



The
Westin
Philadelphia

THE WESTIN PHILADELPHIA

WEDDING MENU

Five Hour Open Bar

*Finlandia Vodka, Tanqueray Gin, Bacardi Superior Rum
Milagro Silver Tequila, Makers Mark Bourbon, Canadian Club 12 year
Dewar's Scotch, Jamison Irish Whiskey, Bailey's Irish Cream
Kahlua, DeKuyper Cordials, Martini & Rossi Vermouth*

Wine

Sycamore Lanes Chardonnay and Sycamore Lanes Cabernet Sauvignon

Beer

*Stella Artois, St Pauli Girl NA,
Sam Adams Boston Lager, Coors Light
Soft Drinks, Mineral Waters and Juices*

One Hour Cocktail Reception

*Bridal Signature Drink
Eight Butler Passed Hors d'oeuvres
One Reception Display
Two Reception Tables*

Four Hour Dinner Service

*Champagne Toast
First Course, Choice of Entrée (or Duet Entrée) and Wedding Cake
Tablesides Dinner Wine Service
Custom Designed Wedding Cake
Coffee & Tea Service*





Cocktail Hour

**BUTLER PASSED HORS D'OEUVRES
(SELECT EIGHT)**

Chilled Canapés

Asian Chicken Crostini, Hoisin Glaze, Cilantro

Smoked Salmon Rose on Purple Potato, Crème Fraîche, Osetra Caviar

Figs filled with Stilton Cheese

Lobster Medallions, Caper Sauce

Roasted Red Pepper and Goat Cheese on French Bread

Smoked Chicken on Blue Corn Chip, Guacamole

Thai Marinated Beef with Lemon Grass on Baguette

Bruschetta, Roma Tomato, Fresh Mozzarella, Basil Pesto

Hot Hors d'oeuvres

Maryland Lump Crab Cakes, Lemon Thyme Sauce

Petite Lamb Chops, Thai Barbeque Sauce

Chicken and Gruyere Beignets

Wonton Crusted Shrimp, Caper Beurre Blanc

Chinese Pot Stickers, Sesame Soy Sauce

Spinach and Feta in Phyllo Dough

Vegetable Spring Roll

Petite Frankfurter En Croute, Whole Grain Mustard Sauce

Scallops Wrapped in Bacon, Fiji Apple Truffle Relish

Beef Tenderloin Medallion Skewers, Peppercorn Sauce

**RECEPTION DISPLAYS
(SELECT ONE)**

Artisan Cheese

Imported, Domestic and Local Cheeses

Red & Green Grapes, Ripe Strawberries

Crackers, French Baguette, Lavosh and Croccantini

Baby Vegetable Crudités with Two Dips:

Roquefort Dip, Garlic Herb Dip, Pesto Dip

Honey Dijon Dip or Roasted Red Pepper Dip

Served with Garlic Hummus and Tapenade

Toasted Pita Chips and Crostini

Antipasto Table

Grilled Eggplant, Zucchini, Roasted Red Peppers

Garlic Marinated Mushrooms

Artichokes and Pesto Olives

Fresh Mozzarella, Vine-Ripened Tomatoes and Fresh Basil

Sliced Prosciutto and Genoa Salami

Country Bread and Focaccia

Herb Infused Virgin Olive Oil & Balsamic Vinaigrette

RECEPTION TABLES (SELECT TWO)

Pasta Table

Penne Pasta and Spinach & Cheese Tortellini

Fresh Tomato Basil and Pesto Cream Sauces

Freshly Grated Parmesan Cheese and Cracked Black Pepper

Stir Fry Table

Bell Peppers, Green Onions, Celery, Carrots, Bamboo Shoots,

Water Chestnuts and Bok Choy Accompanied by Steamed White Rice

Prepared with Chicken, Beef, Bay Scallops or Rock Shrimp

Peking Duck Table

Peking Duck, Hoisin Sauce & Julienne Scallions,

Rolled in Moo Shu Pancakes

Southwestern BBQ Table

Pulled Brisket Taco—Soft Tortillas with Slaw & Pickled Onions

Pulled Chicken Sandwiches—Mini Soft Rolls with BBQ Cider Dressing

Mashed Potato Table

Yukon Gold & Purple Peruvian Potatoes in Martini Glasses

Toppings to include Domestic Caviar, Roasted Peppers,

Crushed Garlic, Red Onion, Sour Cream & Freshly Grated Cheese

Exotic Mushroom Table

Shiitake, Portobello, Oyster, Cremini and Wood Ear Mushrooms

Shallots, White Wine & Fine Herbs, with Herbed Risotto

Dim Sum Table

Bamboo Steamer Baskets filled with Steamed Won Tons,

Dumplings, Siu Mye & Pot Stickers, Soy Dipping Sauce

17th Street Sliders

Assorted Beef and Turkey Sliders

On Mini Soft Rolls, Sliced Tomatoes, Pickles

“Old Bay” Skinny Fries with Ketchup, Mustard and Cajun Mayo

(add crab cake sliders—\$5 per guest supplement)

COCKTAIL HOUR ENHANCEMENTS

Priced per Guest

Raw Bar

Poached Jumbo Shrimp, Semi Cracked Crab Claws

Seasonal Oysters and Clams on the Half Shell

Mercedes, Mignonette and Cocktail Sauces

\$30.00

Sushi

Selection of Nigiri, Maki Sushi & California Rolls

Wasabi, Pickled Ginger and Soy Sauce

\$30.00

Salt Table

Ahi Tuna, Sliced & Bruleed to Order

and Placed on Pink Himalayan Salt Block

Tuna Tartar Presented in Mini Martini Glasses

\$20.00

Pepper Table

Kobe Sliders on Mini Brioche Bun, Lettuce & Tomato

Beef Carpaccio with Tasmanian Black Pepper

Shaved Parmesan & Lemon Juice

Kobe Sirloin Skewers with Long Pepper Aioli

Wasabi Mustard and Truffle Aioli

\$18.00

Carved Roasted Tenderloin of Beef

Peppercorn Merlot Sauce , French Rolls

\$18.00

Carved Rack of Lamb

Herb and Mustard Crusted

\$20.00

Carved Roasted Sirloin of Beef

with Rock Salt, Savory Herbs with Creamed Horseradish

and Pinot Noir Sauce, French Rolls

\$15.00

Honey Glazed Brest of Turkey

with Cranberry and Sage Sauces, French Rolls

\$15.00

Martini Bar

A Variety of Super Premium Vodkas and Gins

Shaken to Create Your Favorite Martini or Cosmopolitan

\$18.00

Cocktail Hour Enhancements are Priced per Guest and Subject to a 24% Service Charge and Applicable Taxes

Menu Pricing Subject to Change



Dinner Service

FIRST COURSE (SELECT ONE)

An additional course can be offered to enhance dinner service for \$15.00 per guest

Penne Pasta

with Housemade Marinara Sauce

Wild Mushroom Ravioli

Basil Champagne Sauce

Lobster Bisque

with Armagnac, Cheese Straws

Cream of Mushroom Soup

with Herb Crusted Crouton

Creamy Tomato Bisque

Parmesan Cheese and Basil Oil

Trio of Seasonal Soup Shots

Presented with a Garlic Crostini

\$5.00 Additional per guest

Maryland Lump Crab Cake

Shaved Fennel and Roasted Tomato Salad

Lemon Artichoke Aioli

\$15.00 Supplement per Guest

Harvest Salad

Field Greens with Candied Pecans

Tear Drop Tomatoes

Crumbled Goat Cheese, Dried Fruit

Walnut Vinaigrette

California Field Salad

Endive, Curly Beets, Wild Mushrooms,

Champagne Vinaigrette

Bibb Lettuce

Asparagus, Hearts of Palm, Tomato,

Chive Vinaigrette

Caesar Salad

Crisp Romaine Leaves, French Bread Crouton

Kalamata Olives & Parmigiano-Reggiano

Lemon Scented Prawns

Green Papaya, Long Bean Salad

Lime Sweet Chili Dressing

\$15.00 Supplement per Guest

An Additional Course is Priced per Guest and Subject to a 24% Service Charge and Applicable Taxes

Menu Pricing Subject to Change

ENTRÉES

For a choice of (2) Entrees can be Offered, the Price of the Higher Entrée will Apply

\$179 Menu Package

French Cut Chicken Breast

Parmesan Polenta and Creamy Leeks

Stuffed Breast of Chicken

Ragout of Wild Mushrooms, Tricolored Peppers

Champagne Sauce

Roulade of Chicken

Sun-Dried Tomato, Spinach, and Pine Nuts

Roasted Garlic Cream Sauce

Grilled Salmon Fillet

Saffron Sauce

Duo of Medallion of Chicken and Salmon

Lemon Capers Sauce

\$199 Menu Package

Sea Bass

Tomato-Basil Coulis

Grilled Filet Mignon

Port Wine & Peppercorns

Tournedos of Beef

Candied Shallots, Port Wine Sauce

Herb Crusted Grouper

Citrus Beurre Blanc

Duo of Medallion of Beef and Salmon

Lobster Cream Sauce

\$209 Menu Package

Roasted Rack of Lamb

Dijon Crust, Rosemary Essence

Beef Tenderloin and Maryland Style Crab Cake

Tomato Barolo Sauce

Grilled Filet Mignon and Oven Roasted Shrimp

Chefs Selection of Complimenting Sauces

Grilled Filet Mignon and Sea Bass

Chefs Selection of Complimenting Sauces

Menu Package Prices are per Guest and Subject to a 24% Service Charge and Applicable State & Liquor Taxes

Menu Pricing Subject to Change

WEDDING CAKE

Included in Wedding Package

Design Your Wedding Cake by Scheduling a Cake Tasting with Our Preferred Bakeries:

Classic Cakes

Cherry Hill, NJ

856.751.5448

www.classiccake.com

The Caketeria

Newtown, PA

215.860.2444

www.thecaketeria.net

Your Wedding Cake will be Artfully Presented on Painted Plates with Fresh Fruit Coulis & Chocolate Drizzle and Served after Entrée Service

DESSERT ENHANCEMENTS

Priced per Guest

Westin Dessert Sampler

*Family Style French & Italian Miniature Pastries
Chocolate Dipped Strawberries, Assorted Biscotti
Truffles and Petit Fours
\$15.00*

Viennese Buffet Table

*Linzer Torte, Cinnamon Shortbread with Raspberry Jam
Sacher Torte– Chocolate Mousse Cake
Chocolate Almond Cake with Apricot Filling
Miniature Apple Strudel-Miniature Fruit Tarts
\$20.00*

Sweet Shots

*A Variety of Milkshake Shots & Sorbet Cones
Butler Passed to Keep the Dancing Going
\$12.00*

Chocolate Fondue

*Warm Dark and White Chocolates for Dipping
With Strawberries, Pineapples, Bananas, Rice Crispy Treats,
Marshmallows, Pretzel Rods, Brownie Bites, Peanut Butter
Cookies, Graham Crackers, Pound Cake & Lady Fingers
\$18.00*

Dessert Enhancements are Priced per Guest and Subject to a 24% Service Charge and Applicable Taxes

Prices Subject to Change



AFTER PARTY

Taste of Philly

Philadelphia Beef & Chicken Cheese Steaks

Served on Fresh Steak Rolls

Mushrooms, Onions, Bell Peppers, Cherry Peppers, Pickles

Provolone Cheese and Cheese Whiz

Philly Soft Pretzels with Yellow Mustard

\$30.00

Late Night Sliders

Beef and Turkey Sliders

Served on Tiny Soft Rolls

Lettuce, Sliced Tomatoes, Pickles & Onions

“Old Bay “ Skinny Fries with Ketchup, Mustard & Cajun Mayo

\$32.00

Crab Cake Sliders for \$5 per guest

The Sweet Tooth

Miniature Candy Bars, Twizzlers, Goldberg Peanut Chews

Boxes of Cracker Jacks & Assorted Bags of Chips & Pretzels

Assorted Bottled Soft Drinks, Iced Teas & Mineral Waters

\$22.00

Wake Up Continental

Whole & Hand Cut Seasonal Fruits and Berries

Mini Breakfast Pastries & Bagels with Cream Cheese

Sweet Butter & Fruit Preserves

Freshly Brewed “Starbucks” Coffee, Decaffeinated Coffee

Selection of Teas from “Tea Forte” and Hot Chocolate

\$25.00

Menu Prices are per Guest and Subject to 24% Service Charge & Applicable Taxes

Prices are Subject to Change

POST WEDDING BREAKFAST

Priced per Guest

Buffet Presentation

Orange, Grapefruit, Tomato Juices

Sliced Seasonal Fruits and Berries

Assorted Breakfast Pastries and Sliced Bagels

Sweet Butter, Cream Cheese & Fruit Preserves

Omelet Station

Uniformed Chef Attendant to Prepare

Farm Fresh Omelets made to Order with Choice of:

Ham, Bacon, Cheddar Cheese, Swiss Cheese, Fresh Herbs, Tomatoes

Peppers, Spinach, Scallions and Mushrooms

Scrambled Eggs with Herbs

Roasted Breakfast Potatoes

Turkey Breakfast Sausage & Double Smoked Bacon

Cinnamon Glazed Challah French Toast with Warm Vermont Maple Syrup

Freshly Brewed “Starbucks” Coffee, Decaffeinated Coffee

Hot Tea Selections

\$39.00

Breakfast Enhancements

Assorted Smoked Fish to Include

Salmon, Whitefish, Trout & Kippered Salmon

Sliced Jersey Tomatoes, Cucumbers, Capers and Red onions

\$15.00 per guest

Bloody Mary Bar

Tito’s, Ketel One and Absolut Vodkas

Bloody Mary Mix, Olives, Celery, Cucumber & Chilled Shrimp

\$16 each

Mimosas

\$12 each

Greyhounds and Screwdrivers

\$14.00 each

Domaine Ste Michelle Brut

\$52.00 per bottle

Post Wedding Breakfast Buffet is Priced per Guest and Subject to a 24% Service Charge and Applicable Taxes

Prices Subject to Change

Guest Rooms and Suites

The Westin Philadelphia is delighted to offer a complimentary Bridal Suite as part of the wedding package for two nights. At your request, a wedding room block can be arranged at a special guest room rate. Rates are based on ten or more guest rooms and are subject to availability.

Valet Parking and Coat Attendant

Valet parking as well as a coat attendant is available at prevailing rates. This fee can be individually paid by your guests or applied to the master account as host paid.

Deposit and Payment

A non-refundable deposit of \$5,000 is required to reserve your event date. A payment schedule will be outlined on the Hotel's catering agreement indicating forthcoming deposits due. Full pre-payment is required ten business days prior to the event date with credit card, cashier's check or money order. A personal check will only be accepted 10 or more business days prior to the event date. The Hotel will require a credit card on file to ensure payment for any event overages.

Taxes and Service Charge

A taxable 24% service charge and 8% state sales tax are applied to all food. A taxable 24% service charge and 10% Philadelphia liquor tax are applied to all alcoholic beverages.

Guest Attendance

The guaranteed number of guests to be in attendance is required (72) business hours prior to your event. Final attendance cannot be lowered, but can be increased.

Menu Tasting

Chef will host a menu tasting 10-12 weeks prior to the wedding date in efforts to offer more local & seasonal foods that can be served the day of the wedding. Tastings are held Tuesday through Friday (mid -afternoon) and a total of six guests may attend (including the bride & groom).

Starwood Preferred Planner Points

SPG points will be awarded at the ratio of 1 point for every \$3.00 spent for the wedding. Points are awarded on Food and Beverage only – tax and service charge are not included.

