The Town Center Garden Atrium will be unavailable after Labor Day of 2018****



Photograph © E.C. Campbell Photography



Photograph © Emaleedee Photography

THE CHARLEVOIX BALLROOM

Smaller and more intimate, the Charlevoix Ballroom resembles the Algonquin Ballroom in its entirety. This ballroom can seat 110 people for dinner and dancing and 180 people for a dinner only.

Ceremony for 200 guests: \$500

Food & Beverage Minimums

Friday: \$6,500

Saturday: \$8,000

Sunday: \$6,500



Photograph © Flourish Photography



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PHOTOGRAPHY

THE WEDDING PACKAGE

At the Westin Southfield-Detroit, we create our experiences with you in mind.

Breathe, laugh, and embrace your wedding day with the help of our detailed wedding consultant and our attentive banquet staff. You will build a unique relationship while you anticipate your wedding day! Select from any of our complete wedding packages or allow us to customize a menu of your very own.

Westin Wedding Package Includes:

Four hour familiar bar package including Champagne
Toast for all of your Guests
Butler Passed Hors D'oeuvres
Complete Reception Arrangements and Set-Up
Floor Length White Linens, Chair Covers, Sash and White Table Skirting
Portable Platform Risers for Entertainers
Dance Floor of Appropriate Size in ballrooms
Complimentary Cake Cutting Service
As your evening ends, the bridal couple can escape to a complimentary deluxe guest room

*All pricing & service charges are subject to change.
25% service charge, 6% tax*



COCKTAIL HOUR

PASSED HORS D'OEUVRES

Please select four

Tomato, Basil, Mozzarella Bruschetta, Balsamic Drizzle
Smoked Shrimp Tostadas
Southwestern Chicken Tortilla Cups
Parmesan Breaded Artichokes
Spanakopita
Mini Rubens
Apple & Brie Bruschetta
Avocado Mango Rolls
Coconut Shrimp
Beef Tenderloin Crostini With Boursin Cheese

UPGRADED HORS D'OEUVRES

\$2 to upgrade

\$5 to add

Shrimp Shooters
Salmon Medallion with Chipotle Mayo
Crab Cakes with Sriracha Aioli
Walleye on a Stick

FOUR HOUR OPEN BAR SELECTION- FAMILIAR BRANDS

Included In Package

Additional hour of familiar brands \$5 each

Jim Beam ®, Johnnie Walker Red ®, Smirnoff ®, Beefeater ®,
Seagrams Seven ®, Bacardi Superior ®, Sauza Gold ®

House Wines: Chardonnay, Merlot, Cabernet, & White Zinfandel
Imported and Domestic beer

Select Four

Heineken, Corona, Sam Adams, Michelob Ultra

Budweiser, Bud Light, Miller Genuine Draft, Miller Lite

Soft Drinks & Assorted Juices

APPRECIATED BRANDS BAR SERVICE UPGRADE

Upgrade \$10 per person

Additional hour of appreciated brands \$8 each

Jack Daniels ®, Dewars ®, Absolut ®,
Bombay Sapphire ®, Canadian Club ®, Jose Cuervo Gold ®,
Bacardi Superior ®, Hennessy Vs ®

DISTINCTIVE BRANDS BAR SERVICE UPGRADE

Upgrade \$14 per person

Additional hour of appreciated brands \$10 each

Makers Mark ®, Johnnie Walker Black ®, Grey Goose ®,
Hendrick's ®, Crown Royal ®, Captain Morgan ®,
Remy Martin VSOP ®, 1800 Silver Tequila®

PURE MICHIGAN BAR UPGRADE

Additional \$12 per person

**Ugly Dog Rum, Valentine White Blossom Vodka, New Holland Pitchfork Whiskey,
Valentine Woodward Bourbon, Valentine Liberator Gin, Grand Traverse True North Vodka,
Zeppelin Bend Single Malt Whiskey, Cabresto Tequila**

**Grand Traverse Riesling & Chardonnay, Black Star Farms Pinot Noir & Sparking
North Peak Diabolical IPA, Saugatuck Oval Beach Blonde, Cheboygan Blood Orange
Honey**



All package dinners include your personal choice of seasonal vegetables and potato, warm rustic artisan rolls and butter, freshly brewed Starbucks® regular and decaffeinated coffee, Tazo® hot tea selection and iced tea.

SALADS

Please select one

Crisp Mixed Green Salad
Carrot, Tomato, Onion, Wrapped in Leaf Lettuce & Cucumber

Classic Caesar Salad
Tossed Romaine Lettuce with, Parmesan Cheese, House Focaccia croutons, & Red onion

UPGRADE:

Michigan Harvest Salad
Mixed Baby Lettuce, Sliced Cucumber Ribbons, Slice Carrot Ribbons, Crumbled Bleu Cheese, Chambord infused Michigan Cherries, Candied Walnuts, Slivered Beets, & Glazed Honey Apple Slices \$2

Intermezzo

Individual Raspberry or lemon sorbet \$3



We pride ourselves in providing gluten friendly menu choices. While we endeavor to carefully prepare those meals to accommodate a gluten-free diet, please be aware that they may be prepared in an environment where gluten is present. Please consult your physician as to your personal health decisions.

ENTREES

Please select three entrees (one option being vegetarian)

Classic Chicken Marsala
Sautéed Chicken with Mushroom, Parsley,
& Marsala Wine Sauce \$79

Panko & Herb Crusted Chicken
Parsley, Thyme, Oregano, Chicken Au Jus \$79

Chicken Marbella
Spanish Olives, Capers, Garlic, Spices \$81

Ricotta & Herb Stuffed Chicken
Garlic Herb Sauce \$83

Green Tea Lacquered Salmon
Sweet potato, mushroom, spinach \$80

Roast Salmon
Caper Butter \$80

Seafood Stuffed Salmon
Baby scallops, shrimp, & crab \$89

Bistro Style Top Sirloin
Grilled Sirloin with Burgundy
Sauce \$84

Rosemary & Garlic Tenderloin of
Beef \$88

Filet Mignon
Topped with shoestring onions, bleu
cheese, & demi-glace \$90

Seasonal Ravioli
Asparagus Ravioli with Mascarpone
Cheese & Light Pesto or
Butternut Squash Ravioli with
Apple Butter Sauce \$75

Grilled Vegetable Napoleon
Layers of Balsamic Marinated
Grilled Vegetables \$75

Soy Ginger Zucchini
Fettuccini \$74

Filet Mignon & Chicken Duet \$97

Filet Mignon & Salmon Duet \$98

Chicken & Salmon Duet \$97

Our Executive Chef will work closely with you to design and present an innovative menu especially for you. Our team creates special wedding packages with you and your guests in mind. Our culinary staff takes pride in creating a meal that not only appeases the appetite, but appeals to all of your senses. Kosher and Indian catering available.



DELIGHTFUL DESSERTS

Enhance your meal

Petit Fours \$32/dozen
Fruit Tarts \$32/dozen
Fresh Fruit Kabobs \$4/each
Mini Pastries & Dessert Bars \$32/dozen
Mini Cupcakes \$36/dozen
Cake Pops \$38/dozen
Chocolate covered strawberries \$38/dozen
Mini éclairs cup- whipped cream \$36/dozen
Mini crepes- strawberries & whipped cream \$36/dozen
Cappuccino Mousse shooters \$36/dozen
Assorted Flavors Mousse Shooters \$36/dozen
Mini brownie cup- chocolate sauce & whipped cream \$36/dozen
Mini chocolate rice crispy cup-chocolate sauce \$36/dozen
Berry parfait- granola & whipped cream \$36/dozen
Mini caramel éclairs- whipped cream & caramel sauce- \$36/dozen

Dessert Display

(4) Items from Dessert List above \$14

ENHANCED COFFEE STATION

Starbucks® Coffee Service presented with Chocolate Shavings, Flavored Syrups,
Orange Zest, Cinnamon Sticks and Chocolate Straws
Whipped Cream and Cubed Sugar
Tazo® Teas \$10

LATE NIGHT SNACKS

Subdue to your late night cravings

Coney table

All beef hot dogs with chopped onion, relish, chili, nacho cheese, sauerkraut and house made chips \$6

Slider table

Mini burgers with pickles, chopped onions, cheese, mustard, ketchup and house made chips \$6

Nacho Table

Tortilla Chips with nacho cheese, diced tomato, diced onion, sliced jalapeno peppers, sour cream, & salsa \$6

Flatbread Pizza Station

Chefs selection assorted house made pizza \$6

Flambé station

Choice of cherries jubilee or bananas foster \$12 *(requires chef attendant \$125)*





GUEST ROOM ACCOMODATIONS

Newly renovated guest rooms to unwind after your big day....

Special group rates and a personalized wedding link that offers space for a wedding agenda or registry will be offered for your guests to conveniently make reservations and stay informed of your wedding day festivities.



