

THE WESTIN

SAN DIEGO



THIS IS HOW
IT SHOULD FEEL

{westin® weddings}

HEAVENLY PLACES INSPIRED EXPERIENCES

Allow our expert wedding specialists to dote on you as we orchestrate your flawless and perfect day. Our promise is to create a truly unique and personal wedding experience that reflects your personal style with thoughtful details. Let us customize our hotel for you with personalized menus and instinctive attention to detail so you can fully enjoy your special day.

RECHARGE

- 436 Guest Rooms and Suites
- Heavenly Bed & Bath
- PURE rooms
- Complimentary Wireless Internet
- Starbucks® Single Cup Coffee Maker
- Refrigerators in Every Room
- 50" LCD Flat-Screen Televisions
- In-room safe
- Pet-friendly



ENERGIZE

- Westin WORKOUT Fitness Studio
- Outdoor heated lap pool
- Spa Services



DINE

- Coast Restaurant and Bar
- 24 Hour Room Service
- 2013 San Diego Spirits Festival Award
Winning Culinary Team



THOUGHTFUL DETAILS

Imagine celebrating your love in one of San Diego's most iconic buildings. At the intelligently redesigned Westin San Diego, take comfort in knowing your wedding is the jewel of the San Diego skyline.

Your wedding package will include the following:

- Complimentary Bridal Suite for Bride and Groom on their Wedding Night
- Champagne & Chocolate Strawberries Amenity for Bride and Groom
- VIP Lounge for Bridal Party
- Menu Tasting
- Discounted self-parking at \$5.00 per car for all wedding guests
(does not include overnight parking nor in and out privileges)

ceremony

- White Wooden Arch or Arbor
- White Cloth Aisle Runner
- Banquet Chairs for Ceremony

*Ceremony Setup Fee: \$1,000.00

reception and dinner

- Guest Tables, Chairs, Belly Bars, Cocktail Rounds
- White or Sand Colored Floor-Length Linen
- China, Silverware, Glassware and Votive Candles set on all tables
- Dance Floor
- Staging with White or Black Skirting for Cake, and Head or Sweetheart Table
- Draped Tables for Cake, Gifts, Guestbook and DJ



promotion: wish . . . want . . . bundle your way on your big day!*

Choose a minimum of 3 vendors from our Preferred Vendor list (excluding Edelweiss Bakery) and not only receive great savings from them, but receive an additional 20% off your wedding package price (before service charge and tax).. It's our gift to you on your big day!

*Terms and conditions: Event must be contracted by August 31, 2015 and take place by June 30, 2016. Offer must be mentioned at start of negotiation process. Offer is not valid for events currently booked, under negotiation or already occurred. May not be combined with any other offer, promotion or incentive. Discount taken off final payment prior to the event. -Bride & Groom must supply Hotel with copies of the signed contracts from their Preferred Vendors to qualify.

DELICIOUSLY ADAPTABLE

Plan your day around our promotional package, or create a custom personal package with your Catering Manager to satisfy all your desires.

HEAVENLY

- ❖ one hour hosted premium brands bar
- ❖ choice of artisan flatbreads, assorted hummus or assorted bruschetta display
- ❖ butler passed signature cocktail
- ❖ two course plated dinner
- ❖ wedding cake from our specialty bakery, edelweiss bakery
- ❖ traditional champagne toast
- ❖ complimentary bridal suite for your first night as husband and wife
- ❖ champagne and chocolate dipped strawberries for the bride and groom

\$109



Prices are exclusive of 25% service charge and 8.065% tax

Promotion Offer valid until August 31, 2015. Event must be contracted by August 31, 2015 and actualized by June 30, 2016. Offer must be mentioned at start of negotiation process. Offer is not valid for events currently booked, under negotiation or already occurred. May not be combined with any other offer, promotion or incentive.

BUTLER PASSED HORS D'OEUVRES



COLD

smoked salmon pinwheel
antipasto skewer
seared ahi tuna & wasabi caviar on crostini
jumbo shrimp on cucumber with dill
prosciutto wrapped melon baton
hummus with kalamata olive on brioche
mini fruit skewers with raspberry coulis
buffalo mozzarella with tomato & basil on
focaccia

HOT

beef wellington | cabernet demi-glace
beef brochette | teriyaki drizzle
chicken sate | Thai peanut sauce
Thai chicken spring roll | sweet chili sauce
bacon wrapped scallop | chive aioli
parmesan artichoke heart | cilantro aioli
fresh crab cake | mango relish

HORS D'OEUVRES STATIONS

BRUSCHETTA BUFFET

goat cheese and herb, olive-tomato tapenade, artichoke and spinach
served with crostini and sliced French baguette

\$7

HUMMUS BUFFET

jalapeno-cilantro, roasted red pepper and classic hummus
served with grilled pita

\$7

DOMESTIC AND INTERNATIONAL CHEESES

served with gourmet crackers and sliced French baguette, garnished with fresh fruits and berries

\$12

MASHED POTATO BAR

Yukon gold whipped potatoes, butter, sour cream, chives, bacon bits, freshly grated American cheese

\$12

*upgrade for your buffet at \$5 per person



Prices are exclusive of 25% service charge and 8.065% tax

PLATED DINNER

All plated entrees include a choice of salad, rolls & butter & Starbucks® freshly brewed coffees & signature hot teas

Salad Options

Hearts of Romaine Caesar

prosciutto, garlic croutons,
fresh shaved parmesan
caesar dressing

Gorgonzola & Pear Salad
iceberg & romaine lettuce, dried cranberries, cherry tomatoes
raspberry or champagne vinaigrette

Baby Spinach, Apple and Walnut Salad

sundried apricots, grape tomato
aged sherry vinaigrette

Greek Salad
feta, Kalamata olives, cucumber,
grape tomatoes, balsamic vinaigrette

Entrée Options

Chicken Chasseur

fresh herbs, mushrooms, tomatoes, scallions, pesto
mashed potatoes and julienne vegetables

Flat Iron Steak
chimichurri, crisp Vidalia onions, Yukon gold whipped
potatoes, fresh vegetable medley

Chicken Marsala

Portobello mushroom marsala wine sauce, pesto
potatoes, braised Italian squash

Pork Tenderloin
spiced apple chutney, bacon-cheddar and sour cream
whipped potatoes, fresh steamed broccoli

Pan Roasted Chicken Breast

wild mushroom ragout and sherry-thyme veloute,
Yukon gold whipped potatoes, fresh vegetable medley

Macadamia Nut Crusted California Sea Bass
Pineapple-mango chili sauce, toasted coconut rice,
fresh grilled vegetable array

California Halibut

cilantro-lime aioli, seasoned orzo pasta, julienne
vegetables

Wild Salmon
papaya mint relish, fragrant jasmine rice, and fresh
grilled vegetable array

Vegetarian Options

Grilled Vegetable Wellington

layered with zucchini, roasted peppers, eggplant,
asparagus, mushroom and borsini cheese in puff pastry
with fire roasted tomato sauce

Vegetable Napoleon
layers of Portobello mushroom,
roasted pepper, zucchini, yellow squash, eggplant,
asparagus on a bed of sweet corn polenta, balsamic
reduction & red pepper coulis

Prices are exclusive of 25% service charge and 8.065% tax

PLATED DINNER

KID'S MEALS

(ages 3-11)

Starters (select one)

small salad with ranch
fresh fruit cup

Entrées (select one)

personal cheese pizza
penne pasta with marinara sauce
chicken fingers and french fries
hamburger or hot dog with french fries

Dessert

wedding cake
apple cider for toast
\$28



VENDORS' MEALS

2-Course Meal Presentation

\$35

ENHANCEMENTS

Bouquet of Organic Baby Greens

candied pecans, grape tomatoes,
chevre cheese in thinly sliced cucumber
champagne vinaigrette

Intermezzo

raspberry or lemon sorbet
\$8

Plated First Courses

organic potato and pancetta soup
with tarragon crème fraiche and
baby gouda
\$8

butternut squash ravioli with
shaved fennel and savory spinach
& balsamic drizzle
\$12

pepper seared ahi tuna with asian
slaw & wasabi aioli
\$18

Prices are exclusive of 25% service charge and 8.065% tax

DINNER BUFFET

Served with freshly baked rolls & sweet butter
Starbucks[®] freshly brewed coffees & signature hot teas

SALADS

Hearts of Romaine Caesar
prosciutto, garlic croutons,
fresh shaved parmesan
caesar dressing

Gorgonzola & Pear Salad
iceberg & romaine lettuce, dried cranberries,
cherry tomatoes
raspberry or champagne vinaigrette

ENTREES

choice of three

wild salmon with lemoncello glaze
local sea bass with mango-chili sauce
chicken breast with bandied apples and pecans
sliced tri tip of beef with wild mushroom demi
grilled sirloin medallions with caramelized onions
roasted pork loin with rosemary-dijon sauce
baked snapper with Sicilian olives, roasted peppers & tomatoes
sliced NY strip in barolo reduction
Mediterranean chicken
grilled sirloin medallions with caramelized onions
beef or vegetable lasagna
rigatoni with grilled Italian sausage, onions and roasted peppers
penne pasta with garden vegetables and garlic

ACCOMPANIMENTS

choice of two

seasonal fresh vegetable medley
blue lake green beans with shallots
herb roasted fingerling potatoes
potatoes au gratin with blue cheese crust
quinoa with butternut squash
balsamic glazed brussel sprouts with pancetta and sliced almonds
saffron infused rice

add \$35 to promotional package

** buffet menu is sold a la carte for the above price as well as part of a package
Prices are exclusive of 25% service charge and 8.065% tax*

PERSONAL ENHANCEMENTS

TUXEDO STRAWBERRIES

white and milk chocolate dipped strawberries served with your wedding cake

\$7

RECEPTION STATIONARY

includes menu cards for each table, tented place cards for each guest, and table number or name for each table in coordinating designs of your choice in a variety of colors

*ask for pricing

CHOCOLATE FOUNTAIN

(minimum 100 guests)

dark, milk or white chocolate fountain served with an array of dipping items:
fresh berry kabobs, pretzel sticks, jumbo marshmallows, rice krispy treats

\$12



Prices are exclusive of 25% service charge and 8.065% tax

LATE NIGHT SNACKS

priced per person

mini grilled cheese with tomato bisque shooter

\$7

mini milk 'n cookies

mini chocolate chip cookies adorn a shot of ice cold milk

\$7

gourmet sliders

beef, salmon, and garden veggie patties with an array of aioli and organic toppings

\$4 each

bacon wrapped dates

stuffed with apricot and almond, balsamic reduction, watercress salad

\$7

castroville artichoke hearts

stuffed with apricot and almond, balsamic reduction, watercress salad

\$7

chorizo empanadas

roasted corn relish and red pepper coulis

\$8

boneless fire wings

crudité and point Reyes bleu dip

\$8



Prices are exclusive of 25% service charge and 8.065% tax

BEVERAGE SERVICE

PREMIUM BRANDS HOSTED PACKAGE

One hour \$20
 Two hours \$29
 Three hours \$40
 Four hours \$48

Smirnoff vodka
 Seagrams gin
 Jim beam bourbon
 J&b scotch
 Korbel brandy
 Seagram 7 whiskey
 Cruzan rum
 Sauza silver tequila
 Kahlua
 Di saronno
 Amaretto
 Baileys
 Grand marnier

SUPER PREMIUM BRANDS HOSTED PACKAGE

One hour \$23
 Two hours \$31
 Three hours \$42
 Four hours \$50

Ketel one vodka
 Tanqueray gin
 Maker's mark bourbon
 Captain morgan rum
 Korbel brandy
 Johnny walker red
 Crown royal
 Cuervo 1800 tequila
 Kahlua
 Di saronno
 Amaretto
 Baileys
 Grand marnier

BEER HOSTED PACKAGE

One hour \$17
 Add'l hours \$9

Domestic Beer

Bud light
 Budweiser
 Michelob Ultra
 O'Doul's
 Miller Lite
 Coors Light

Imported Beer

Heineken
 Corona Light
 Corona Extra
 Amstel Light
 Samuel Adams
 Boston Lager
 Samuel Adams Light

BEVERAGES BILLED ON CONSUMPTION

Prices are exclusive of 25% service charge and 8.065% tax

Cash Bar

Cordials	\$12
Super Premium Brands	\$11
Premium Brands	\$10
Domestic Beer	\$7
Imported Beer	\$7.50
House Wine	\$10
Soft Drinks	\$5.25
Mineral Water	\$5.25
Fruit Juice	\$5.25

Hosted Bar

Cordials	\$11
Super Premium Brands	\$10.25
Premium Brands	\$9.25
Domestic Beer	\$6.50
Imported Beer	\$7
House Wine	\$9.50
Soft Drinks	\$5.25
Mineral Water	\$5.25
Fruit Juice	\$5.25

\$150.00 Bartender Fee to apply per bartender

PREFERRED VENDORS

florist

tessfresh flowers	619.972.6265
MFG design and events	951.445.4841
floralworks	858.883.7673
san diego wholesale	619.295.3444
organic elements	858.610.8881

production & rentals

concepts event design	619.336.0202
raphael's party rentals	858.689.7368
the fotobox	619.512.3104
peterson lighting	619.258.5350

disc jockey

tim altbaum productions	619.227.2408
artistic productions	619.593.7367
high energy dj service	619.733.9414
DJs interactive	858.395.5512

bands

the heros	858.689.2389
sensation showband	760.436.4389
big daddy orchestra	858.509.8900
java productions	619.857.4096

photographers

she wanders photography	619.861.6476
abm photography	858.271.8029
bauman photography	619.232.3020
brant bender photography	858.675.1019
true photography	858.345.1248

videographers

russell john films	951.551.3035
NR3	619.656.0230
judy & gavin	626.216.4332
dream encore	619.940.4637

officiants

bethel l. nathan	619.302.3035
rev william crandal	877.253.7497
rev deborah young	619.239.3306

wedding cakes

edelweiss bakery (mira mesa)	858.578.6777
edelweiss bakery (rb)	858.487.4338
sweet cheeks bakery	619.285.1220
cupcakes squared	619.226.3485

coordinators

a diamond celebration	858.692.5154
lavish wed	858.740.4833
bridal stop and events	858.774.2421
a wedding by di	619.226.3485
bliss events	619.278.8705

transportation

five star tours	619.232.5040
epic limo	877.531.0644
presidential limos	619.291.2820
cinderella carriage co.	619.239.8080

hair, makeup, spa

liz dion cosmetics	619.578.9264
bijou beautiful	858.822.9432
nikki caswell	805.570.7977
spa velia	619.235.0000

sweets

sensational treats	858.776.4999
heaven sent desserts	619.793.4758
candy couture	858.487.0269
sweet cheeks bakery	619.285.1220

rehearsal dinner

westin san diego	619.338.3605
w san diego	619.398.3085
fogo de chao	619.338.0500
oceanaire	619.858.2277
top of the market	619.232.3474

linens

a perfect table	619.651.7878
concepts event design	619.336.0202
classic party rentals	858.496.7900
designer specialty linens	310.548.5183

THE WESTIN
SAN DIEGO