

WELCOME **VENUES** THE WEDDING PACKAGE **GUEST ROOMS**

WELCOME

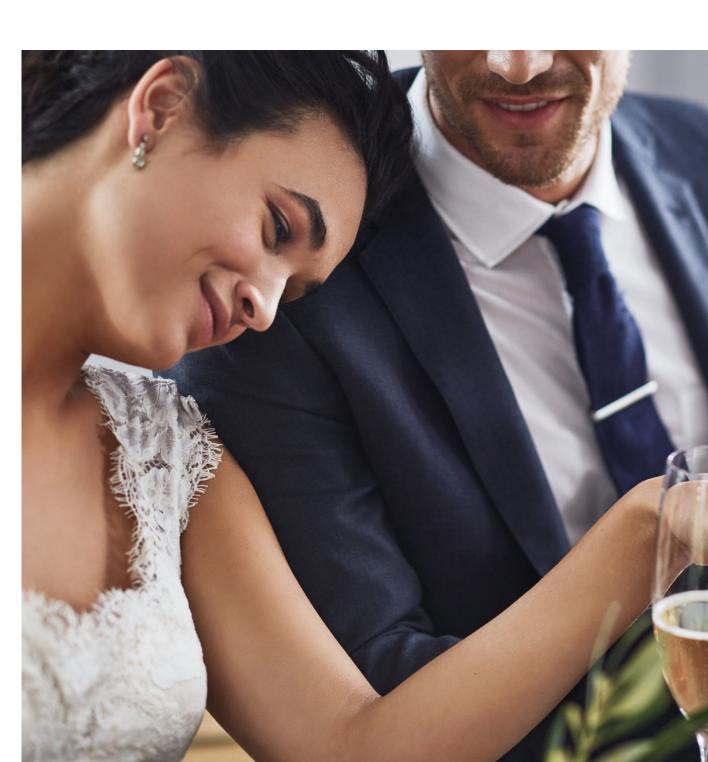
Begin your journey at The Westin Southfield Detroit, where new beginnings are created. Our hotel is ready to lend its dramatic beauty, vibrant atmosphere and stellar service to your wedding. Everything surrounding your big day will be special. We can host your ceremony and reception in one of our beautiful ballrooms 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

1500 Town Center Southfield, MI 48075 248.827.4000





The Algonquin Ballroom

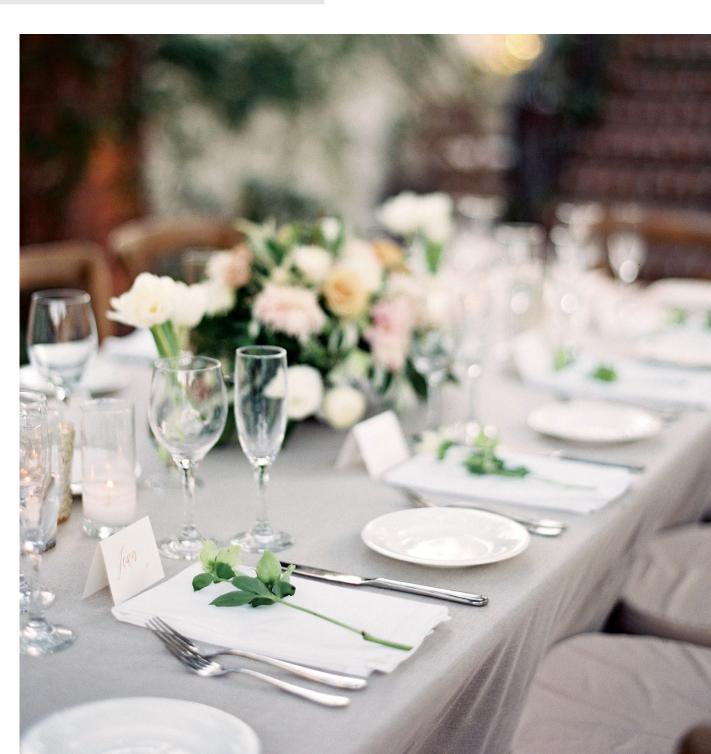
The Town Center Garden Atrium

The Charlevoix Ballroom

VENUES

Whether your memorable ceremony is minutes from our hotel, or right here onsite, we look forward to hosting your special reception and celebrating 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 \$1,500 and follow with your reception in one of our ballrooms. For a more intimate venue, our Charlevoix Ballroom is available for \$750 and the Algonquin Ballroom for \$1,000.



The Algonquin Ballroom

The Town Center Garden Atrium

The Charlevoix Ballroom

VENUES



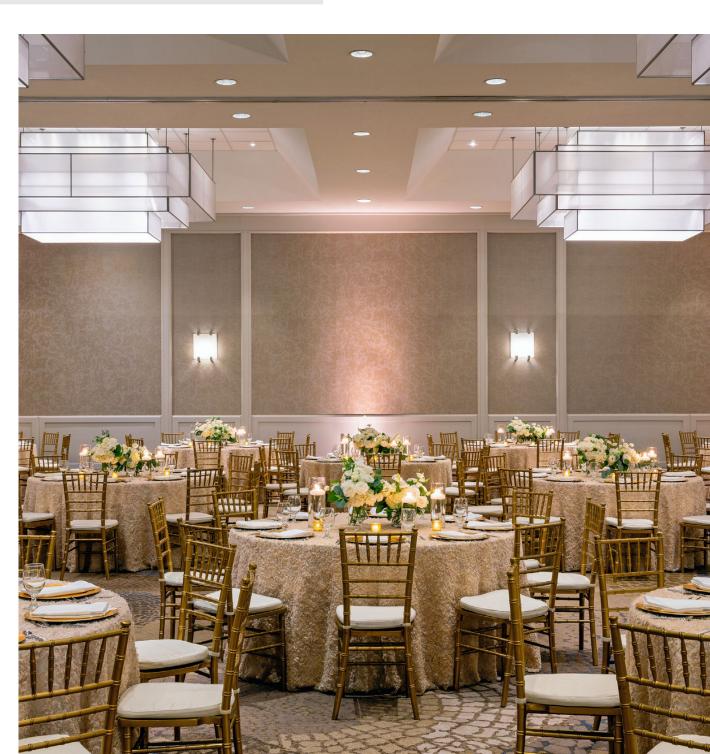
The Algonquin Ballroom

With it's neutral-toned décor and dramatic ceilings, the Algonquin Ballroom is the perfect venue to create your ideal theme. This ballroom will 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: \$1,000

FOOD + BEVERAGE MINIMUMS

Friday: \$12,000 Saturday: \$14,000 Sunday: \$12,000



VENUES



The Town Center Garden Atrium

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

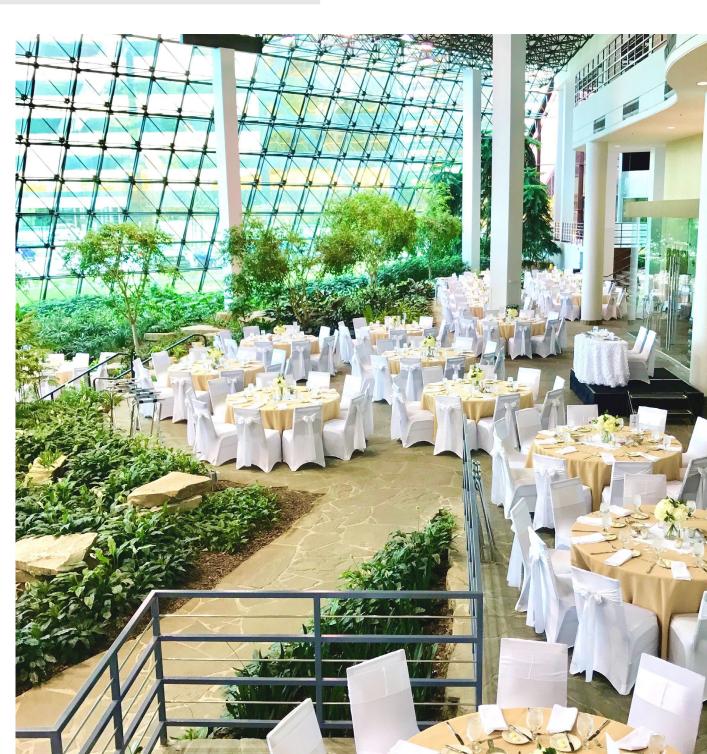
CEREMONY ONLY: \$1,500

Must be followed by a reception in one of the ballrooms. Only applicable for Fridays, Sundays, and off-season.

CEREMONY + RECEPTIONS: \$4,500

FOOD + BEVERAGE MINIMUMS

Friday: \$13,000 Saturday: \$15,000 Sunday: \$13,000



The Algonquin Ballroom

The Town Center Garden Atrium

The Charlevoix Ballroom

VENUES



The Charlevoix Ballroom

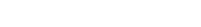
Smaller and more intimate, the Charlevoix Ballroom resembles the Algonquin Ballroom in its entirety. This ballroom can seat 120 people for dinner and dancing and 180 people for dinner only.

CEREMONY FOR 200 GUESTS: \$750

FOOD + BEVERAGE MINIMUMS

Friday: \$7,000 Saturday: \$9,000 Sunday: \$7,000





Breathe, laugh and embrace your special 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 four complete wedding packages or allow us to customize a menu of your very own.

Our Westin Wedding Package begins at \$84 per guest and includes:

- Four-hour familiar bar package including a champagne toast for all of your guests
- Butler-passed hors d'oeuvres
- · Plated salad with rolls and butter
- Plated meal service with a protein, a starch and a vegetable
- Complete reception setup including tables, risers, dance floor, floor-length white linens, white napkins, chair covers and a sash
- · Complimentary cake-cutting service
- As your evening ends, the bridal couple can escape to a complimentary deluxe guest room
- Discounted guest rooms rates for family and friends





Cocktail Hour

PASSED HORS D'OEUVRES

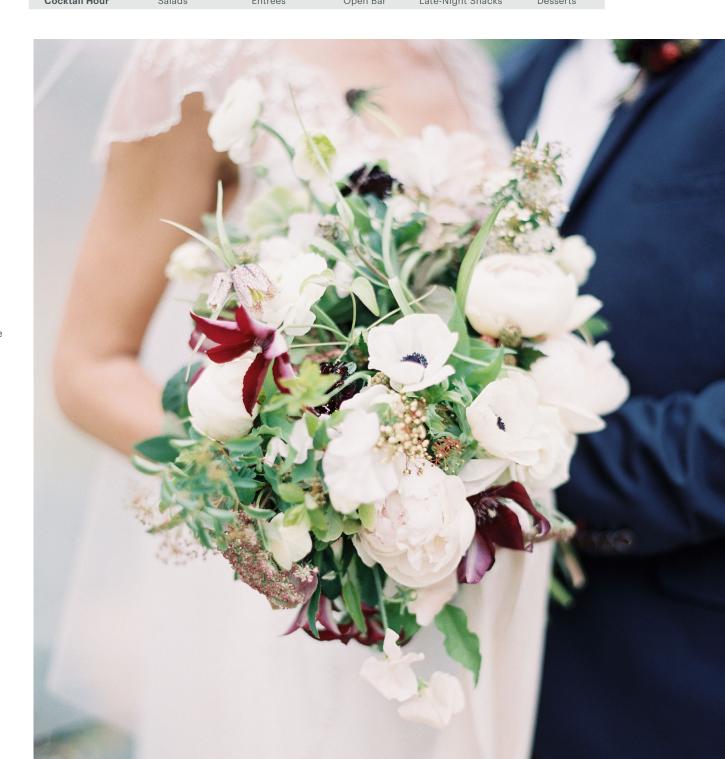
Please select four

- Tomato, Basil, Mozzarella Bruschetta, Balsamic Drizzle
- Smoked Shrimp Tostadas
- Southwestern Chicken Tortilla Cups
- Parmesan Breaded Artichokes
- Spanakopita
- Mini Rubens
- Apple and 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





Salads

Please select one

and Cucumber

House Focaccia Croutons and Red Onion

Mixed Baby Lettuce, Sliced Cucumber Ribbons, Slice Carrot Ribbons, Crumbled Bleu Cheese, Chambord-Infused Michigan Cherries, Candied Walnuts, Slivered Beets and Glazed Honey Apple Slices

CRISP MIXED GREEN SALAD Carrot, Tomato, Onion, Wrapped in Leaf Lettuce **CLASSIC CAESAR SALAD** Tossed Romaine Lettuce with Parmesan Cheese. **UPGRADED HORS D'OEUVRES** MICHIGAN HARVEST SALAD \$3 PER PERSON INTERMEZZO \$3 PER PERSON Individual Raspberry or Lemon Sorbet 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.

WELCOME	VENUES		THE WEDDING PACKAGE			GUEST ROOMS	
	Cocktail Hour	Salade	Entrács	Onen Bar	Lata Night Spacks	Doscorts	



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

Please select three (one option being vegetarian)

CLASSIC CHICKEN MARSALA	\$84	ROSEMARY & GARLIC TENDERLOIN OF BEEF	\$93
Sautéed Chicken with Mushroom, Parsley and Marsala Wine Sauce		FILET MIGNON Topped with Shoestring Onions, Bleu Cheese and	\$95
PANKO & HERB CRUSTED CHICKEN	\$84	Demi-Glace	
Parsley, Thyme, Oregano, Orange Citrus Demi-Gla	се	SEASONAL RAVIOLI	\$80
BOURSIN & HERB STUFFED CHICKEN Garlic Herb Sauce GREEN TEA LACQUERED SALMON	\$83 \$85	Asparagus Ravioli with Mascarpone Cheese and Light Pesto or Butternut Squash Ravioli with Apple Butter Sauce	
Green Tea Compote	,	GRILLED VEGETABLE NAPOLEON	\$80
ROAST SALMON	\$85	Layers of Balsamic Marinated Grilled Vegetables	
Thai Chili Caper Sauce		FILET MIGNON & CHICKEN DUET	\$97
SEA BASS	\$88	FILET MIGNON & SALMON DUET	\$98
BISTRO STYLE TOP SIRLOIN Grilled Sirloin with Burgundy Sauce	\$89	CHICKEN & SALMON DUET	\$97



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



Open Bar

FOUR-HOUR OPEN BAR SELECTION - FAMILIAR BRANDS

Included in Package
Additional hour of familiar brands
\$7 per guest, per hour

- Jim Beam, Johnnie Walker Red, Smirnoff, Beefeater, Seagram's 7, Bacardi Superior, Sauza Gold
- House Wines: Chardonnay, Merlot, Cabernet and White Zinfandel
- · Imported and Domestic Beer
- Select Four: Heineken, Corona, Sam Adams, Michelob Ultra, Budweiser, Bud Light, Miller Genuine Draft, Miller Lite
- Soft Drinks and Assorted Juices

APPRECIATED BRANDS BAR SERVICE UPGRADE

Upgrade \$10 per person Additional hour of appreciated brands \$8 per guest, per hour

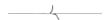
Jack Daniel's, Dewar's, Absolut, Bombay Sapphire, Canadian Club, Jose Cuervo Gold, Bacardi Superior, Hennessy V.S

DISTINCTIVE BRANDS BAR SERVICE UPGRADE

Upgrade \$14 per person Additional hour of distinctive brands \$10 per guest, per hour

Maker's Mark, Johnnie Walker Black, Grey Goose, Hendrick's, Crown Royal, Captain Morgan, Rémy Martin VSOP, 1800 Silver Tequila





Late-Night Snacks

Subdue to your late-night cravings

CONEY TABLE \$6

All-Beef Hot Dogs with Chopped Onion, Relish, Chili,

Nacho Cheese, Sauerkraut and House-Made Chips

SLIDER TABLE \$6 Mini Burgers with Pickles, Chopped Onions, Cheese, Mustard, Ketchup and House-Made Chips

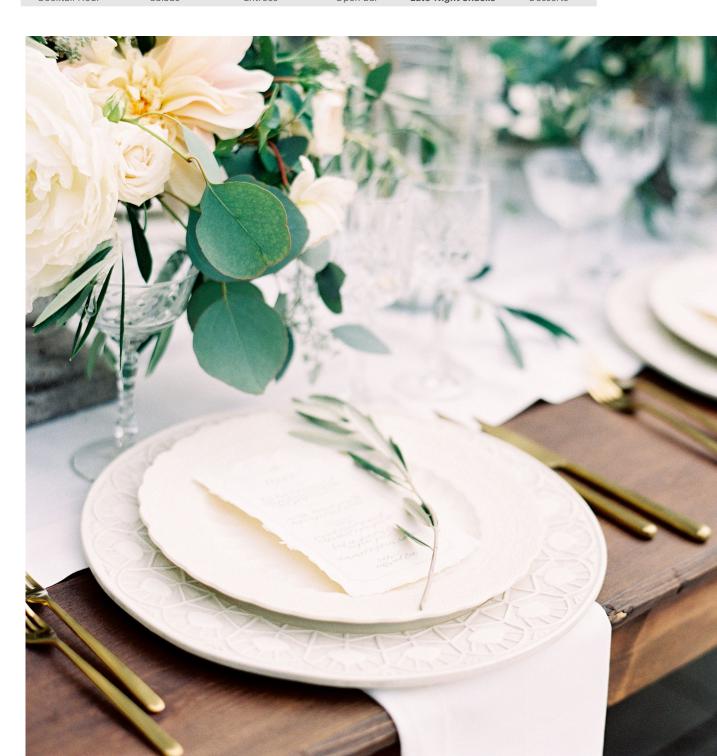
NACHO TABLE \$6

Tortilla Chips with Nacho Cheese, Diced Tomato, Diced Onion, Sliced Jalapeño Peppers, Sour Cream and Salsa

FLATBREAD PIZZA STATION \$6

Chef's Selection Assorted House-Made Pizza

FRY BAR \$6
Assorted Types of French Fries with
Their Accompaniments



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 AND	
WHIPPED CREAM	\$36/DOZEN
CAPPUCCINO MOUSSE SHOOTERS	\$36/DOZEN
ASSORTED FLAVORS MOUSSE SHOOTERS	\$36/DOZEN
MINI BROWNIE CUP - CHOCOLATE SAUCE	
AND WHIPPED CREAM	\$36/DOZEN
MINI CHOCOLATE RICE KRISPIES 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 ON THE LEFT \$14

ENHANCED COFFEE STATION

\$10

Starbucks® Coffee Service Presented with Chocolate Shavings, Flavored Syrups, Orange Zest, Cinnamon Sticks and Chocolate Straws, Whipped Cream and Cubed Sugar, Teavana Teas



WELCOME VENUES THE WEDDING PACKAGE GUEST ROOMS

GUEST ROOMS



We have 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.

