

**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.

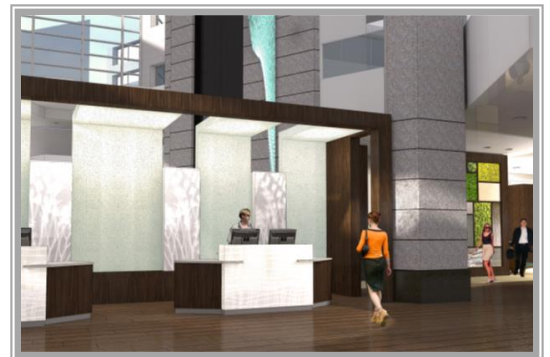
## RECHARGE

- 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
- ❖ \$10.00 self-parking for all wedding guests  
(Overnight parking, and in&out privileges not included)

## CEREMONY

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

\*Ceremony Setup Fee: \$1,000.00



## RECEPTION & DINNER

- ❖ Guest Tables, Chairs, Belly Bars, Cocktail Rounds
- ❖ Specialty Floor-Length Table Linens to match your colors
- ❖ Chiavari Chairs
- ❖ 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

\*Reception Setup Fee: \$1,000.00

# 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
- ❖ Two butler passed hors d'oeuvres
- ❖ Two course plated dinner
- ❖ Wedding cake from our specialty bakery
- ❖ Traditional champagne toast
- ❖ Specialty floor-length table linens to match your colors
- ❖ Chiavari chairs with white, ivory, or black pad (silver, white, bamboo, black or gold)
- ❖ \$10.00 self-parking for all wedding guests (does not include overnight parking or in and out privileges)
- ❖ Complimentary bridal suite for your first night as husband and wife with chocolate dipped strawberries and champagne

\$109 per guest



*Photos by ABM Photography*

*Prices are exclusive of 25% service charge and 8.195% tax*

# 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

Crab Stuffed Mushroom Caps

Thai Chicken Spring Roll | Sweet Chili Sauce

Bacon Wrapped Scallop | Chive Aioli

Parmesan Artichoke Heart | Cilantro aioli

Fresh Crab Cake | Mango Relish

*Prices are exclusive of 25% service charge and 8.195% tax*



# HORS D'OEUVRES STATIONS



*Photo by ABM Photography*

## 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  
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 8.195% tax*

# PLATED DINNER

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

## SALAD

### 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

## ENTREE OPTIONS

### Chicken Chasseur

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

### Pork Tenderloin

Spiced apple chutney, bacon-cheddar and sour cream  
whipped potatoes, fresh steamed broccoli

### Chicken Marsala

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

### Macadamia Nut Crusted California Sea Bass

Pineapple-mango chili sauce, toasted coconut rice,  
fresh grilled vegetable array

### Pan Roasted Chicken Breast

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

### Petite Filet Mignon

Barolo wine reduction, blue cheese whipped potatoes,  
Seasons best baby vegetables

### California Halibut

Cilantro-lime aioli, seasoned orzo pasta, julienne  
vegetables

### Wild Salmon

Papaya mint relish, fragrant jasmine rice, and fresh  
grilled vegetable array

### Flat Iron Steak

Chimichurri, crisp Vidalia onions, Yukon gold  
whipped potatoes, fresh vegetable medley

## VEGETARIAN ENTREES

### 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 8.195% tax*

# PLATED DINNER

## KID'S MEALS

(ages 3-11)

\$28

### 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

\$35



*Photo by ABM Photography*

## VENDOR'S MEALS

2-Course Meal Presentation

\$38

## 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 8.195% 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  
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# PERSONAL ENHANCEMENTS

## TUXEDO STRAWBERRIES

White and milk chocolate dipped strawberries served with your wedding cake

\$7

## 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

## 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



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# LATE NIGHT SNACKS

Priced per person



## Mini Grilled Cheese with Tomato Bisque Shooter

\$7

## Mini Milk 'n Donuts

Mini Donuts 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

Crudit  and Point Reyes bleu dip

\$8

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# BEVERAGE SERVICE

## PREMIUM BRANDS HOSTED PACKAGE

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

Smirnoff  
Seagrams  
Jim Beam  
J&B scotch  
Korbel Brandy  
Seagram 7 Whiskey  
Cruzan Rum  
Sauza Silver  
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  
Tanqueray  
Maker's Mark  
Captain Morgan  
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

Cash Bar		Hosted Bar	
Cordials	\$12	Cordials	\$11
Super Premium Brands	\$11	Super Premium Brands	\$10.25
Premium Brands	\$10	Premium Brands	\$9.25
Domestic Beer	\$7	Domestic Beer	\$6.50
Imported Beer	\$7.50	Imported Beer	\$7
House Wine	\$10	House Wine	\$9.50
Soft Drinks	\$5.25	Soft Drinks	\$5.25
Mineral Water	\$5.25	Mineral Water	\$5.25
Fruit Juice	\$5.25	Fruit Juice	\$5.25

*\$150 bartender fee applies to hosted and non-hosted bars*

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