

Weddings at the Westin Annapolis



Your Five Hour Wedding Reception
includes the following:

a five hour open bar featuring familiar brand liquors,
imported and domestic beer and wine

champagne toast

Begin with a One Hour Cocktail
Reception featuring:

your choice of five hand passed hors d'oeuvres

Choice of one display;
international & domestic cheeses
or

fresh vegetable crudités served in individual shot glasses

Followed by Four Hours of Dining and Dancing
an elegant two course dinner

choice of floor length table linens and napkins
in a wide array of colors and chiavari chairs
five votive candles per table

Packages starting at \$135 per person
(package pricing based upon entrée selection)

Complimentary Suite Accommodations
Night of Wedding

THE WESTIN
ANNAPOLIS

Cocktails & Hors d'oeuvres

Choice of One Displayed Hors d'oeuvres

IMPORTED AND DOMESTIC CHEESE

to include a combination of sliced and cubed tillamook cheddar,
swiss, monterey jack, smoked gouda, boursin and gorgonzola
served with a red pepper hummus, sliced baguettes,
carr's wafers and assorted crackers

or

FRESH CRUDITÉS

garden display of fresh vegetable crudités
served in individual shot glasses with assorted dipping sauces

Hand Passed Hors d'oeuvres

Please Select Five

CHILLED

balsamic prosciutto wrapped asparagus
smoked salmon sliders
sesame seared sashimi grade tuna with wasabi aioli
fresh strawberries filled with boursin
tarragon chicken in a phyllo cup
caprese skewers
roasted chicken waffle cone with pickled onion compote
dried apricots with chevre and westin honey

HOT

hibachi steak skewers
parmesan artichoke hearts
black bean & cheddar spring rolls
mini crab cakes, mustard aioli
coconut chicken satay
fried crab wontons
vegetable samosa
kobe beef sliders
muay thai shrimp
lobster empanada
wild mushroom beggars purse
bourbon bacon wrapped shrimp
corn and crab fritters
miniature beef wellington
spanakopita
brie with raspberry & almonds

Dinner

First Course

please select one

field greens topped with dried cranberries and walnuts
citrus basil vinaigrette

baby spinach, frisée and watercress, toasted almonds, chevre brulee
truffle vinaigrette

bibb lettuce salad with marinated mozzarella, sun dried tomatoes
balsamic vinaigrette

field greens with sliced pears, blue cheese, walnuts
balsamic vinaigrette

grilled romaine heart with shaved grana padana cheese,
oven roasted roma tomatoes
caesar dressing

field green salad with dried apricots, spiced pecans
champagne vinaigrette

cream of asparagus with white truffle mousse
crab bisque

tuscan roasted chicken and white bean soup

served with
assorted rolls & butter rosettes

Dinner

Single Entrees

please select two
(higher priced entree determines the package price)

PAN SEARED STUFFED BREAST OF CHICKEN
stuffed with portobello mushrooms, baby spinach, boursin cheese over white bean ragout
139

PAN ROASTED BREAST OF CHICKEN
with a sherry wine sauce, morel mushrooms, herb risotto & asparagus 135

LEMON THYME GLAZED SALMON
with red wine & roasted garlic sauce, blistered red potatoes, grape tomatoes & haricot vert
141

PAN SEARED SEA SCALLOPS AND GARLIC SHRIMP
with chive lemon butter, fried caper berries & asparagus risotto 145

BARREL CUT NEW YORK STRIP STEAK
with a classic demi glace, caramelized onions, black olive
tapenade, roasted fingerling potatoes & grilled asparagus
144

PORCINI CRUSTED BARREL CUT NEW YORK STRIP STEAK
with red wine and roasted garlic glaze, potato puree,
grilled cipollini onions & asparagus ragout 144

Dual Entrees
please select one

PETITE FILET OF BEEF & GRILLED BREAST OF CHICKEN
with sweet garlic sauce, roasted thyme infused potato puree & asparagus
146

LEMON GARLIC BREAST OF CHICKEN & HERB ROASTED
SALMON FILET oven roasted creamer potatoes & haricot vert 143

PETITE FILET & SEA BASS
sautéed fennel with chives, tomatoes, parsley potatoes, drizzled with lobster butter 153

PETITE FILET & MARYLAND CRAB CAKE
peppercorn filet complimented with maryland crab cake & old bay
butter, potato puree and cipollini onion ragout 155

COFFEE & TEA
freshly brewed starbucks regular and decaffeinated
coffee and assorted taza teas

All food and beverage pricing is subject to 24% taxable service charge and 6% sales tax. A 9% sales tax applies to the alcoholic beverage portion of your package price as well.

SPIRITS

Westin Signature Bars

FAMILIAR SPIRITS

(included in package price)

vodka: finlandia

gin: bombay

rum: bacardi

bourbon: early times whiskey:

seagram's 7

scotch: dewar's

tequila: jose cuervo

Upgraded Bar Selections

FAVORITE SPIRITS

vodka: stoli

gin: tanqueray

rum: mount gay

bourbon: evan williams single barrel

whiskey: seagram's vo

scotch: johnny walker black

tequila: herradura

additional 10 per person

FINEST SPIRITS

vodka: grey goose

gin: bombay sapphire

rum: pyrat rum

bourbon: woodford reserve

whiskey: jack daniels

scotch: glenfiddich

tequila: patron

additional 14 per person

Tablesides wine service with dinner is available for 10 per person
Upgraded wine selections are also available and priced per bottle

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Onsite Ceremony Fee:

\$1,500.00 includes rehearsal space, staging, microphone, setup and breakdown.

Décor

Consult with your catering sales manager for additional options and pricing.

Wedding Planner

Our hotel recommends that you hire either a day of or full time wedding planner when working with our hotel to provide you assistance on the day of your wedding

Tasting

A complimentary menu tasting is included as part of your wedding package. Tastings are scheduled 3-4 months before the wedding date and can be attended by up to 4 guests (including the bride and groom). Tastings are scheduled Monday-Friday based upon business levels of the hotel. Tastings cannot be held on weekends.

Guestroom Rates

A courtesy block of guest rooms is offered to your guests at a discounted rate based upon availability. Consult with your catering sales manager for rates.

Parking

Our 1,100 space underground garage offers ample parking. Guests may choose to self-park for the event which is based per hour. Valet parking is offered for the event at \$12 per vehicle. Overnight valet parking is \$28 per vehicle.

Starpoints

Our wedding package includes 1 Starpoint for every \$1 contracted for your event. (Exclusive of service charge and sales tax.)

Preferred Vendors

Through our valued partners, we offer wide ranging services and resources to complete your wedding plans.

Initial Deposit

A non refundable 20% deposit is due at signing of the contract.

Guarantee

The final attendance count is due three business days prior to your event. Once submitted, this number is final and is not subject to reduction.