

THE WESTIN
SAN FRANCISCO AIRPORT

One Old Bayshore Highway
Millbrae, CA 94030
T 1-650.692.3500

Wedding Packages Include

ONE COMPLIMENTARY LUXURY SUITE FOR THE NIGHT OF YOUR WEDDING

COMPLIMENTARY CHILLED BOTTLE OF CHAMPAGNE WITH FRESH STRAWBERRIES

BREAKFAST FOR TWO AT GRILL AND VINE RESTAURANT THE MORNING AFTER

WINE SERVICE

2 Bottles of House Wine per Table

BARTENDER SERVICES FOR DURATION OF EVENT

Professional Banquet Captain and Wait Staff

CAKE CUTTING SERVICE FEE WAIVED

COMPLIMENTARY MENU TASTING

SELF-PARKING RATES

As outlined in specific package

SPECIAL ROOM RATES FOR OVERNIGHT GUESTS

Rates and availability based on season and occupancy levels

STARWOOD REWARDS POINTS!

Not a member? Ask your Catering Representative

BANQUET ROOM SET-UP

Round tables of 10, white floor length table linens, chairs, votive candles, head-table staging or sweethearts table setup, dance floor, cake table, book signing table, reception setup in foyer, DJ table and power source



Simply Elegant Wedding

RECEPTION

Tropical fruit punch for one hour
International cheese display with fruit, berries, crackers and baguettes

TWO-COURSE DINNER

See attached menus

12" round mirror and three votive candles

WINE WITH DINNER

The Westin house select chardonnay and cabernet sauvignon wines
(two bottles per table of ten)

GOLD CHIAVARI CHAIRS AT \$3.00 ADDITIONAL PER CHAIR

ONE-BEDROOM SUITE

For the bride and groom on their wedding night with champagne amenity

SPECIAL DISCOUNTED SELF-PARKING RATE IS OFFERED FOR GUESTS

Includes (10) complimentary self-parking validations

\$78.00++/person

The above price is subject to 25% service charge and applicable sales tax

Special packages & pricing can be created by our Wedding Specialist

Simply Elegant Menu



APPETIZERS

please select one

Caesar Salad - hearts of romaine with parmesan cheese and crispy croutons, Caesar dressing

American Field Greens - assorted baby greens, cucumber, tomatoes, pine nuts and cheese, hazelnut oil dressing

Napa Greens - with wild arugula, frisee and spinach with a selection of buttermilk ranch dressing and fresh herb vinaigrette

ENTRÉES

please select two

Sautéed Breast of Chicken - with a Riesling & lemon thyme glaze

Rosemary Roasted Chicken Breast - with a forest mushroom ragout

Slowly Braised Beef Short Ribs - with Napa zinfandel demi

Chicken Forestiere - with morels, porcini, seasonal mushrooms & a Barolo reduction

Seared Mahi-Mahi - with tomatoes & grilled corn salsa with tequila lime beurre blanc

Macadamia Nut Crusted Chicken - in light orange glaze

Vegetarian Arancini - deep fried risotto ball with house-made Pomodoro sauce, basil puree

Butternut Squash Ravioli - and home-grown sage with beurre blanc sautéed Swiss kale

CLIENT MAY PROVIDE WEDDING CAKE

cake cutting fee included

All meals served with chef's selection of accompaniments, rolls and butter, Starbucks® regular and decaffeinated coffee and a selection of Tazo® teas

Graceful & Elegant Wedding

HOSTED COCKTAIL RECEPTION

Fully-stocked bar and tropical fruit punch for one hour
Served with a deluxe selection of passed hors d'oeuvres, three pieces per person

GOURMET DINNER

See attached menus

12" round mirror and three votive candles

WINE WITH DINNER

Served with the Westin house select chardonnay and cabernet sauvignon wines
(two bottles per table of ten)

GOLD CHIAVARI CHAIRS

COMPLIMENTARY SUITE

For the bride and groom on their wedding night
with champagne amenity

SPECIAL DISCOUNTED SELF-PARKING RATE IS OFFERED FOR GUESTS

Includes (20) complimentary self-parking validations

\$100.00++/person

The above price is subject to 25% service charge and applicable sales tax

Special packages & pricing can be created by our Wedding Specialist

Graceful & Elegant Menu



PASSED HORS D'OEUVRES

Rosettes of Smoked Salmon

Phyllo - filled with raspberry and brie

Gratinée of Mushroom Caps - filled with Creole crab

SALADS

please select one

Greek Salad - marinated kalamata olives, cucumbers, tomatoes, feta cheese on a bed of butter lettuce & radicchio

Arugula and Roasted Vegetable Salad - chickpeas, pear, feta, pumpkin seeds, mint, white balsamic vinaigrette

Bibb Lettuce and Hearts of Palm - with oranges, watercress, tomatoes, endive and walnut vinaigrette

ENTRÉES

please select two

Black Angus NY Steak - our signature steak sauce

Grilled Salmon - tomato, grape, pine nut relish

Pan-Roasted Crispy Breast of Chicken - with artichoke hearts, nicoise olives & roasted tomatoes

Grilled Chicken Piri-Piri - topped with exotic fruit salsa

Grilled Skirt Steak - with Korean marinade

Vegetarian Arancini - deep fried risotto ball with house-made Pomodoro sauce, basil puree

Hand-Rolled Spinach Lasagna - with roasted tomato marinara grilled vegetables

CLIENT MAY PROVIDE WEDDING CAKE

cake cutting fee included

All meals served with chef's selection of accompaniments, rolls and butter, Starbucks® regular and decaffeinated coffee and a selection of Tazo® teas

Exquisite Wedding

LAVISH COCKTAIL RECEPTION

fully-stocked premium bar, includes sparkling apple cider for one hour
complemented by an elaborate display of hors d'oeuvres, four pieces per person

GOURMET DINNER

See attached menus

12" round mirror and three votive candles

WINE WITH DINNER

Served with the Westin house select chardonnay and cabernet sauvignon wines
(two bottles per table of ten)

HOSTED BAR AFTER DINNER

Fully stocked premium brand bar for one hour following dinner

EXQUISITE TIERED WEDDING CAKE FROM THE CAKERY

GOLD CHIAVARI CHAIRS

COMPLIMENTARY SUITE FOR 2 NIGHTS

For the bride and groom on their wedding night
with champagne amenity

COMPLIMENTARY SELF-PARKING FOR GUESTS

\$130.00++/person

The above price is subject to 25% service charge and applicable sales tax

Special packages & pricing can be created by our Wedding Specialist

Exquisite Menu



LAVISH HORS D'OEUVRES DISPLAY

Jumbo Prawns On Ice
Baby Lamb Chops

Chicken Satay
Rosettes of Smoked Salmon

FIRST COURSE

please select one

Lobster Ravioli - with a rich brandy cream with a tarragon essence

Caramelized Onion and Smoked Salmon Tart - crème fraîche and caper oil

Tri-Color Tortellini - with creamy pesto sauce

SECOND COURSE

please select one

Greek Salad - marinated kalamata olives, cucumbers, tomatoes, feta cheese on a bed of butter lettuce and radicchio

Arugula and Roasted Vegetable Salad - chickpeas, pear, feta, pumpkin seeds, mint, white balsamic vinaigrette

Tomato and Mozzarella Salad - arugula, balsamic vinegar and oil

ENTRÉES

please select two

Seared Miso Marinated Barramundi Bass - with scallions & scallions & a citrus tamarind glaze

Grilled Salmon - with papaya mango salsa

Grilled Beef Tenderloin - with cognac-infused black pepper sauce

Free-Range Whole Roast Chicken - roasted with Gilroy garlic, garden fresh thyme & lemon au jus

Vegetarian Arancini - deep fried risotto ball with house-made Pomodoro sauce, basil puree

Hand-Rolled Spinach Lasagna - with roasted tomato marinara grilled vegetables

EXQUISITE TIERED WEDDING CAKE

Designed and created by Robert at The Cakery

All meals served with chef's selection of accompaniments, rolls and butter, Starbucks® regular and decaffeinated coffee and a selection of Tazo® teas

Preferred Vendor List

WEDDING CAKES

The Cakery(650) 344-1006

FLORALS

Floral Art & Decor(650) 343-1414

PHOTOGRAPHERS

Richard Mayer Photography, Richard Mayer(650) 508-1201

ENTERTAINMENT

Innovative Entertainment, Bands, DJ's and Solo Artists.....(415) 552-4276

LIMOUSINE SERVICE

Associated Limousines(415) 703-9200

DRAPING AND LIGHTING

Simon & Blooming Bouquet.....(408) 394-7104

Dani – Flowers & Events(909) 263-9947

PSAV – Dede Tillman(650) 872-8238