

WEDDING MENUS

At The Westin San Diego Gaslamp Quarter, we strive to enrich your wedding day with personal attention to every detail. Our menus are designed to complement and enhance your special day.

910 Broadway Circle, San Diego, CA 92101 – <u>www.westingaslamp.com</u>



All menu prices are exclusive of 25% service charge and 7.75% tax.

WEDDING PACKAGES

Select one of our pre-designed packages or collaborate with our catering managers to customize your own. Contact us for pricing. All package prices are exclusive of 25% service charge and 7.75% tax.

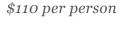
DELIGHT

- Three Butler Passed Hors d'oeuvres
- Two Course Plated Dinner
- Gourmet Chocolate Truffles (served familystyle following dinner service)
- Champagne Toast

DELECTABLE

- One Hour Hosted Call Brands Bar
- Three Butler Passed Hors d'oeuvres
- Buffet Dinner
- Champagne Toast

\$135 per person



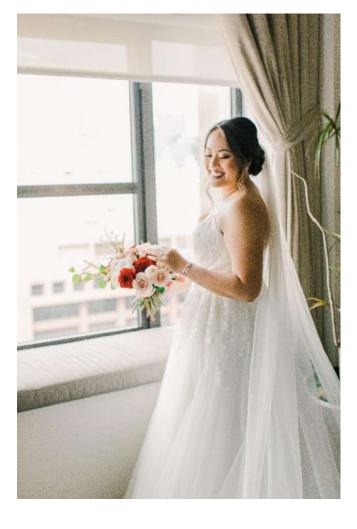
IRRESISTIBLE

- One Hour Hosted Call Brands Bar
- Three Butler Passed Hors d'oeuvres
- Two Course Plated Dinner
- Gourmet Chocolate Truffles
- Champagne Toast

\$125 per person

INDULGE

- One Hour Hosted Call Brands Bar
- Three Butler Passed Hors d'oeuvres
- Four Course Plated Dinner with Intermezzo and Glass of Wine
- Gourmet Chocolate Truffles
- Champagne Toast



\$145 per person

BUTLER PASSED HORS D'OEVRES

Server fee of \$75 each required for one hour of service for tray passed beverages and hors d'oeuvres

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COLD

Seared Tuna with Wasabi Cream Cheese and Caviar

Mini Caprese Salad, Fresh Mozzarella, Grape Tomatoes, Micro Arugula, Basil, Balsamic

Fresh Mozzarella, Sundried Tomato Crostini

Roasted Yellow and Red Tomato on Polenta

Hummus with Kalamata Olive on Brioche

Smoked Salmon with Cream Cheese on Pumpernickel

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Citrus-Cilantro Bacon Wrapped Scallop

Tandoori Chicken

Crispy Wrapped Shrimp with Thai Sauce

Chicken Empanada

Crab Cake with Caper Relish

Chimichurri Beef Satay

Chicken Spring Roll with Sweet Chili Sauce

Mini Brie, Pear in Phyllo



RECEPTION TABLES

LOCAL CHEESE DISPLAY

Handcrafted Local Southern California and Oregon Cheese Selection

Lavosh Crackers, Rustic Breads, Fig Jam,

Organic Honey, Dried Fruits and Nuts

\$21 per person

VEGETABLE CRUDITÉS DISPLAY

Selection of Grilled, Marinated and Crisp vegetables

Creamy Herb Dipping Sauce

\$9 per person

TUSCAN STATION

Roasted, Grilled Vegetables, Eggplants, Peppers, Asparagus, Zucchini, Portobello Mushrooms, Roasted Artichokes, Kalamata Olives, Balsamic Glaze

Specialty Meats, Cheeses: Shaved Prosciutto, Genoa Salami, Ham Cappicola, Provolone,

Sliced Baguettes, Artisan Breads, Crackers

\$41 per person

SUSHI STATION

Selection of Fresh Sushi Rolls (4) pieces per person

Accompanied by: Soy Sauce, Pickled Ginger, Wasabi

\$37 per person; Add Sushi Chef \$200

PLATED DINNER

All plated entrées include a soup or salad, artisan rolls & sweet butter, Starbucks® freshly brewed coffee, tea & decaffeinated coffee. Custom menus created upon request.

SOUP

Wild mushroom, Brie Bisque Sautéed Wild Mushrooms, Garlic, Cream, Fresh Thyme, Brie Cheese, Chive Oil Garnish

Roasted Butternut Squash Soup Blend of Cream, Brown Sugar, Celery, Carrots

Corn Chowder Roasted Sweet Corn, New Potatoes, Smoked Bacon, Cilantro, Peppers, Shallots, Organic Chicken Broth

Tomato Basil Bisque, Pesto Croutons

SALAD

Bibb Lettuce, Roasted Bosc Pear, Candied Walnut Gruyere, Champagne Vinaigrette

Baby Heirloom Tomatoes, Fresh Ciliegine, Mozzarella Salad, Wild Arugula, Shaved Fennel, Basil Vinaigrette, Roasted Beets, Butternut Squash, Watercress

Baby Frisee, Goat Cheese, Candied Pecans, Roasted Shallot Cranberry Vinaigrette

Nuevo Caesar Salad with Focaccia Garlic Croutons, Fried Capers and Grana Padano Cheese

Wild Mushroom Gruyere Pastel, Mixed Organic Greens, Grilled Asparagus, Balsamic Jus

ENTREES

Grilled Rosemary, Lavender Infused Chicken Breast, Roasted Marble Potatoes, Sautéed Wild Mushrooms, Asparagus, Red Wine Jus

Spinach and Goat Cheese Stuffed Chicken Breast, Sundried Tomato, Creamy Polenta, Charred Broccolini

Miso Marinated Black Cod, Roasted Ginger Fingerling Potato Puree, Braised Baby Bok Choy, Grilled Scallions, Citrus Tamarind Glaze

Seared Salmon, Fennel, Oranges, Mashed Potatoes, Asparagus Spears, Orange Tarragon Butter

Petit Filet Mignon, Garlic Whipped Potatoes, Chef's Selection of Seasonal Vegetables

Temecula Table Wine Braised Short Rib, Creamy Blue Cheese Grits, Maple Glazed Roasted Root Vegetables

Grilled Hanger Steak, Caramelized Onion Sauce, Tri Color Dauphinoise Potato, Asparagus, Sweet Baby Peppers

DUO ENTRÉE (+\$8 PER PERSON)

Grilled Homemade Rubbed Filet Mignon and Prosciutto Wrapped Jump Shrimp, Smoked Parsnip Mash, Broccolini, Lemon Fennel Emulsion

VEGETARIAN ENTREE OPTIONS

Grilled Cauliflower Steak, Roasted Red Tomato and Potato Puree, Grilled Asparagus, Basil Emulsion

Grilled Shitake and Goat Cheese Napleon with Balsamic Reduction and Micro Greens



DINNER TABLE

Served with Freshly Baked Artisan Rolls & Sweet Butter, Freshly Brewed Starbucks® Regular, Decaffeinated Coffee, Select Hot Tazo® Teas

Porcini Mushroom Soup

Baby Romaine Greens, Radicchio, Fennel, Sweet Carrots, Italian Parsley, Peppers, Sweet Pinot Gris Vinaigrette

Heirloom Tomato Caprese Salad, Fresh Basil, Balsamic Jus

Temecula Table Wine Braised Short Rib, Whipped Potatoes

Grilled Chicken Breast, Balsamic Roasted Cippolini Onions, Roasted Rainbow Carrots, Herb Jus

Oven Roasted Baja California Sea Bass, Black Olives, Capers, Citrus Sauce, Gremolata

Chef's Seasonal Ravioli

CHILDREN'S DINNER

Ages 2-12 \$35 per child

Fresh Fruit and Berries or Small Salad

Chicken Fingers and French Fries **or** Penne Pasta Served with Butter and Parmesan Cheese on the Side **or** Baked Chicken, Asparagus and Mashed Potatoes

Chocolate Chip Cookie

VENDOR DINNER

2-Course Plated Meal Presentation \$45 per person

LATE NIGHT SNACKS

MUNCHIES

S'mores Lollipop Mini Pretzel Monte Cristo Root Vegetable Chips \$17 per person

COMFORT

Popcorn Chicken – Buffalo & Regular Mac & Cheese Balls

\$20 per person

SWEET TREATS

GASLAMP TAVERN

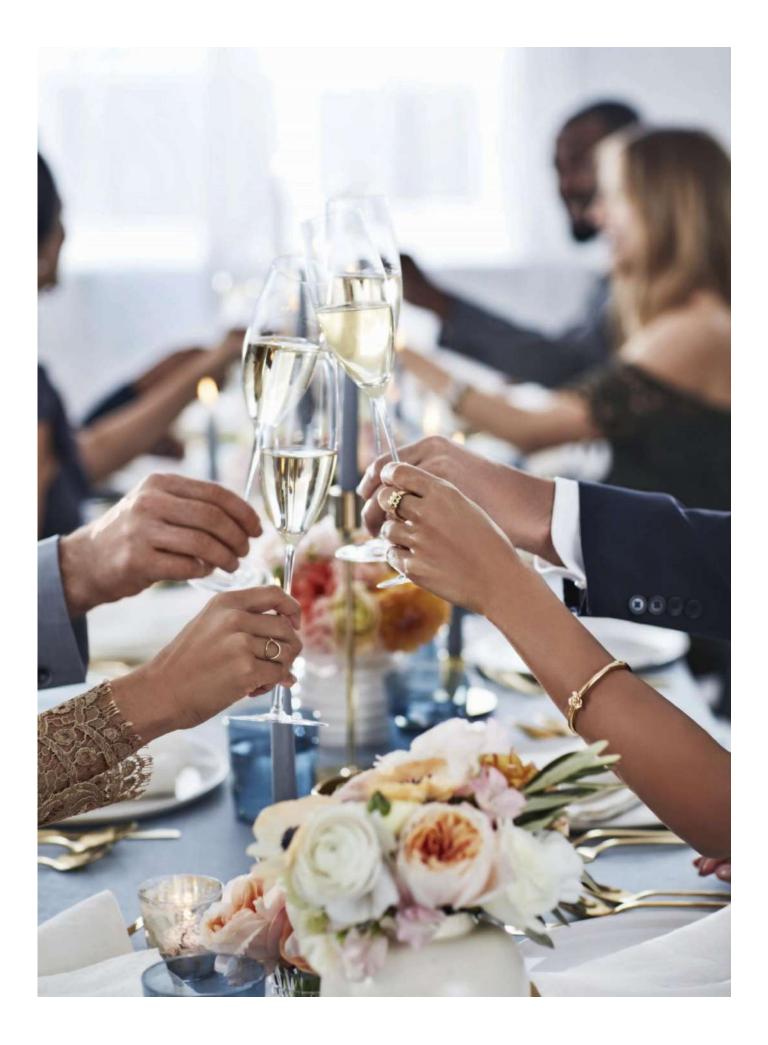
Kobe Beef and Cheddar Sliders Garlic Fries, Sweet Potato Fries \$21 per person

BAJA BITES

Mini Carnitas Quesadillas Mango Salsa with Corn Chips House Made Guacamole Cinnamon Sugar Tortilla Crisps \$22 per person

Donut Wall S'mores Lollipop French Macaroons

\$25 per person



HOSTED BAR PACKAGE

One (1) bartender is required for every 100 guests at \$150 each

Maker's Mark

Crown Royal

1800

Hosted Package

One Hour \$25

Additional Hours \$15

CALL BRANDS

Jack Daniels Canadian Club Johnny Walker Red Bombay Sapphire Skyy Bacardi Light Sauza Gold

Hosted Package One Hour \$23 Additional Hours \$14

PREMIUM BEER

LOCAL BEER

Stone Pale Ale Karl Strauss Red Trollev

DOMESTIC BEER

Budweiser **Bud Light**

One Hour \$21 Additional Hours \$12

HOSTED BEER AND

WINE PACKAGE

Corona Sam Adams

Heineken

BAR ENHANCEMENTS

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ASK YOUR CATERING MANAGER FOR **DETAILS AND PRICING ON BAR ENHANCEMENTS:**

CUSTOM MARTINI BAR

MARTINI ICE LUGE

CRAFTED COCKTAILS

CORDIALS

Bailey's Cointreau Amaretto di Saronno Kahlua Frangelico Sambuca **Triple Sec** Sweet & Dry Vermouth

Cordials placed on bar by request only

Chivas Regal Tangeuray Absolut Meyer's Platinum



BEVERAGES BILLED ON CONSUMPTION

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One (1) bartender is required for every 100 guests at \$150 each

CASH BAR

Cordials Premium Brands Call Brands Premium/lLocal Beer Domestic Beer House Wine Soft Drinks Mineral Water Fruit Juice

\$14.00 per drink \$13.50 per drink \$12.50 per drink \$10.00 per bottle \$9.00 per bottle \$12.50 per glass \$5.50 per drink \$5.50 per drink \$5.50 per drink

HOSTED BAR

\$13.00 per drink \$12.50 per drink \$12.00 per drink \$9.50 per bottle \$8.50 per bottle \$12.00 per glass \$5.50 per drink \$5.50 per drink \$5.50 per drink

WINE MENU

SPARKLING WINES

Mionetto, Prosecco, "Organic", Treviso, Italy NV 48

Chandon, Brut, "Classic", California 67

Nicolas Feuillatte, Rose Reserve 115

LIGHTER INTENSITY WHITE WINES

Dr. Loosen, Riesling, "Blue Slate", Kabinett, Mosel 70

*Magnolia Grove, Rose, California 42

*Magnolia Grove, Pinot Grigio, California 42

FULLER INTENSITY WHITE WINES

Sea Pearl, Sauvignon Blanc, Marlborough, NZ 48

The Hess Collection, Chardonnay "Shirtail Ranches", Monterey, California 55

> Kenwood Vineyards, Chardonnay 48

*Magnolia Grove, Chardonnay 42

Chateau Ste. Michelle, Chardonnay, "Indian Wells Vineyard", Columbia Valley 55

RED WINES FROM LIGHTER TO FULLER BODY

Line 39, Pinot Noir, California 42

Acrobat, Pinot Noir, Oregon 55

Spy Valley, Pinot Noir, Marlborough, New Zealand 85

*Magnolia Grove, Merlot, California 42

Finca Decero, Malbec, "Remolinos Vineyard", Mendoza Argentina 51

> *Magnolia Grove, Cabernet Sauvignon, California 42

Spellbound, Cabernet Sauvignon, California 48

*Magnolia Grove House Wine created in collaboration with Chateau St. Jean